



Cruise & Dock

Lunch Menu

POTATO & SMOKED RICOTTA GNOCCHI (V)

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)

served with southern corn bread, herb butter, creamy slaw and house-made sauces

THE DOCK FISH & CHIPS (DF)

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

KATI KATI WOOD-FIRED CHICKEN BURGER (GFO)

with spiced apricot chutney, blue cheese, bitter leaves and red onion on a milk bun with beer battered fries

PULLED PEPPERED BRISKET (GF)

served with southern corn bread, herb butter, creamy slaw and house-made sauces

WAGYU BEEF BRISKET BURGER (GFO)

with charred sweet corn slaw and red pepper relish 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