



M E N U

13/1 Honeysuckle Drive Newcastle 2300
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BREADS

Cob Loaf with garlic OR herb butter ~ 5.00 ~ add parmesan cheese ~ 1.00

Bruschetta with slow roasted tomatoes and goat's cheese on toasted sourdough drizzled with balsamic reduction and basil oil ~ 8.50

Turkish Stack with house made dukkah, extra virgin olive oil and balsamic reduction ~ 9.00

CHEESE PLATE

Choice of either creamy camembert, blue cheese or cheddar served with crackers and marinated olives ~ 10.50 add chorizo ~ 3.00

OYSTERS

Natural Oysters - served on rock salt with lemon wedges ~ 14.00 half dozen ~ 25.00 dozen

Baked Oysters - creamy leek sauce ~ 14.00 half dozen ~ 27.00 dozen

Kilpatrick Oysters - with crisp bacon and The Dockyard's own kilpatrick sauce ~ 14.00 half dozen ~ 27.00 dozen

Bloody Mary Oyster Shooter ~ 5.00 each

PIZZA

Honeysuckle Pizza - with chorizo, bacon, spanish onion, mushrooms and BBQ sauce ~ 15.00

Vegetarian Pizza - tomato base, pumpkin, baby spinach, roasted capsicum, fetta and basil oil ~ 14.00

Cajun Chicken Pizza - tomato base, marinated chicken pieces, rocket, semi-dried tomatoes, spanish onion and roasted capsicum ~ 15.00

Tiger Prawns Pizza - tomato base, rocket, semi-dried tomatoes and goat's cheese ~ 15.00

Add chicken to any pizza ~ 3.00

GOURMET BURGERS AND SANDWICHES

All served with chips on the side

The Dockyard Burger - stacked with beef, cheese, bacon, caramelised onions and BBQ sauce ~ 14.00

Chicken Burger - crumbed chicken breast schnitzel, fresh tomato, mixed lettuce and aioli ~ 14.00

Fillet of Fish Burger - beer battered fish with lettuce, tomato and tartare sauce ~ 14.00

Boardwalk Wrap - grilled chicken, cos lettuce, bacon, parmesan cheese & Caesar dressing wrapped in a tortilla ~ 13.50

Grilled Field Mushroom Sandwich - on sourdough with semi-dried tomatoes, mixed lettuce and caramelised onions ~ 13.50

SALADS GF = Gluten Free

Caesar Salad with crisp cos lettuce, bacon, parmesan cheese, croutons and finished with a boiled egg ~ 14.00

Mediterranean Roast Vegetable Salad with olives, feta and semi-dried tomatoes ~ 13.00 GF

Spicy Beef, Crispy Noodle and Cashew Salad with mixed lettuce, bean shoots, snow peas & honey soy dressing ~ 17.00

Pumpkin and Fetta Salad with baby spinach, slow roasted tomato, cashews and honey mustard dressing ~ 13.00 GF

House Salad with honey mustard dressing ~ 6.00 GF

Add to any salad - chicken ~ 3.00 - salt & pepper squid ~ 3.00 - prawns ~ 4.00

TAPAS GF = Gluten Free

- Twice Cooked Sticky Pork Belly with honey ginger soy ~ 10.00 GF*
- Grilled Haloumi and Vegetable Skewers with balsamic reduction (4) ~ 10.00 GF*
- Crispy Coconut Tempura Soft Shell Crab with chilli and capsicum salsa ~ 13.00*
- Meat Balls in a spicy tomato and red capsicum sauce (6) ~ 10.00 GF*
- Garlic and Basil Butter Sautéed prawns served in a crusty bread roll (6) ~ 13.00*
- Crumbed Chicken Tenders with a honey and mustard dipping sauce (6) ~ 12.00*
- Lime and Black Pepper Squid with aioli ~ 10.00*
- Mini Falafels with sweet chilli sauce (5) ~ 10.00*

PICKERS PLATTER

- Party pies (4), Sausage Rolls (4), Spring Rolls (10), Assorted Quiches (3) ~ 20.00*

CASUAL MAINS

- Beer Battered Fish and Chips with salad and tartare sauce ~ 15.50*
- Salt and Pepper Squid with chips, salad and lime aioli ~ 15.50*
- Nachos - mild spicy beef mix, corn chips, mozzarella cheese, capsicum salsa, sweet chilli and sour cream ~ 15.50*
- Beef Lasagne with rich bolognaise and creamy bechamel with chips and salad ~ 15.50*

LOCAL'S FAVOURITE

- Chicken Schnitzel - crumbed chicken breast with chips and salad ~ 16.50*
- Sauces Mushroom, Pepper, Dianne, Gravy ~ 2.50 ~ Bosciaola ~ 3.00*

MAINS GF = Gluten Free

- Red Capsicum and Garlic Pappadelle Pasta - with roasted pumpkin, feta and baby spinach finished in a rich Neapolitano Sauce ~ 16.00 ~ add chicken ~ 3.00*
- Black Angus Rump 300g (MSA grain fed) - served with herb roasted chat potatoes, grilled tomato, asparagus, red wine jus and horseradish cream ~ 20.00 GF*
- Char Grilled Lamb Rump - served on a Fattoush salad with polenta crusted goat's cheese and balsamic reduction ~ 22.00 GF*
- Dukkah crusted King Pork Cutlet (300g) - served with kumera mash, roasted Mediterranean vegetables and a sweet apple cider jus ~ 23.00 GF*
- Catch of the Day - served with Nicoise salad of chat potatoes, beans, egg, olives, tomato and anchovies with sauce Gribiche ~ 23.00 GF*
- Scotch Fillet 300g (MSA grain fed) - served with herb roasted chat potatoes, grilled tomato, asparagus, red wine jus and horseradish cream ~ 24.00 GF*

KIDS

- Fish & Chips 8.00*
- Calamari & Chips 8.00*
- Chicken Tenderloins & Chips 8.00*

SIDES

- Kumera chips with aioli 8.00 GF*
- Beer battered chips 6.50*
- Wedges with sweet chilli and sour cream 7.50*