

PIZZA

Gluten free base +6

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| Margherita (V) cherry tomato, parmesan, basil, tomato sugo, mozzarella | 24 |
| Hawaiian ham, fresh pineapple, tomato sugo, mozzarella | 27 |
| Pepperoni pepperoni, chilli flakes, tomato sugo, mozzarella | 28 |
| Meatlovers pepperoni, chicken, ham, bacon, BBQ sauce, mozzarella | 29 |
| Vege Supreme (V) roasted vegetables, rocket, olives, salsa verde, parmesan | 26 |
| Pesto Chicken grilled chicken, cherry tomatoes, tomato sugo, pesto, pine nuts | 30 |
| Chilli Prawn prawn, house chilli oil, parsley, cherry tomatoes | 32 |
| Truffle Mushroom (V) mixed mushroom, confit garlic, rocket, parmesan, truffle oil | 31 |

PASTA

| | |
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| Blue Swimmer Crab Ravioli blue swimmer, ricotta, cherry tomato, shellfish cream | 39 |
| Spaghetti Marinara garlic, parsley, lemon, prawn, calamari, scallop, fish, crab | 39 |
| Mixed Mushroom Gnocchi (V) mixed mushroom, cream, garlic, parmesan, parsley add chicken \$7 | 29 |
| Lamb Ragu Gnocchi braised lamb shoulder, tomato, pecorino | 34 |
| Pappardelle Bolognese pork & beef mince, garlic, basil, parmesan | 31 |



MOZZARELLA MONDAY

\$16 ALL PIZZAS



TRAWLER TUESDAY

\$3 OYSTERS & SCALLOPS
\$6 PRAWN SLIDER
\$20 FISH & CHIPS



WAGYU WEDNESDAY

\$25 250G RUMP
WITH CHIPS, SALAD AND SAUCE!



THE DOCK
AT THE WHARF · MOOLOOLABA

MENU

thedockmooloolaba.com

  @thedockmooloolaba

SNACKS

Garlic Bread (V)

garlic, butter, herbs
add bacon & cheese \$4

Garlic Pizza Bread (V)

confit garlic, mozzarella, parsley

Olives & Hummus (VE)

marinated olives, hummus, pita

Crispy Buffalo Wings (GF)

brined & fried wings, buffalo sauce, blue cheese, celery

Bruschetta (V)

sourdough, tomato, red onion, basil, burrata

Pumpkin & Provolone Arancini (GF, V)

roasted pumpkin, provolone, parmesan, pesto aioli

Brisket Burnt Ends (GFO)

beef brisket, BBQ chipolte, chimichurri

Vegetable Spring Rolls (VE)

spicy plum sauce

Shish Kabob

Lebanese grilled chicken skewers, pita bread, parsley and radish salad, garlic yoghurt

Cajun Chicken Quesadilla

Cajun spiced grilled chicken, tomato salsa, guacamole, sour cream

Sweet Potato Wedges (GF, V)

chilli seasoning, sweet chilli sour cream

FRESH

Smoked Trout

ancient grains, rocket, beetroot, balsamic, feta, herbs

Thai Beef Salad (GF)

vermicelli noodles, roasted peanuts, asian herbs, sesame, lime, fish sauce, bean sprouts

The Dock Caesar Salad (GFO)

cos, garlic croutons, fresh pancetta, poached egg, caesar dressing
add grilled chicken \$7

12

18

19

20

22

19

22

17

25

27

16

32

29

27

SEAFOOD

Market Fresh Oysters (3) (GF)

natural or mignonette

19.5

Oyster Kilpatrick (3) (GF)

bacon, lemon, worcestershire

22.5

Prawn Sliders (2)

Fresh king prawns, fennel & dill slaw, lettuce, lemon

22

Baked Scallop (5) (GF)

half shell scallop, Café de Paris

25

Salt & Pepper Squid (GF)

chipotle mayo, lime

21.5

Prawn Bucket (GF)

Mooloolaba prawns, lemon, cocktail sauce

29.5

Dock Cold & Hot Seafood Plate

Mooloolaba prawns, local sand crab, market oysters, Morton Bay bugs, kilpatrick oysters, baked scallops, salt & pepper calamari, battered barramundi, chips, sauces

200

GRILL

Served with chips & salad
and your choice of sauce

250g Wagyu Rump

39

300g Rib Fillet

54

200g Grass Fed Eye Fillet

49

Extra Sauce

Gravy, Peppercorn, Mushroom, Chimichurri, Café de Paris, Garlic & Parsley

3

Upgrade to Veg & Mash \$4

CLASSICS

Chicken Parmigiana

wood smoked leg ham, blended cheese, chips, house salad

31

Chicken Schnitzel

crumbed chicken breast, chips, house salad, lemon

29

Australian Barramundi

grilled or beer battered, tartare, lemon, chips, house salad

32

Beef Burger

cheddar, diced red onion, tomato, lettuce, house pickles, ketchup, American mustard, chips

28

Southern Fried Chicken Burger

hot honey glazed chicken, slaw, pickles, aioli, chips

28

Brisket Burger

12hr slow cooked brisket, slaw, pickles, cheese, chipotle BBQ, aioli, chips

29

Steak Sanga

tenderised beef, cheddar, tomato, lettuce, beetroot, onion, BBQ sauce, aioli, chips
add bacon \$4

29

KIDS

All kids' meals are served with a
drink and ice-cream for dessert

Pizza (V)

with tomato sauce and mozzarella

15

Spaghetti Bolognese

pork & beef mince, garlic, basil, parmesan

15

Chicken Nuggets

crisp fried chicken nuggets, chips, tomato sauce

15

Battered Fish

battered fish, chips, tomato sauce

15

Food allergies and dietary requirements are taken very seriously at The Dock. Every possible measure is taken to care for your needs, however, we cannot guarantee that our food is free from your allergens. Please discuss with our staff for further information.

(GF) Gluten Friendly | (V) Vegetarian | (VE) Vegan

PUBLIC HOLIDAYS - 15% SURCHARGE

WINE LIST

SPARKLING

THE CONVERSATIONALIST PROSECCO

Victoria

DUNES & GREENE PROSECCO

South Australia

JANSZ CUVÉE

Tasmania

PENFOLDS CHAMPAGNE

Champagne, France

WHITE

POTTING SHED SAUVIGNON BLANC

South Australia

WHISPERING CLOUDS SAUVIGNON BLANC

Marlborough, NZ

POTTING SHED CHARDONNAY

South Australia

WHERE OCEAN MEET CHARDONNAY

Margaret River, WA

PEG & BULL PINOT GRIGIO

South Australia

GALANTE PINOT GRIGIO

Sicily, Italy

CHRISTOBEL'S MOSCATO

Barossa, SA

JIM BARRY LODGE HILL RIESLING

Clare Valley, SA

ROSÉ

POTTING SHED ROSÉ

South Australia

ADELINE GRENACHE ROSÉ

France

RED

POTTING SHED SHIRAZ

South Australia

WOODS CRAMPTON SHIRAZ

Barossa, SA

POTTING SHED CABERNET SAUVIGNON

South Australia

LITTLE GIANT PREMIUM CABERNET SHIRAZ

Coonawarra, SA

HARE & TORTOISE PINOT NOIR

Yarra Valley, VIC

WIRRA WIRRA CHURCH BLOCK BLEND

McLaren Vale, SA

MT DIFFICULTY ROARING MEG SERIES PINOT NOIR

Central Otago



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