THE DINING ROOM

OYSTER BAR

Oysters (A) 7.5ea
Champagne Mignonette

Caviar (I)
BR Oscietra Tradition
Cheeky Bump, 3g 30
30g Tin - Blini's, crème fraiche, chives 180

Hiramasa Kingfish Tartare (A) 33
Caper brine crème fraîche, pink lady, preserved lemon, French radish, fine herbs, smoked salmon roe, lemon dressing

Prawn Cocktail (A) 32
Marie Rose

Balmain Bugs (A) 45
Tarragon mayonnaise

WA Scampi (A) 47
Lemon, dill crème fraîche

Seafood Platter (A) 185
Oysters, scampi, kingfish tartare, prawns, Balmain bugs, mussels, pickles, lemon

TO SHARE

A.P Bakery Baguette 10
Lard Ass cultured butter

Warm Citrus Marinated SA Olives 12

Olasagasti Anchovy en croute (I) 14ea
Garlic cream, parsley

Spinach Manchego Croquette 8.5ea
Lemon

Salt Cod Croquettes (I) 9.5ea
Tarragon mayonnaise

WA Abrolhos Island Scallop (A) 15ea
Piment d'Espelette butter, fried bread, lemon, chives

Charred Peppers 19
Garlic, sherry vinegar glaze

Blood Orange 29
Charred fennel, buffalo curd, witlof, tarragon, red mustard leaf, French dressing

Duck Liver Parfait 26
Burnt grapes, cornichons, toasted brioche

Steak Tartare, Game Crisps 29/52
Hand cut Riverina rump 2+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk

Pork Duck Pistachio Terrine 28
House pickles, grilled baguette, whole grain mustard

SALADS

Salad Niçoise 32
Preserved tuna, peppers, green beans, kifpler, quail eggs, lemon, olives, white anchovies, fine herbs, Acetaia Ducale vinaigrette

Salad Lyonnaise 32
Scarola, speck lardons, gem, red onion pickles, poached egg, Comté, French dressing, pepperberry

PASTA

Tagliatelle 40
White asparagus, pecorino, black pepper, fried bread crumbs

Spaghettini (A) 44
Goolwa pipis, Muscadet, parsley, lemon butter, bottarga

Mafaldine (A) 43
Spanner crab, chilli, garlic, Bottarga, parsley, EV olive oil

Rigatoni 41
Duck red wine ragu, pecorino, citrus gremolata

JOSPER OVEN AND GRILL

Roast Cauliflower 42
Purée de légumes, lima bean fricassée, peas, caper leaf, raisins, almonds, fine herbs

King Rainbow Trout Fillet (A) 50
Green asparagus, macadamia nuts, pickled shallot, green olive, beurre noisette

Market Fish (A) 59
Spinach, caper berries, cornichon, chervil, Pernod beurre blanc

Josper Roasted Bannockburn Chicken 42
Rocket, fried bread, pine nuts, currants, shallots, pan sauce

Rare Breed Black Berkshire Crumbed Pork Cutlet 52
Burnt lemon, parmesan, beurre noisette

DD Cheeseburger 30
Sour pickles, fries or leaf salad

Roaring Forties Lamb Loin Chops 56
Kipfler, petits pois lyonnaise, lamb fat jus gras

Steak Frites, Pinnacle Grass-fed Sirloin MBS2+ 250g 63
Café de Paris, red wine pan sauce, fries

Vintage Reserva Grass-fed Tenderloin MBS2+ 220g 68
Soubise, spinach, pomme rosti, sauce au poivre

Bass Strait Grass-fed Bone-In Sirloin MBS2+ 600g 125
Red wine pan sauce

Little Joe Grass-fed Rib Eye MBS4+ 500g 135
Red wine pan sauce

Vintage Galician Grass-fed Rib Eye MBS2+ 800g 180
Red wine pan sauce

Choice of -
Burnt Butter Hollandaise / Café de Paris / Red Wine Shallot Tarragon ~ 5
Sauce au Poivre ~ 8

SIDES

Leaf Salad 16
Tarragon, Chardonnay vinaigrette

Broccolini 17
Toasted flaked almonds, Beurre Noisette

Roman Beans à la Basque 18
Roast peppers, garlic, smokey paprika, Cabernet Sauvignon vinaigrette, parsley

Duck Fat Kipflers 18
Garlic kombu parsley butter, chives

Zucchini Gratin à la Provençale 20
Grilled zucchini, sauce Provençale, parmesan crème, fried bread crumbs

Potato Gratin 19
Royal blue, sautéed cabbage, speck, Gruyère

DD Fries 16
Aleppo mayonnaise

FREE WIFI
TheDryDock_Guest

THE DRY DOCK
Public House and Dining Room

Our food is prepared in a kitchen that handles common allergens, including nuts, shellfish, and gluten. While we take care to meet dietary needs, we cannot guarantee allergen-free meals.
(A) = Australian. (I) = Imported. (M) = Mixed.