

DESSERT

- Caramelised Lemon Tart13.00
Vanilla cream
- Butter Scotch Pannacotta13.00
Orange stewed dates, ruby grapefruit
- Chocolate & Marshmallow Brownie13.00
Caramel sauce, vanilla ice cream

WEEKLY SPECIALS

Weekly Specials are not available on Public Holidays

MONDAY LOCALS DAY

\$20 BURGERS OR SCHNITZEL
UPGRADE TO PARMIGIANI FOR EXTRA \$4

TRAWLER TUESDAYS

\$3 OYSTERS & SCALLOPS
\$6 BUG BAO
\$20 FISH N CHIPS

WAGYU WEDNESDAYS

\$25 250 GRAM RUMP
CHIPS SALAD SAUCE

LIMITED MENU

Between 3:00pm - 5:00pm weekdays

KIDS

All kids' meals are served with a drink and ice-cream for dessert.

- Pizza15.00
with tomato sauce, leg ham and mozzarella
- Hot Dog15.00
Frankfurter sausage on a milk bun with ketchup and chips
- Chicken Tenders15.00
Crisp fried chicken tenders with mixed leaf salad, chips and ketchup
- Battered Fish15.00
Flathead fillets with mixed leaf salad, chips and ketchup

Food allergies and dietary requirements are taken very seriously at The Dock. Every possible measure is taken to care for your needs, however, we cannot guarantee that our food is free from your allergens. Please discuss with our staff for further information.

