

PIZZA

Garlic Pizza (V) confit garlic, mozzarella, parsley	19
Margherita (V) tomato sugo, mozzarella, cherry tomato, basil	24
Pumpkin & Feta (V) tomato sugo, mozzarella, pumpkin, feta, dukkha	26
Ham & Pineapple tomato sugo, shaved ham, fresh pineapple, mozzarella	26
Meatlovers tomato sugo, chicken, ham, pepperoni, beef, pulled brisket, mozzarella, bbq swirl	30
Pepperoni tomato sugo, double pepperoni, honey pickled jalapenos, mozzarella	28
Pesto Chicken tomato sugo, grilled chicken, cherry tomato, pesto, pine nuts	28
Seasonal Mushroom (V) seasonal mushrooms, feta, spinach, confit garlic, mozzarella	27
Chilli Prawn (I) tomato sugo, chilli prawns, pickled lemon, chives, mozzarella	31
PASTA	
Gnocchi Carbonara smoked bacon, egg, cream, parmesan, black pepper, chives Add chicken +\$6	30
Wagyu Bolognese wagyu beef bolognese, papparedelle, garlic, parsley, parmesan Swap to gnocchi +\$4	31
Burrata Pesto (V) rigatoni, pine nuts, basil, garlic, parmesan, cream Swap to gnocchi +\$4	31
Marinara Aglio e Olio (M) spaghetti, prawns, mussels, fish, calamari, cherry tomato, chilli, basil, white wine	39

Swap to gluten free base +\$6

MONDAY
\$16 PIZZA & PASTA*
*Excludes Marinara Aglio e Olio

TUESDAY
HALF PRICED STEAK DAY*
*Excludes Eye Fillet

WEDNESDAY
\$19 LOCALS DAY
FISH & CHIPS, BURGERS, SALADS, SCHNITTY, CALAMARI

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.

(GF) Gluten Friendly | (V) Vegetarian | (VE) Vegan
(A) Australian | (I) Imported | (M) Mixed

PUBLIC HOLIDAYS - 15% SURCHARGE - WEEKLY SPECIALS UNAVAILABLE



THE DOCK
AT THE WHARF · MOOLOOLABA

MENU

thedockmooloolaba.com

@thedockmooloolaba

SHARED

Garlic Bread (V) garlic, butter, herbs	12
Cheesy Bacon Garlic Bread garlic, butter, herbs, bacon, cheese	16
Loaded Olive Oil & Flatbread (V) olive oil with olives, semi-dried tomatoes & herbs, served with burrata & flatbread	24
Southern Fried Tenders (GF) brined chicken tenders, buffalo hot sauce, ranch, pickles	19
Spinach & Feta Arancini (V) served with aioli & fresh lemon (4pcs)	19
Chicken & Corn Gyoza chicken & corn gyoza served with truffle soy mirin dressing (5pcs)	19
Brisket Sliders pulled beef brisket, franklins bbq, slaw (2pcs)	19
Vegetable Spring Rolls (VE) served with spicy plum sauce, spring onions, radish (4pcs)	18
Hot Chips (VE) (GF) served with aioli	12
Sweet Potato Wedges (V) (GF) served with sweet chilli & sour cream	16

SALADS

Thai Beef Noodle Salad (GF) thai basil, edamame, nam jim, fried shallots, glass noodles, peanuts	31
Greek Chicken Bowl tzatziki, cucumber, onion, feta, dill, flatbread	29
Grilled Halloumi & Pumpkin (V) roasted pumpkin, grilled halloumi, grains, raisins, spinach, yoghurt & tahini dressing	28
Caesar Salad (GFO) cos, garlic croutons, bacon, grated egg, anchovy caesar dressing Add chicken +\$6	23

SEAFOOD

Natural Oysters (A) (GF) served with lemon & mignonette (1/2 Doz)	39
Oysters Kilpatrick (A) (GF) bacon, worcestershire, served with lemon (1/2 Doz)	42
Oysters Mornay (A) bechamal, garlic, mozzarella, parmesan (1/2 Doz)	42
Smoked Salmon & Prawn Sliders (A) king prawn, smoked salmon, cream cheese, dill, cucumber, lemon (2pcs)	24
Salt & Szechuan Pepper Calamari (I) served with miso lime kewpie & toasted sesame seeds Add chips & salad +\$8	22
King Prawns (A) (GF) served with cocktail sauce & fresh lemon	32
Prawn Spring Rolls (I) prawn, ginger, chilli, coriander, tamarind chili sauce (4pcs)	25
200g Atlantic Salmon (A) (GF) served with smashed chat potatoes, steamed greens, beurre blanc sauce, herb oil	44
Mussel Pot (A) garlic, white wine, cream, parsley, garlic bread	49
Seafood Platter (M) king prawns, smoked salmon & prawn sliders, oysters, seasonal salad or fruit, battered barramundi, salt & schezwan pepper calamari, prawn spring rolls, chips, tartare sauce	200

GRILL

300g Sirloin (GF) central queensland, 120 day grain finished served with house salad, chips & butter/sauce	49	Extra sauce +\$3 Swap to vege & mash +\$4
250g Rump (GF) south east queensland, 120 day grain finished, served with house salad, chips & butter/sauce	39	
200g Eye Fillet (GF) mary river, pasture fed, served with house salad, chips & butter/sauce	49	
Butters herb & garlic, café de paris		
Sauces gravy, peppercorn, mushroom, béarnaise		

CLASSICS

Chicken Schnitzel house crumbed chicken breast, served with house salad, chips & gravy	29	Swap to gluten-free bun +\$5
Chicken Parmigiana house crumbed chicken breast with napoli sauce, ham, cheese, served with house salad & chips	32	
Crumbed Steak house crumbed rump, served with house salad, chips & gravy	41	
Fish & Chips (A) grilled or battered barramundi, served with house salad, chips, tartare sauce & fresh lemon	32	
Steak Sanga tenderised rump, beetroot, caramalised onion, lettuce, tomato, cheese, bbq, served with chips & aioli	30	
Cheeseburger grass fed beef patty, double american cheese, pickles, diced onion, tomato sauce, mustard, served with chips & aioli	28	
Honey Chipotle Chicken Burger fried chicken breast, slaw, american cheese, pickles, chipotle, served with chips & aioli	28	
Spiced Chickpea & Herb Burger (VE) chickpea and herb patty, tomato, beetroot, avocado, red onion, pickled cucumber, lettuce, served with chips	27	

KIDS

Kids Chicken & Veg (GF) grilled chicken served with mash & seasonal vegetables	15	All kids' meals are served with a drink, and ice-cream for dessert
Kids Fish (A) battered barramundi served with chips & tomato sauce	15	
Kids Pizza (VO) ham, mozzarella & tomato sugo pizza	15	
Kids Nuggets chicken nuggets served with chips & tomato sauce (5pcs)	15	
Kids Bolognese spaghetti, beef bolognese, mozzarella	15	