



### **Appetiser - \$6.00**

*Sourdough – Served with Fungi tapenade,  
Olive tapenade, and sun dried tomato  
pesto*

### **Entrées - \$15.00**

Salt & Pepper Squid – served with Lime  
and Chilli Aioli

Roasted Asparagus with prosciutto &  
parmesan

Pan fried prawns and zucchini fritters  
served with lemon basil mayonnaise

Naples Gourmet – Chicken breast stuffed  
with mussels, squid, prawns and julienne  
vegetables, crumbed and lightly fried  
served with spiced tomato sauce

## **Mains - \$29.00**

*Pasta – Spaghetti Marinara, mussels, squid, scallops & prawns in a Napoli chilli based sauce*

*Chicken Supreme – served on peppers filled with pine nuts, tomato and rice with a mustard lemon dressing*

*Crispy skin seasonal fresh fish fillet - served with roasted cherry tomatoes, kiffers, zucchini ribbons and caper butter*

*Cumin Lamb Rump – succulent lamb rump served with couscous, eggplant and lemongrass Tziki*

*“Diamantina Gold” Scotch Fillet - (80 day Grain Fed) - 300g scotch fillet, grilled and served with field mushrooms, prosciutto, and balsamic jus*

## **Sweets - \$8.50**

*A selection of freshly made desserts, served with ice cream & whipped cream*

*The Dock regrets to inform you that there are no split bills. Thank you.*