



EXPLORE THE CULINARY DELIGHTS

In the vast realm of Australian cuisine, a plethora of delectable and tantalizing food options await, right at your fingertips.

Our team of skilled culinary artisans takes pride in their ability to craft innovative and extraordinary dishes, utilizing the rich tapestry of flavors that Australia has to offer.

Be it the succulent seafood, the succulent red meats, or the vibrant array of vegetables, **DOCKSIDE** diligently procures from small and exclusive suppliers to ensure that only the freshest and most nourishing ingredients grace the plates of our esteemed customers.



TASTING MENU (min 2 guests) \$59pp

- alterations or substitutions to dishes on our set menu are kindly requested not to be made -

Truffle Edamame (GF, DF, VG)

Truffle, Smoked Salt

Salmon Taco (DF)

Picante Mayo, Jalapeno Onion Salsa, Furikake

Calamari (DF)

Loligo Squid, Squid Ink Mayo, Togarashi

Honetsukidori (GF, DF)

Grilled Chicken Maryland, Yakitori, Chimichurri, Asparagus

Potato Kipfler (GF, DF, VG)

Fried Potato, Herb Oil

Green Salad (VG, DF)

Mixed Leaf, Fried Wonton, Wafu Dressing, Tomato

Matcha Panna Cotta (GF)

w/ Seasonal Fruits



TASTING MENU (min 2 guests) \$79pp

- alterations or substitutions to dishes on our set menu are kindly requested not to be made -

Fresh Oyster (DF)

Ponzu, Negi Oil, Ikura

Salmon Taco (DF)

Picante Mayo, Jalapeno Onion Salsa, Furikake

Cheesy Baked Scallop

Mozzarella Cheese, Chopped Shallot, Togarashi, Ikura

Wagyu Scotch Fillet (DF)

w/ Chimichurri, Reduction Black Pepper Yakiniku, Snap Peas

Potato Kipfler (GF, DF, VG)

Fried Potato, Herb Oil

Green Salad (VG, DF)

Mixed Leaf, Fried Wonton, Wafu Dressing, Tomato

Matcha Panna Cotta (GF)

w/ Seasonal Fruits

Please advise our friendly staff if you have any dietary requirement

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan

We apply surcharge 15% on public holiday, 10% on Sunday, 1.1% on all card payments

RAW BAR

Salmon Taco 2pcs (DF)

Picante Mayo, Jalapeno Onion Salsa, Furikake (S18)

Scallop Crudo (DF)

Hokkaido Scallop, Trio Caviar, Sesame Soy Dressing (S22)

Salmon Crudo (DF)

Sesame Soy Dressing, Jalapeno, Lemon (S23)

Tuna Tataki (DF)

Seared Tuna, Ponzu, Mango Chilli Salsa (S24)

Fresh Oyster (DF)

Ponzu, Negi Oil, Ikura
Half Dozen (S36)/ Dozen (S66)

Seafood Platter (GF, DF)

9 pcs Chef Selection Sashimi (S48)



START AND SHARE

Truffle Edamame (GF, DF, VG)

Truffle, Smoked Salt (S7)

Chicken Karaage (GF, DF)

Teriyaki, Togarashi, Sesame Seed, Mayo (S19)

Vegetable Bao Bun (2 pcs) (V)

Milk Bun, Inari, Yuzu Kosho Mayo, Chimichurri, Asian Slaw (S20)

Chicken Bao Bun (2 pcs)

Milk Bun, Fried Chicken, Yuzu Kosho Mayo, Asian Slaw (S20)

Calamari (DF)

Loligo Squid, Squid Ink Mayo, Togarashi (S22)

Cheesy Baked Scallops 4pcs

Mozzarella Cheese, Chopped Shallot, Togarashi, Ikura (S28)

Baked Oyster (DF)

Chilli Jams, Dills, Fried Shallot, Lemon Cheek
Half Dozen (S36)/ Dozen (S66)

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MAIN

Cauliflower Steak (DF, VG)

Grilled Cauliflower w/ Caramelized Sesame, Almond Raisin Salsa (\$24)

Honetsukidori (GF, DF)

Grilled Chicken Maryland, Yakitori, Chimichurri, Asparagus (\$29)

Miso Murray Cod 180g (GF, DF)

Shiro Miso, Amazu Pickles (\$35)

Wagyu Scotch Fillet (DF)

w/ Chimichurri, Reduction Black Pepper Yakniku, Snap Peas (\$55)



SIDES

Bowl of Chips (GF, DF, V)

w/ Garlic Aioli (\$12)

Green Salad (DF, VG)

Mixed Leaf, Fried Wonton, Wafu Dressing, Tomato (\$14)

Potato Kipfler (GF, DF, VG)

Fried Potato, Herbs Oil (\$15)

Miso Eggplant (GF, DF, VG)

w/ Yuzu Miso, Jalapeno, Almond and Pistachio (\$16)



DESSERT

Choice of Ice Cream

Sesame Ice Cream, Matcha Ice Cream, Raspberry Sorbet (\$7)

