

The Dockyard

PLAN
OF THE
PORT OF NEWCASTLE

REDUCED FROM RECENT SURVEYS BY OFFICERS OF THE
HARBOURS & RIVERS DEPARTMENT.
SOUNDINGS BY CAPT N. W. SIDNEY, R.N.
Inner Soundings Corrected to Sept. 1886.

1887.

STARTERS

- Warm marinated Hunter Valley Olives w/ chilli & whole spices 9 GF, V, VE**
Toasted Ciabatta w/ roasted local garlic butter, Hunter Valley olive oil & sea salt 10 GFO, V
Charred Garlic Bruschetta w/ ripe tomato, Spanish onion & crumbled creamy feta.
Finished w/ balsamic glaze 12 GFO, V
Salt & Pepper Squid w/ lemon infused mayo 15
Arancini (4) w/ semi dried tomatoes, spinach, mozzarella & aioli 15
Tempura Zucchini Flowers (4) stuffed w/ ricotta, walnuts & thyme w/ a tomato chutney 16 V
Fried Empanadas (4) w/ samosa filling drizzled w/ a mint dressing 16 V, VEO
Chicken Wings (8) w/ Wild Turkey Honey & smokey BBQ sauce. Side of sour crème 16 GFO
Sticky Pork Belly w/ caramelised chilli & salted peanuts 16
Grilled Chorizo w/ butterbeans, charred capsicum & house made flatbread 16 GFO
Garlic King Prawns cooked sous vide w/ lemon infused olive oil, chilli & thyme 17 GF
Soft Shell Taco (2) w/ marinated lamb, fattoush, feta, fresh leaves & garlic yoghurt 18
Oysters Natural w/ lemon 18 – 34 GF
Oysters Kilpatrick 20 – 36 GF
**Vegetarian Board – arancini, falafel, house made dips, kale chips, pepperonata,
warm marinated Hunter Valley olives & house made flatbread 28 V**
**Meat & Cheese Board – Chefs locally selected cheeses (3), prosciutto, marinated nuts,
fig puree, lavosh & fresh fruits 34 GFO**
**Chefs Tapas Platter w/ arancini, salt & pepper squid, sticky pork belly, grilled chorizo,
chicken wings & garlic King prawns 82**

PUB FAVORITES

- Thai Chicken Wrap – red curry marinated chicken w/ grilled corn & house slaw
served w/ a side of beer battered chips 18**
**Beef Burger w/ cos lettuce, house pickles, American cheddar, caramelised onion & sweet mustard aioli served
w/ a side of beer battered chips 22 GFO**
**Crispy Chicken Burger w/ Dockyard spice mix, grilled pineapple & house slaw served w/ a side of beer battered
chips 22**
**Jackfruit Smokey BBQ burger w/ cos lettuce, Spanish onion, hummus & guacamole served w/ a side of beer
battered chips 21 GFO, V**
Beef & Bean Nachos w/ fresh tomato salsa, sour cream, guacamole, jalapenos & sweet chilli sauce 22 GF
Vegetarian Nachos w/ fresh tomato salsa, sour cream, guacamole, jalapenos & sweet chilli sauce 22 GF
Salt & Pepper Squid w/ Chef's garden salad & a side of beer battered chips 22
Chicken Schnitzel w/ Chef's garden salad & a side of beer battered chips 23
Beer Battered Dory Fillets w/ Chef's garden salad, house-made tartare sauce & a side of beer battered chips 24

PIZZAS

- Potato & Pesto Pizza w/ pesto base, mozzarella, potatoes, caramelised onion, thyme finished w/ crumbled
creamy feta & shallots 21 GFO, V**
**Butter Chicken Pizza w/ napolitana base, mozzarella, marinated chicken, capsicum, baby spinach,
drizzled w/ garlic yoghurt & tomato salsa 22 GFO**
Pepperoni Pizza w/ napolitana base, mozzarella, Spanish onion, shaved parmesan & fresh basil 22 GFO

GF : Gluten Free GFO : Gluten Free Option
V : Vegetarian VE : Vegan VEO : Vegan Option

