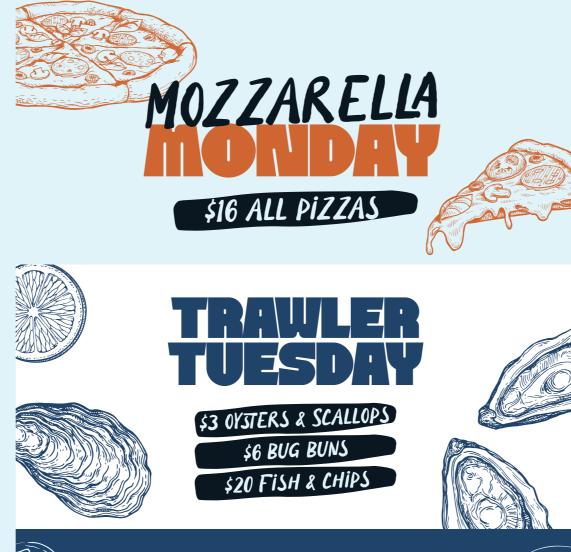
PiZZA	Gluten free base +
Margherita (V) cherry tomato, parmesan, basil, tomato sugo, moz	<b>2</b> 4 zarella
Hawaiian ham, fresh pineapple, tomato sugo, mozzarella	2
Pepperoni pepperoni, chilli flakes, tomato sugo, mozzarella	28
<b>Meatlovers</b> pepperoni, chicken, ham, bacon, BBQ sauce, mozz	zarella
Vege Supreme (V) roasted vegetables, rocket, olives, salsa verde, parr	<b>26</b> mesan
Pesto Chicken grilled chicken, cherry tomatos, sugo, pesto, pine n	30 outs
Chilli Prawn	32
prawn, house chilli oil, parsley, cherry tomato <b>Truffle Mushroom (V)</b> mixed mushroom, confit garlic, rocket, parmesan,	<b>3</b> truffle oil

KiDS	All kids' meals are served with a drink and ice-cream for dessert
Pizza (V) with tomato sauce and mozzarella	15
Spaghetti Bolognese pork & beef mince, garlic, basil, parmesan	15
Chicken Nuggets crisp fried chicken nuggets, chips, tomato	15 sauce
Battered Fish battered fish, chips, tomato sauce	15









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## SNACKS

Garlic Bread (V) garlic, butter, herbs add bacon & cheese \$4	12
Garlic Pizza Bread (V) confit garlic, mozzarella, parsley	18
Olives & Hummus (V) marinated olives, hummus, pita	19
Crispy Buffalo Wings (GF) brined & fried wings, buffalo sauce, blue cheese, celery	20
Bruschetta (V) sourdough, tomato, red onion, basil, burrata	21
Pumpkin & Provolone Arancini (GF, V) roasted pumpkin, provolone, parmesan, pesto aioli	19
Brisket Burnt Ends (GFO) beef brisket, BBQ chipolte, chimichurri	22
Vegetable Spring Rolls (VE) spicy plum sauce	17
Beef Tartare (GFO) marinated beef, cured yolk, prawn chips	23
Chips & Aioli (GF, VE)	13
Sweet Potato Wedges (GF, VE) chilli seasoning, sweet chilli sour cream	16
FRESH	
Hot Smoked Trout ancient grains, rocket, beetroot, balsamic, goats curd, herb	32
Thai Beef Salad (GF) vermicelli noodles, roasted peanuts, asian herbs, sesame, lime, fish sauce, bean sprouts	29
The Dock Caesar Salad cos, garlic croutons, fresh pancetta, poached egg, caesar dressing add grilled chicken \$7	27

## **SEAFOOD**

Pappardelle Bolognese

pork & beef mince, garlic, basil, parmesan

Market Fresh Oysters (3) (GF) natural or mignonette	19.5
Oyster Kilpatrick (3) (GF) bacon, lemon, worcestershire	22.5
Battered Fish Tacos (2) flour tortilla, battered reef fish, avocado, lettuce, tartar sauce	19.5
Bug Bun brioche roll, pickles, celery, carrot, dill aioli, lettuce	19.5
Baked Scallop (3) (GF) half shell scallop, Café de Paris	23.5
Salt & Pepper Squid (GF) chipotle mayo, lime	21.5
Prawn Bucket (GF) Mooloolaba prawns, lemon, cocktail sauce	29.5
Dock Cold & Hot Seafood Plate  Mooloolaba prawns, local sand crab, market oysters, Morton Bay Kilpatrick oysters, fish tacos, baked scallops, sesame calamari, c	
Blue Swimmer Crab Ravioli blue swimmer, ricotta, cherry tomato, shellfish cream	39
Spaghetti Marinara garlic, parsley, lemon, prawn, calamari, scallop, fish, crab	39
Mixed Mushroom Gnocchi (V) mixed mushroom, cream, garlic, parmesan, parsley add chicken \$7	29
Lamb Ragu Gnocchi braised lamb shoulder, tomato, pecorino	34

## CLASSICS

**Extra Sauce** 

31

Chicken Parmigiana	31
wood smoked leg ham, blended cheese, chips, house salad	
Daintree Barramundi grilled or beer battered, tartare, lemon, chips, house salad	32
Beef Burger cheddar, diced red onion, tomato, lettuce, house pickles, ketchup, American mustard, chips	28
Southern Fried Chicken Burger	28
hot honey glazed chicken, slaw, pickles, aioli, chips	
Brisket Burger 12hr slow cooked brisket, slaw, pickles, cheese, chipotle BBQ, aioli, c	29 chips
Steak Sanga tenderised beef, cheddar, tomato, lettuce, beetroot, onion, BBQ sauce, aioli, chips add bacon \$4	28
GRILL Served with chip	
and your choic	e of sauce
250g Wagyu Rump	39
300g Rib Fillet	54
200g Grass Fed Eye Fillet	49
Market Fish Of The Day whole fish MP, chimichurri, wedge lemon	MP

Upgrade to Veg & Mash \$4

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.

Gravy, Peppercorn, Mushroom, Chimichurri, Café de Paris, Garlic & Parsley

(GF) Gluten Friendly | (V) Vegetarian | (VE) Vegan

PUBLIC HOLIDAYS - 15% SURCHARGE