Matcha Panna Cotta (GF)



w/ Seasonal Fruits (\$14)

DRINKS



Please advise our friendly staff if you have any dietary requirement
BYO Bottled Wine Only, Corkage Charge \$4/Person
We apply 15% surcharge on public holiday and 10% on Sunday/ 1.1% apply on all card payments








SPARKLING WINE

| | | GLASS | BOTTLE |
|-----------------------------------------------------------------------------------|------------------------------------------------------|--------|--------|
|  | DOCKSIDE BRUT CUVEE <i>South Australia</i> | \$10 | \$39 |
|  | GARFISH PROSECCO <i>South Australia</i> | \$10.5 | \$41 |



WHITE WINE

| | | GLASS | BOTTLE |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------|-------|--------|
|  | DOCKSIDE SEMILLON SAUVIGNON BLANC <i>South Australia</i> | \$10 | \$39 |
|  | GARFISH PINOT GRIGIO <i>Western Australia</i> | \$11 | \$43 |
|  | STONEFISH RIESLING <i>Eden Valley, South Australia</i> | \$12 | \$46 |
|  | STONEFISH CHARDONNAY <i>Margaret River, Western Australia</i> | \$12 | \$46 |
|  | STARBOROUGH PINOT GRIS <i>Marlborough, New Zealand</i> | | \$48 |
|  | WICKED THORN CHARDONNAY <i>Margaret River, Western Australia</i> | | \$48 |

RED WINE

| | | GLASS | BOTTLE |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|-------|--------|
|  | DOCKSIDE CABERNET SAUVIGNON <i>South Australia</i> | \$10 | \$39 |
|  | MCGUIGAN SINGLE BATCH PINOT NOIR <i>South - Eastern Australia</i> | \$10 | \$40 |
|  | GARFISH CABERNET MERLOT <i>South Australia</i> | \$11 | \$42 |
|  | BENCHMARKS SHIRAZ <i>Barossa Valley, South Australia</i> | \$11 | \$45 |
|  | NANNY GOAT PINOT NOIR <i>Central Otago, New Zealand</i> | | \$69 |
|  | BIOLOGICO CHIANTI ORGANIC DOCG (SANGIOVESE) <i>Tuscany, Italy</i> | | \$70 |
|  | CONCERTO SHIRAZ <i>Barossa Valley, South Australia</i> | | \$72 |









ROSÉ & SWEET WINE

| | | GLASS | BOTTLE |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------|--------|
|  | MCGUIGAN SINGLE BATCH DRY ROSÉ <i>South - Eastern Australia</i> | \$10 | \$39 |
|  | ARTIS SERIES LA CATRINA WHITE MOSCATO <i>Riverland, South Australia</i> | \$11 | \$43 |

CIDER

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|-----------------------------------------------------------------------------------|-------------------------------------------------------------------|--|------|
|  | YOUNG HENRY'S <i>Cloudy Cider Australian 375ml 4.6%</i> | | \$10 |
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BEER

| | | TAP 300ML | TAP 400ML | UNTAPPED |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------|--------------|--------------|----------|
|  | ORION <i>Draft Beer "Okinawa Japan" 5%</i> | \$9 | \$11 | |
|  | ASAHI <i>Super Dry "Japan Brewing" 5%</i> | \$10 | \$12 | |
|  | CAPITAL BREWING CO <i>Coast Ale Canberra 375ml 4.3%</i> | | | \$8 |
|  | JAMES SQUIRE <i>Premium "Pale Ale" Australia 330ml 4.2%</i> | | | \$9 |
|  | PURE BLONDE <i>Low carb "Lager" Victoria 335ml 4.2%</i> | | | \$9 |
|  | ASAHI 3.5 <i>Super Dry "Lager" Japan 330ml 3.5%</i> | | | \$8 |
|  | CORONA <i>"Lager" Mexico 335ml 4.5%</i> | | | \$10 |
|  | SAPPORO <i>"Lager" Japan 355ml 5%</i> | | | \$10 |

NON-ALCOHOLIC BEER

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|-------------------------------------------------------------------------------------|--------------------------------------------------------------------|--|-----|
|  | CARLTON ZERO BEER <i>Queensland, Australian 330ml 0%</i> | | \$7 |
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DOCKSIDE SIGNATURE COCKTAIL

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|  | VERDE HIGBALL <i>Junmai Sake, Melon Liqueur, Fresh Mint, Fresh Lime, Sparkling Water</i> | \$20 |
|  | NUTTY OLD FASHIONED <i>Bourbon Whisky, Hazelnut Liqueur, Hazelnuts, Angostura & Walnuts Bitters</i> | \$22 |
|  | FRENCH KISS <i>Vodka, Raspberry Liqueur, Elderflower Liqueur, Pineapple</i> | \$24 |
|  | FADE TO PINK <i>Aperol, Bacardi Carta Blanca Rum, Four Pillars Bloody Shiraz Gin, Lemon, Butterfly Pea</i> | \$25 |
|  | OKINAWA SOURS <i>Suntory Toki Japanese Whisky, Johnnie Walker's RED, Yuzushu, Lemon, Rosemary, Bitters, Egg Whites</i> | \$25 |

