

BREAKFAST AT THE DOCK

PLEASE ORDER AT THE BAR WHEN YOU ARE READY

EST. 2016

BREAKFAST

EGGS YOUR WAY 12

Choose scrambled, 2 poached, 2 fried served on fresh baked sourdough

EGGS BENNY 12 / 16

Poached egg, spinach, choose smoked bacon or southern fried chicken with hollandaise sauce (choose 1 muffin or 2)

CORN FRITTERS 16 / 19

Deep fried corn fritter balls with avocado, spinach, charred corn & tomato salsa and poached egg (2 fritters 1 egg / 3 fritters 2 eggs)

BREAKY BURGER 15

Fried egg, smoked bacon, spicy BBQ sauce, 2 mini hash browns on a brioche bun

BELGIAN WAFFLES 16

Crushed hazelnuts, seasonal fruit, nutella, marscapone and a scoop of maple pecan gelato

SMASHED AVO 12 / 16

Slice of sourdough with smashed avo, wedge of lemon, crumbled feta, sprinkled with dukkah (choose 1 slice / 2 slices)

VEGAN BOARD 21

Sourdough, fried tomato, mushrooms, beetroot hummus, mini hash browns, housemade beans, spinach and spicy BBQ sauce

THE DOCK BOARD 25

Sourdough, smoked bacon, mini hash browns, smashed avo, fried tomato, housemade beans, eggs cooked your way and spicy BBQ sauce

IMPORTANT INFORMATION

GF - Gluten Free

V - Vegetarian

VG - Vegan

DF - Dairy Free

Please advise us of allergies

Opening hours (bar may stay open later)

Mon - Thur: 7.30am to 8.30pm

Fri - Sat: 7.30am to 9pm

Sun: 7.30am to 8pm

15% surcharge on public holidays

EXTRAS & KIDS

BUILD YOUR OWN (1 SLICE SOURDOUGH) 6

EGGS (POACHED, FRIED OR SCRAMBLED) 6

MINI HASH BROWNS (3) 3

MUSHROOMS, FRIED TOMATO, AVOCADO 4

SMOKED BACON 5

VEGGIE OR BEEF PATTIE 6

KIDS MEALS 9

EGGS YOUR WAY OR CHOC CHIP WAFFLE

CALAMARI OR POPCORN CHICKEN & CHIPS

PASTA WITH GARLIC BREAD

SAUCES AND CONDIMENTS 2 - 4

FRESH FROM THE CABINET

WRAP OF THE DAY 9

Grab and go lunch special. Freshly made wrap, just ask what we have today

BACON EGG MUFFIN, HAM CHEESE TOASTY 7

Dashing for work, quick option that can be toasted to order (add cheese \$2)

BANANA BREAD, SCONE 5

TRIPLE CHOC BROWNIE, STICKY PUDDING 9

House made with your choice of gelato

CREME BRULEE 9

Baked french vanilla custard with a toffee layer served with your choice of gelato

HEAD INSIDE FOR A SELECTION OF
AWARD WINNING GELATO OR SORBET,
HOT FRESH DOUGHNUTS OR LIQUOR
BASED TREATS

LUNCH AND DINNER AT THE DOCK

PLEASE ORDER AT THE BAR WHEN YOU ARE READY

EST. 2016

TAPAS

SOFT TACOS

Pulled pork, Southern Fried Chicken, Red Emperor (min 2)

6

CALAMARI

Dusted in a lemon, salt and pepper semolina mix

8

SATAY CHICKEN SKEWERS

Served with a peanut lime dipping sauce (2 skewers)

8

SOUTHERN FRIED CHICKEN STRIPS

Served with your choice of aioli or our punchy white BBQ sauce

8

GARLIC BREAD

Freshly baked baguette (melted cheese add \$2)

5

SWEET POTATO WEDGES

Thick cut with sweet chilli sauce and sour cream

8

BEER BATTERED CHIPS

Served with aioli, tomato sauce or gravy

6

SALADS & SOUPS

SOUP OF THE DAY

With a slice of freshly toasted baguette

8

ASIAN CALAMARI SALAD

Lemon, salt and pepper dusted strips on a bed of wombok, spanish onion, carrot, coriander and mint with crunchy noodles and dressing

17

ROASTED NUT

Satay chicken on a bed of mixed leaves, toasted peanuts, carrot, spanish onion, charred corn salsa and our own peanut and lime sauce

17

MAGIC BEANS

Broccolini, green beans, pistachios, pepitas, sunflower seeds, mint, pasley, feta, tossed with pomegranate

17

SIDE SALAD

5

MAINS

PULLED PORK PIZZA

Slow cooked in our smokey BBQ bourbon sauce, roasted capsicum, onion, beer battered onion rings on a thin crust

18

SMOKED SALMON PASTA

Creamy pappardelle pasta with fresh tomatoes, smoked salmon and sweet chilli sauce served with freshly baked baguette

18

CHEESEBURGLAR

Housemade beef pattie cooked pink, melted swiss cheese, tomato relish, dijon mayonnaise, brioche bun and a pickle (chips +\$2)

16

JUST PLUCKED

Southern Fried Chicken breast, coleslaw, sliced tomato, lettuce and our own punchy peppery white BBQ sauce or switch to aioli, brioche bun (chips +\$2)

16

FIELD OF DREAMS

Housemade veggie pattie with corn, pumpkin, lentils, red onion, broccoli, sliced tomato, lettuce, beetroot hommus, brioche bun (chips +\$2)

16

RED EMPEROR

Pan fried with butter sauce served on roast sweet potato with a macadamia crumble and green beans

24

SHUT YOUR PIE HOLE

A generous housemade chicken and mushroom pie

22

BEEF CHEEK

Slow cooked and braised with red wine jus, potato mash and green beans in butter

24

SLOW ROASTED SWEET POTATO

Skin on, burrowed with a macadamia lemon myrtle roasted coconut crumble accompanied with a cashew nut sour cream

22

RED CHILLI MUD CRAB

Mud crab meat (no shell) cooked in a punchy tomato based sauce with garlic, chilli, ginger, coriander (and a few secrets) on a bed of a rice

29