

# DOCK 37

## BAR AND KITCHEN

### Snacks

#### **Duo of Grilled Sour Dough \$12**

Mount Zero olive oil, potato, pumpkin and nigella seed bread  
Served with current and olive culture butter, fig vincotto

#### **Porcini and Truffle Arancini (V) \$21**

Macadamia, truffle and saltbush

#### **Black Garlic Flat Bread \$21**

Wild rocket, Persian feta, semi dried olives, parmesan snow

#### **Grilled Sour Dough and Local Ricotta Crostini (V) \$20**

Toasted pine nut, sundried tomatoes, olives, lemon & lavender honey  
Add prosciutto \$6

### Entrée

#### **Victorian Burrata Salad (V) (NGI) \$27**

Texture of beetroot, pea tomato, candied walnut, green goddess  
and crisp black olives

#### **Scallop, Roasted Cauliflower Puree and Pickled Granny Smith \$29**

Nduja butter, candied Kaiserfleisch, petite native herbs

#### **Buttermilk Marinated Crisp Fried Cauliflower (V) \$23**

Medjul date and fermented chilli relish, truffle aioli, salt bush and asiago cheese

#### **Slow Cooked Victorian Pork Belly with Tendon Puff \$27**

Root vegetables, miso mustard, caraway scented cabbage, charred  
spring onion and apple

#### **Char-grilled Fremantle Octopus \$29**

Smoked celeriac puree, chorizo, fennel, confit tomatoes, apricot and cashew

### Mains

#### **Mirco's Conchiglie (V) \$39**

Pumpkin baby peas, zucchini, whipped goat's curd, hazelnut and crisp saltbush

#### **Pan-fried Humpty Doo Barramundi (NGI) \$45**

Native curry sauce, organic baby vegetables and hot herbs

#### **Twice-cooked Chicken Breast (NGI) \$42**

Vichy carrot, baby turnip, habanero and avocado emulsion

#### **Slow-cooked Victorian Lamb Shoulder \$49**

Smoked eggplant and cashew nut puree, cinnamon myrtle, Dutch carrot, baby peas,  
golden raisins, grilled onion, sheep's curd

### Grill

#### **300g Cape Grim Sirloin (NGI) \$53**

#### **250g Wagyu Bavette (NGI) \$49**

Grill steaks are served with black cabbage, Dutch carrot, confit cipollini and garlic,  
smoked pepper berry and Cognac emulsion

### Sides

#### **Witlof and radicchio salad \$15**

Shaved fennel, caramelised pear and creamy Gippsland blue cheese

#### **Heirloom Tomato Panzanella Salad \$16**

Goats curd, sourdough crouton and green olives

#### **Italian Kipfler Potatoes, Roasted Garlic and Aged Parmesan \$16**

#### **Duck Fat and Espelette Pepper Dusted Chunky Fries \$15**

Crumbled feta, crispy saltbush

### Dessert

#### **Rich Dark Chocolate Marquise with Tasmanian Pepper \$22**

Rhubarb, lemon myrtle gel, buckwheat crumbs and strawberry gum sorbet

#### **Eton Mess Royal - Macadamia Parfait, Financier and Miso Caramel Popcorn \$20**

Local gin and lemon curd, dessert lime and ricotta mousse

#### **Passionfruit and Pina Colada Composition \$21**

Coconut meringue, passionfruit and ginger gel, vanilla soil and kaffir lime sorbet

#### **Victorian Cheeses of the Day \$24**

Chef's selection of two local cheeses served with  
Muscatel grapes, quince paste and lavosh

(V) Vegetarian (NGI) No gluten ingredients (CN) Nuts contained throughout this dish

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise of any dietary requirements.

Public holidays will incur an extra 10% surcharge in addition to the total amount payable.

Please note credit card payments incur a merchant service charge in addition to total amount payable.