REFERENCE

FORTIFICATIONS:
A.A. External Range of the Harbour
S.S. Signal Station
C.C. Custom House

1. The Battery
2. Railway Overpass
3. Prison
4. General Store

1. Newcastle Harbour
2. Point Staff Station
3. Point Staff
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VEGAN OPTIONS

- Vegan Nachos w/ fresh tomato salsa, avocado, jalapenos & sweet chilli sauce 21 GF**
- Jackfruit Smokey BBQ burger w/ cos lettuce, Spanish onion, hummus & avocado served w/ a side of beer battered chips 21 GFO**
- Roast Pumpkin Salad w/ spinach, rocket, sunflower seeds, pumpkin seeds, puffed rice, quinoa, pomegranate & Hunter valley olive oil 21 GFO**
- Rice Noodle Salad w/ spinach, pickled carrot, radish, chilli, broccoli, sugared cashew nuts, sesame seeds & a ginger, lime & soy dressing 21**
- Mushroom Paella w/ capsicum, tomatoes, white wine, peas & saffron rice 27 GF**

SALADS

- Roast Pumpkin & Feta Salad w/ spinach, rocket, sunflower seeds, pumpkin seeds, puffed rice, quinoa, pomegranate & house-made basil dressing 21 GFO, V**
- Rice Noodle Salad w/ spinach, pickled carrot, radish, chilli, broccoli, sugared cashew nuts, sesame seeds, egg & a ginger, lime & soy dressing 21 GF, V**
- Grilled Squid Salad w/ fresh leaves, cherry tomato, cucumber, Spanish onion, sprouts, coriander & sriracha dressing 21 GF**

MAINS

- Mushroom Paella w/ capsicum, tomatoes, white wine, peas & saffron rice 27 GF, V, VE**
- Chorizo & Squid Spaghetti w/ chilli, garlic, cherry tomato, fresh coriander, lemon juice & parmesan 28**
- Slow Cooked Silverside glazed w/ maple syrup served w/ confit garlic mash & baby summer vegetable 28 GF**
- Lemon & Rosemary Marinated Chicken Supreme w/ polenta chips, grilled Lebanese eggplant, zucchini flowers & a spiced yoghurt 30 GF**
- Grilled Lamb w/ macadamia & mint crust, mushy peas, broccolini, pommes croquette & Madeira Jus 30**
- Crispy Skinned Gold Banned Snapper w/ grilled zucchini salad, lemon & chilli oil, poached Congo potatoes & lemon beurre blanc 30 GF**
- Baby Back Ribs w/ Wild Turkey Honey & Smokey BBQ sauce, grilled corn cob & chilli butter 32 GF, add chips 4**
- Nolan's Private Reserve MSA 300g Grilled Sirloin w/ hand cut triple fat fried chips, baked cherry truss tomatoes & your choice of butter (bearnaise, garlic, chilli) 38 GFO**

DESSERTS

- House Made Churros dusted in cinnamon sugar w/ berry coulis & vanilla bean ice-cream 14**
- Dockyard's Strawberry & Cream Sandwich w/ meringue & fresh strawberries 14**
- Flourless Chocolate Cake w/ crystallised chocolate, mint & Mojito sorbet 14 GF**

SIDES

- Chef's Garden Salad 8 GF, V, VEO**
- Beer battered Chips w/ Chef's special sauce 9 V, VEO**
- Seasonal Greens 9 GF, V, VEO**
- Tempura Vegetable w/ roasted garlic aioli 10**
- Kumera Chips w/ Sweet chilli & sour cream 10 GFO, V, VEO**

KIDS MEALS 10

- Cheese & Bacon Pizza**
- Chicken Nuggets w/ chips & salad**
- Fish & chips w/ chips & salad**
- Mac & Cheese**
- Spaghetti Bolognese**

TOPPERS

- Creamy Garlic, Diane,**
- Mushroom or Gravy 3**
- Napolitana 5**

Although we endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens

REFERENCE

- 1. The Harbour
- 2. Wherry Quay
- 3. Ship
- 4. Street View
- 5. Street View
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