



# Dock Dome Experience

## Dome Menu



### Shared Entree

#### DOCK GRAZING BOARD

Jensens aged cheddar, Manchego, pumpkin hummus, carrot & coconut dip, cured meats, olives, ghost peppers, infused oils, artisan breads & bark lavosh

### Shared Main

#### BRAISED WAGYU BRISKET #5 (GF, DF)

pan jus gras, dijon & chimichurri

#### ORGANIC ATLANTIC SALMON (GF)

pan seared with crispy polenta & heirloom napoli

#### SOBA NOODLE (Vegan & GF)

wakame, asian greens, chilli, miso dressing

#### SIDES

Roasted chat potatoes, confit garlic & rosemary (GF, DF)

Charred broccolini, stracciatella, toasted sesame (GF)

Roasted pumpkin, pomegranate, toasted buckwheat (GF, DF)

### Dessert

Kate's Apple Crumble with vanilla ice-cream & creme anglaise

#### \$75 PER PERSON

includes choice of wine or beer on arrival

GF Gluten Free DF Dairy Free

### Dome Booking Times

**Tues -Thurs** From 5.30pm  
**Fri & Sat** 5pm-8pm & 8.15pm-late  
**Sunday** From 5pm

**10-12 people**

\*Covid Restrictions 12 people max.

### Dome Details

The Dock Dome is a Covid safe & fun initiative.

It's the perfect Canberra Bubble to gather 10-12 of your friends & enjoy an evening of Dock Hospitality!

The Dome is heated, fully enclosed, has a blue tooth speaker & is positioned for the best view on The Foreshore.

The Dome Menu is a condition of booking for the above evening times & a minimum spend of 10 people applies with a 50% deposit to confirm the booking.

We welcome any enquiries for bookings outside of the above times.

#### Please contact us:

bookings@thedockkingston.com.au

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