

Menu

PRONTO - STRAIGHT

Orange and rosemary marinated olives (V, NGI, NF, VG)	14
Chef's focaccia, potato, confit tomatoes, olives and rosemary (V)	12
Prosciutto, tomato and olive bruschetta	19
White anchovies on toast (I, DF)	18
Oysters Rockefeller half dozen or dozen (A)	42 / 80

PICCOLI PIATTI - SMALL PLATES

Braised beef cheek arancini with pesto and parmesan	19
Prosciutto and melon burrata salad (NGI, NF)	26
Snapper crudo with pepper berry, pomegranate, avocado, olive oil and citrus salad with petite herbs (NGI, NF, A)	28
Calamari fritti with saffron aioli, lemon (I)	28

PRIMI - FIRST - PASTA

Moreton Bay Bugs with spaghetti, chilli, lemon butter and parsley (A)	46
Pappardelle pasta with duck ragu and pecorino	39
Three cheese gnocchi with walnut pangrattato (V)	38
20-layer beef lasagna with beef ragu, bechamel, cheese and passata	39

MAINS

Chicken cotoletta di pollo with prosciutto, mozzarella, roast fennel and olives	36
Market fish with a puttanesca tomato sauce and winter vegetables (NGI, NF)	45
Pork and fennel polpetta with a rich tomato sauce, basil and shaved parmesan	38
Veal Osso Buco with creamy mash potato and winter garden vegetables (NF)	40

GRILL

Flat iron steak with rocket and parmesan salad and chimichurri (NGI, NF)	48
Lobster thermidor with creamy mash potato and char grilled broccolini (NF, I)	78
Loddon valley lamb rump with gratin potato, winter greens & salsa verde	49
Rib eye 250gr with gratin potato, greens and bordelaise sauce	55
Lilydale spatchcock with salmoriglio & ratatouille (NGI, NF)	44

CONTORNI - SIDES

Broccolini, chilli, parmesan crumbs, pistachio dressing (V, NGI)	12
Mac and cheese	16
Fresh tomato, basil and mozzarella salad (V, NGI, NF)	12
Parmesan fries with rosemary lemon salt	14
Creamy mash potato (V, NGI, NF)	14
Sautéed brussel sprouts with speck (NGI, NF)	12
Dutch carrots with hazelnuts (V, NGI, VG)	14

DESSERT

Tiramisu, espresso, mascarpone, cocoa served at the table (V)	22
Chocolate, tart, mascarpone, gold dust and honey (V)	26
Salted caramel chocolate fondant (V)	22
Yoghurt panna cotta with seasonal berries and pistachio crumb	18
Chef's selection of two local cheese (V)	28
<i>Served with Muscatel grapes, quince paste and lavosh</i>	

DOCK 37

BAR AND KITCHEN

(V) Vegetarian (NGI) No Gluten Ingredients (NF) Nut Free (A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, lupin and seafood. Please advise of any dietary requirements.