PUBLIC HOLIDAYS - 15% SURCHARGE

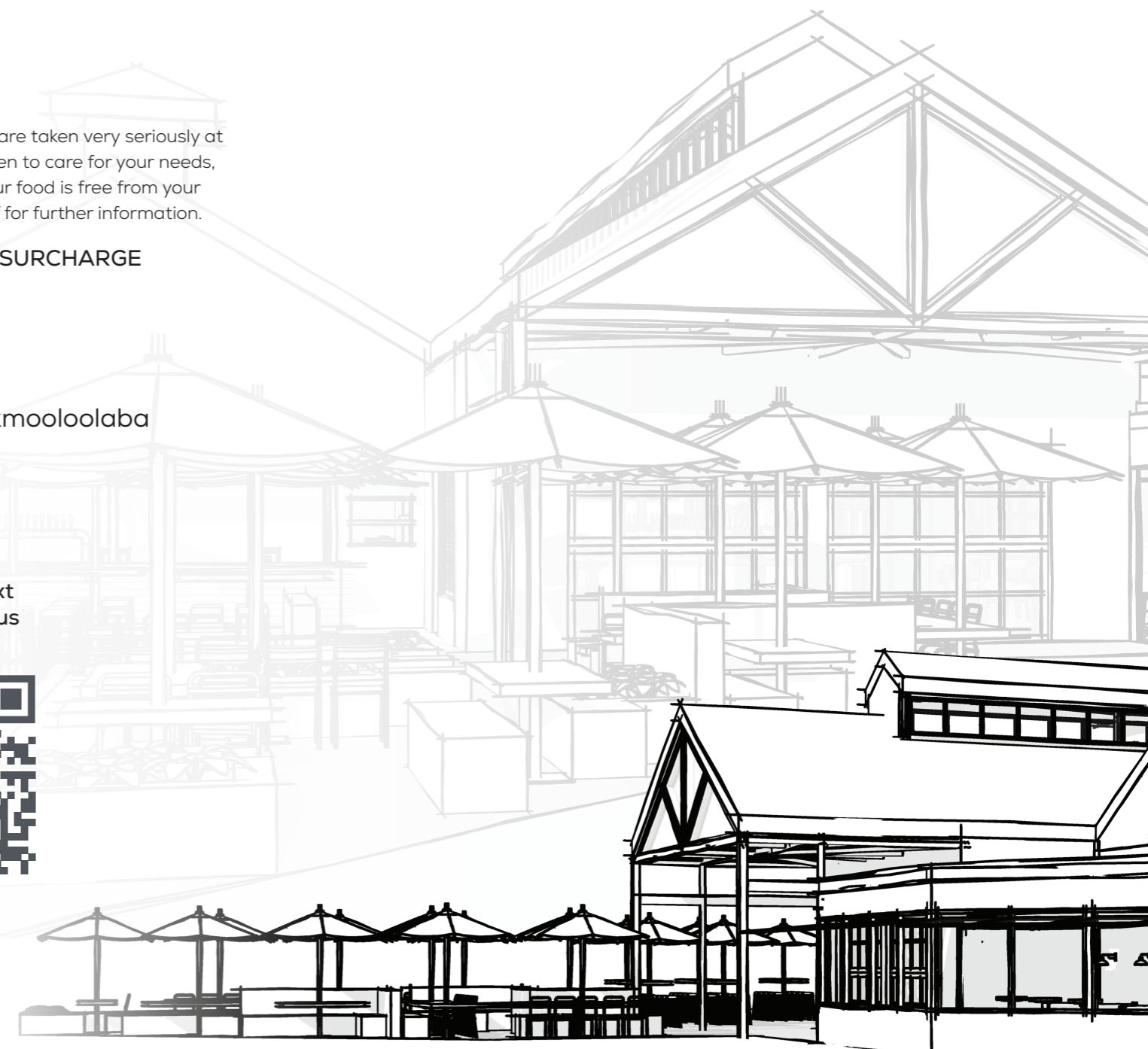


@thedockmooloolaba

Book your next function with us



MENU



SNACKS

Wood-Fired Flat Bread	18.00
Middle eastern hummus, dukkha (VE)	
Southern Fried Tenders	19.00
Texan dusted chicken, sriracha plum sauce (GF)	
Burrata	24.00
Confit heirloom tomato, black olive gremolata, toast (V)	
Forest Mushroom Arancini	18.00
Truffle, parmesan, aioli (V)	
Wood-Fired Lamb Ribs	26.00
House pickles, gado gado sauce (GF)	
Cauliflower Ceviche	19.00
Almond tiger milk, coriander, chilli (VE, GF)	
Duck Pancakes	24.00
Chinese pancakes, duck leg, cucumber, shallots, hoisin	

SEAFOOD

Market Fresh Oysters 1/2	33.00
Natural & mignonette (GF)	
Bug Bao (2)	24.00
Tempura bug meat, wasabi ranch, slaw	
Garlic Mooloolaba Prawn	31.00
Red chimichurri butter, fresh lime (GF)	
Baked Scallop (3)	19.00
Half shell scallop, Café de Paris (GF)	
Crisp Fried Calamari	21.00
Coriander, ancho chilli mayo, lime (GF)	
Tuna Carpaccio	26.00
Yuzu kewpi, soya mirin, basil	
Dock Seafood Plate	80.00
Mooloolaba prawns, local sand crab, market oysters, reef fish ceviche, Morton Bay bugs (GF)	

LARGE

Pork & Romesco Risotto	34.00
Persian feta, marjoram, pine nuts (GF, VO)	
Spaghetti Marinara	39.00
Garlic, parsley, lemon, prawn, calamari, scallop, fish, crab	
Snapper & Dill Mornay Pie	38.00
Shaved fennel slaw, zesty avocado dressing	
Lamb Ragu Gnocchi	37.00
Braised shoulder, tomato, pecorino (VO)	
Local Market Fish Fillet	MP
Chef's selection of sides	

CLASSICS

Chicken Parmigiana	31.00
Gypsy ham, blended cheese, chips, house salad	
Craft Battered Market Fish	31.00
Yoghurt tartare, grilled lemon, chips, house salad	
Wagyu Beef Burger	27.00
Cheddar, onion, tomato, lettuce, house pickles, Dock sauce, chips	
Southern Fried Chicken Burger	27.00
Tomato, pickles, wasabi ranch, slaw, chips	
Steak Sanga	28.00
Rib fillet, bacon jam, tomato, lettuce, beetroot, onion, aioli, chips	

FRESH

Confit Duck Leg	29.00
Pomegranate, grains, almonds, spiced coyo (VEO roasted pumpkin)	
Tuna Poke Bowl	29.00
Pickled beetroot, black rice, coriander, avocado, sesame ginger dressing (VEO s&p tofu)	

WOOD GRILL

All grilled items are served with choice of sauce or butter, chips & house salad

250g Wagyu Rump	38.00
300g Sirloin	49.00
300g Rib Fillet	52.00
200g Grass Fed Eye Fillet	51.00
Forage Farm ½ Chicken	39.00
Lamb Rump	39.00

Sauces / Butter

Gravy, peppercorn, mushroom, chimichurri, Café de Paris, garlic & parsley, lemon & caper

SIDES

Dill Baby Potato	12.00
Kestrel potato, confit garlic butter (V, GF)	
Iceberg Wedge Salad	12.00
Pepper berry ranch, hazelnut (V, GF)	
Wood Roasted Carrots	12.00
Persian feta, chilli honey (V, GF)	
Heirloom Tomato	12.00
Greek pesto, olives (VE, GF)	
Roasted QLD Pumpkin	12.00
Tahini coyo, dukka (VE, GF)	
Chips & Aioli (VE, GF)	12.00
Sweet Potato Wedges & Chilli Mayo (VE, GF)	15.00
Potato Gratin	8.00