



Cruise & Dock

Lunch Menu

POTATO & SMOKED RICOTTA GNOCCHI (V)

Served with maple roasted pumpkin, walnuts, gorgonzola cream, spinach and candied shallots

WOOD ROASTED EGGPLANT (VG, GF)

Served with whipped hummus, fried chickpeas, roasted peppers, heirloom tomatoes and roasted ancho chilli oil

BORROWDALE PULLED PORK (GF)

With baked potato, creamy house slaw, southern sauces and char-grilled buttered corn

THE DOCK FISH & CHIPS (DF)

IPA battered cod served with fennel and butter lettuce salad, fries and house-made tartare sauce

KOREAN FRIED CHICKEN BURGER

Glazed in honey and sesame, served with miso mayo, kim chi and cucumber on a milk bun with beer battered fries

PULLED PEPPERED BRISKET (GF)

With baked potato, creamy house slaw, southern sauces and char-grilled buttered corn

PULLED PORK (GFO)

House-made chipotle bbq sauce and creamy slaw served on a milk bun with beer battered fries

Drinks

DOCK ALE (3.5%)

HILLS APPLE CIDER (5.0%)

REPUBLIC SHIRAZ, SOUTH AUSTRALIA

REPUBLIC SAUVIGNON BLANC, SOUTH AUSTRALIA