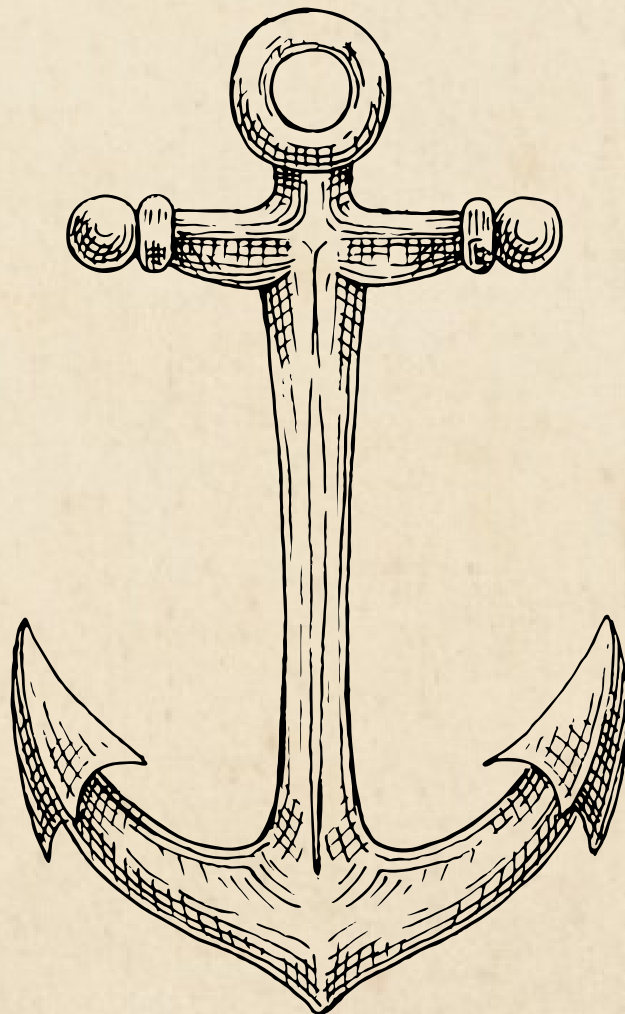


THE DOCK YARD

Recapturing the convivial spirit of Sydney's formative years, The Dock Yard is inspired by the Dock's activity at the Rocks in the 18th - 19th century. Built in the 1840s, the historical sandstone courtyards have been home to a rich, eclectic collection of tenants which today results in a bar steeped in character, ambiance & history.

Welcome to The Dock Yard.



BEVERAGES

DRAUGHT

Guinness -----	\$11
Furphy -----	\$10
Malt Shovel XPA -----	\$10

COCKTAILS

Old Fashioned -----	\$19
Negroni -----	\$19
Aperol Spritz -----	\$16

WINE

Red

2018 Milla Pinot Logo Adelaide Hills SA -----	\$15
2018 Langmeil 'The Long Mile' Shiraz, Barossa Valley ---	\$14

White

2018 Earths End Sauvignon Blanc Marlborough NZ ----	\$12
2018 Mada Pinot Gris Hilltops, ACT -----	\$15

Rosé

2019 Bondar Rose McLaren Vale SA -----	\$14
--	------

FOOD

SHARING PLATTERS

CHEESE BOARD

-30-

A selection of 3 available
cheese's, dried fruit, dips,
fresh seasonal fruit &
sourdough

NATIVE PLATTER

-35-

Kangaroo Prosciutto, Wild
Boar Salami, a selection of 2
available cheeses, bush
chutney, native fruits &
sourdough

PLOUGHMAN'S

-35-

Honey mustard glazed ham,
Scotch egg, Cheddar, Brie,
pickles, mustard & brown
soda bread

GOURMET SANDWICHES

-15-

THE DOCKMANS

Honey mustard glazed ham,
semi-sundried tomato,
Cheddar, caramelised onion
on sourdough

THREE CHEESE

Semi sundried tomatoes,
& piccadilly relish
on Sourdough

MEDITERRANEAN VEGIE

Mixed vegetables,
Feta & pesto
on sourdough

SNACKS

-13-

SOURDOUGH & OLIVES

Olive Oil, balsamic vinegar
& Hummus