0 PROOF

| | | |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|------|
|  | VIRGIN MOJITO <i>Fresh Mint, Fresh Lime Cubes, Sparkling Water</i> | \$10 |
|  | BUTTERFLY PEA FIZZ <i>Lemon, Butterfly Pea Tea, Sparkling Water</i> | \$12 |
|  | ROSE FIZZY <i>Rose, Lychee, Lemonade</i> | \$14 |
|  | RUBY VELVET <i>Strawberry, Yuzu, Mint</i> | \$14 |




SAKE

| | | 60ML | 300ML | 720ML |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|-------|
|  | COWBOY YAMAHAI JUNMAI GINJO <i>(Niigata, Japan) 18.5% rich flavor, dry finish, served cold or warm</i> | \$9 | \$45 | \$108 |
|  | KAGANOTSUKI GEKKO JUNMAI DAIGINJO <i>(Ishikawa, Japan) 15.5% light flavor, dry finish, served cold or warm</i> | \$10 | \$47 | \$120 |
|  | NIGORI SAKE <i>(Kizakura, Japan) 9.5% rich flavor off dry, served on ice</i> | | \$25 | |
|  | HANAKIZAKURA JUNMAI GINJO <i>(Kizakura, Japan) 12.0% light to sweet flavor, served cold</i> | | \$30 | |
|  | SUIJIN JUNMAI OKARAKUCHI <i>(Iwate, Japan) 16.5% light flavor to dry, served cold</i> | | \$36 | |

APERITIF 30ml

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|-----------------------------------------------------------------------------------|--------------------------------------|-----|
|  | APEROL / CAMPARI / AMBROSIA VERMOUTH | \$8 |
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GIN 30ml

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|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|------|
|  | TANQUERAY <i>London Dry Gin</i> | \$10 |
|  | HENDRICKS <i>Exotic flowers, fruit and seeds / Single Malt Gin</i> | \$12 |
|  | FOUR PILLARS BLOODY SHIRAZ / CANBERRA DISTILLERY / CANBERRA DISTILLERY BLOOD ORANGE | \$13 |
|  | ROKU <i>Japanese Gin</i> | \$13 |

TEQUILA 30ml

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|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|------|
|  | ESPOLON BLANCO / EXPOLON REPOSADO <i>White Tequila</i> <i>Tequila & Mezcal</i> | \$12 |
|  | DON JULIO <i>Blanco Tequila</i> | \$12 |
|  | DEL MAGUEY <i>Mezcal</i> | \$14 |





VODKA 30ml

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|-------------------------------------------------------------------------------------|--------------|------|
|  | SMIRNOFF RED | \$10 |
|  | BELVEDERE | \$12 |

RUM 30ml

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|-------------------------------------------------------------------------------------|-------------------------------|------|
|  | BACARDI / BUNDABERG UP | \$10 |
|  | SAILOR JERRY SPICED | \$12 |
|  | DIPLOMATICO EXCLUSIVA RESERVA | \$14 |






WHISKY 30ml

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|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
|  | JOHNNIE WALKER RED <i>Scotch Whisky</i> | \$10 |
|  | JIM BEAM <i>Kentucky Straight Bourbon</i> / JACK DANIEL <i>Kentucky Straight Bourbon</i> CANADIAN CLUB <i>North American Blended Whisky</i> | \$12 |
|  | MAKERS MARK <i>Kentucky Bourbon</i> | \$13 |
|  | THE GOSPEL STRAIGHT RYE <i>Australian Whisky</i> | \$14 |
|  | NIKKA FROM THE BARREL <i>Japanese Whisky</i> | \$15 |

DIGESTIVES & LIQUEURS 30ml

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|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
|  | KAHLUA <i>Coffee Liqueurs</i> / MIDORI <i>Melon Liqueurs</i> / MALIBU <i>Coconut Liqueurs</i> FRANGELICO <i>Hazelnut Liqueurs</i> | \$10 |
|  | CHAMBORD <i>Raspberry Liqueurs</i> / COINTREAU <i>Orange Liqueurs</i> | \$12 |

SOFT DRINK / JUICE

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|-------------------------------------------------------------------------------------|---------------------------------------------------------|-------|
|  | PEPSI / PEPSI MAX / SOLO / LEMONADE / TONIC | \$5 |
|  | LEMON LIME & BITTER / SODA LIME & BITTER | \$5.5 |
|  | GINGER BEER <i>Bundaberg 375ml</i> | \$6 |
|  | S. PELLEGRINO <i>500ml</i> | \$6 |
|  | ORANGE JUICE / PINEAPPLE JUICE / CRANBERRY JUICE | \$6 |

RAMUNE 200ml

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|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------|-----|
|  | ORIGINAL / STRAWBERRY / LYCHEE / MELON <i>Non Alcoholic</i> | \$5 |
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