

THE DINING ROOM

OYSTER BAR

Oysters <i>Champagne Mignonette</i>	7ea
Hiramasa Kingfish Crudo <i>Smoked almond, capers, pickled radish, chives, lemon cream, olive brine vinaigrette</i>	29
Prawn Cocktail <i>Maire Rose</i>	30
Balmain Bugs <i>Tarragon mayonnaise</i>	34
Seafood Platter <i>Oysters, kingfish crudo, prawns, Balmain bugs, steamed mussels, pickles</i>	135

TO SHARE

Warm Citrus Marinated SA Olives	11	Summer Tomatoes	26
<i>Lard Ass cultured butter</i>		<i>Heirloom, oxheart, cherry tomatoes, preserved lemon, buffalo ricotta, fine herbs, pickled shallot</i>	
Warm Baker Bleu Baguette	4.5pp	Duck Liver Parfait	25
<i>Lard Ass cultured butter</i>		<i>Burnt grapes, toasted brioche</i>	
Olasagasti Anchovy en croute	14ea	Pork Rilette	26
<i>Garlic cream, chives</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
Salt Cod Croquettes	8ea	Steak Tartare, Game Crisps	29/52
<i>Tarragon mayonnaise</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	
Roast Queensland Scallop	13ea		
<i>Nduja butter, fried bread, lemon, chives</i>			
Charred O Couto Peppers	18		
<i>Sherry vinegar glaze</i>			

SALADS

DD Caesar <i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic whole egg dressing</i>	26
Peach Witlof Salad <i>Blistered peach, witlof, pickled watermelon, hazelnuts, tarragon, chives, goats cheese, chardonnay vinaigrette</i>	28

PASTA

Gigli <i>Baby zucchini, garden peas, goats curd, mint, vegetable nage</i>	33
Mafaldine <i>Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	38
Casarecce <i>Braised lamb shoulder, citrus gremolata, pecorino</i>	36

JOSPER OVEN AND GRILL

Roast Fennel Yellow Zucchini <i>Provençal of white bean, confit shallot, samphire, pickled lemon, capers, green olive, smoked almond, Aleppo, parsley</i>	38	Steak Frites, Pinnacle Rump Cap 2+ <i>Café de Paris, fries</i>	41
King Rainbow Trout Fillet <i>Sautéed leeks, sauce grenobloise</i>	47	Brooklyn Valley Grass Fed Scotch Fillet 220g <i>Sauce Diane, pomme parmentier</i>	58
Market Fish <i>Steamed mussels, sauce verge</i>	53	Riverina Lamb Loin Chops 400g <i>Vinaigrette de Provence, pan sauce</i>	54
Rare Breed Black Berkshire Crumbed Pork Cutlet <i>Burnt lemon, Beurre Noisette</i>	49	O'Connor Grass Fed Rib Eye 500g <i>Red wine pan sauce</i>	105
Josper Roasted Bannockburn Chicken <i>Rocket, fried bread, shallots, pan sauce</i>	38	Little Joe Grass Fed T-bone 800g <i>Burnt lemon, red wine pan sauce</i>	170
DD Cheeseburger <i>Sour pickles, fries or salad</i>	29	<i>Choice of: Bearnaise - Café de Paris - Peppercorn Brandy Butter</i>	

SIDES

Leaf Salad <i>Tarragon, Chardonnay vinaigrette</i>	15	Fried Cauliflower <i>Buffalo Persian feta, almonds, chives, golden raisins</i>	15
Grilled Sugarloaf Cabbage <i>Speck, creamed yoghurt, currants, chives, red wine vinaigrette</i>	15	Potato Gratin <i>Cabbage, ham, Comté</i>	16
Steamed Green Beans <i>Pickled shallot, chiffonade mint, french dressing.</i>	15	DD Fries <i>Aleppo mayonnaise</i>	15

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.



THE DRY DOCK
Public House and Dining Room



FREE WIFI
TheDryDock_Guest