



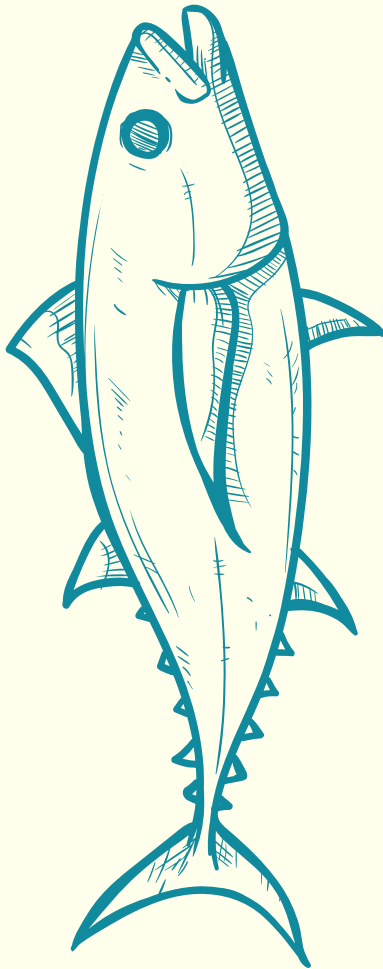
# DOCKSIDE RESTAURANT

## STARTERS

- Toasted Sourdough , EVO and Balsamic ( 2 Pieces ) \$10
- Duo of Dips & House-made Pickles | Toasted Sourdough ( 2 Pieces ) \$16
- Mixed Marinated Olives | Rosemary, Garlic, Chili and Olive Oil \$14

### Sydney Rock Oysters ( Minimum 4)

- Natural | Lemon | Shallots, Vinegar Dip \$4.50 Each
- Kilpatrick | Smoked BBQ Bacon & Worcestershire \$4.80 Each
- Mornay | Béchamel & Chives \$4.80 Each



## ENTREES

- Five Spiced Crispy Calamari Pickled Celery & Watercress Salad | Garlic Aioli Lemon \$22
- Roasted Butternut & Mozzarella Arancini Crumbed | Goats Cheese | Spiced Toasted Seeds | Basil Pesto \$19
- Chargrilled Baby Octopus Pickled| Grilled Chorizo | Red Peppers | Picked Onion | Red Wine Vinaigrette \$24
- Garlic Prawns | Caper & Garlic Mojo | Toasted Sourdough | Parsley | Cherry Tomato \$26
- Ricotta Gnocchi | Herb Rosted Pumpkin | Baby Spinch | Pinenuts | Parmesan | Burnet Butter E-\$23 M-\$31

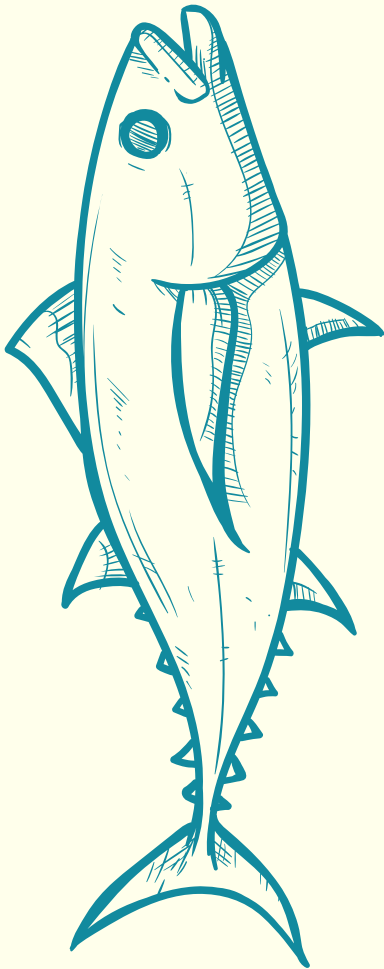
## MAINS

- Crispy Skin Chicken Breast \$34  
Sous vide and Panfried
- Wagyu Rump 250g mb 8/9 \$39  
Jacks Creek - Chargrilled
- Grass Fed Beef Sirloin 300g MB 2 \$49  
Southern Ranges - Chargrilled
- Deep Ocean Whiting \$32  
- Crumbed or Battered
- Barramundi Fillet \$38  
Far North Queensland - Panfried , Crumbed or Battered
- Atlantic Salmon \$41  
Tasmania - Panfried
- Market Fish of the day POA
- Add grilled Prawns \$11

Each Main Dish Is Served With Your Choice Of One Side And One Sauce, Allowing You To Create A Meal Perfectly Suited To Your Taste.



# DOCKSIDE RESTAURANT



## SIDES

- Twice Cooked Crispy Chat Potato, Parsley and Garlic Butter **\$14**
- Shoestring Fries w Garlic Salt and Aioli **\$12**
- Confit and Roasted Carrots, Chilli Honey, Cardamom, Crushed Macadamia **\$14**
- Steamed Seasonal Greens, Lemon Burnt butter, Flaked Almonds **\$15**
- Vine Ripened Tomato, Pickled shallot, Marinated Fetta, Evo, Aged Balsamic **\$15**
- Tossed Leaf Salad, Tomato, Cucumber, Red Onion, Red Wine Vinaigrette **\$15**
- Beer Battered Onion Rings, Chilli salt, Garlic Aioli **\$13**

## SAUCES \$3

- Red Wine Jus
- Yoghurt Tartare
- Srilankan Coconut curry
- Citrus and Chive Butter Sauce
- Roasted Garlic Aioli
- Roasted Garlic, Butter & Parsley
- Smokey BBQ Glaze
- Tomato Kasundi

## DESSERTS \$15

- Date and Caramel Pudding | Walnut Praline | Vanilla ice Cream , Butterscotch Sauce
- Coconut and Lime Panna Cotta | Strawberry Compote | Shortbread Crumbs
- Spiced Orange and Almond Cake | Sour Cream Mousse | Candied Orange | Toasted almond