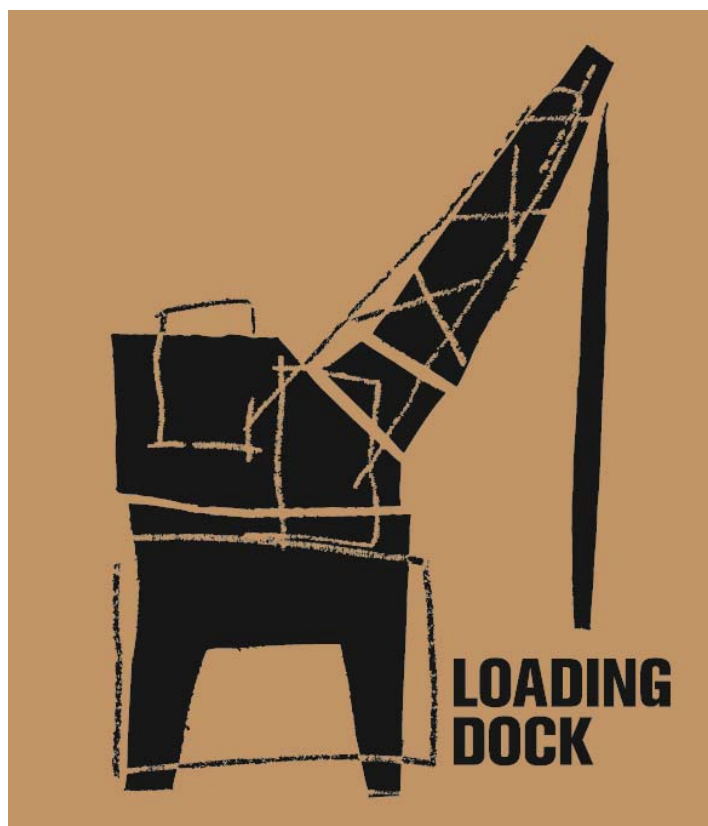


**LOADING DOCK BAR & GRILL**  
**66A RIVER ESPLANADE**  
**DOCKLANDS VIC 3008**



**FUNCTION MENU SUMMER 2015**

## Starters

- Calamari Fritti, deep fried calamari served on rocket with aioli sauce
- Garlic Prawns, serves on a bed ok rocket
- Meatballs, slow cooked beef & veal in tomato sugo with crostini bread
- Carpese Salad, buffalo mozzarella, basil, roma tomatoes, balsamic glaze and olive oil
- Chilli Mussels in a napoli broth with ciabatta bread
- Trio of Dips, served with Turkish bread slices
- Whiting Goujons with rocket and goats cheese
- Antipasto Plate, a selection of cured meat, cheese, seasonal fruit, marinated olives and roasted capsicum served with Grissini bread sticks

## Mains

- Gnocchi Loading Dock, homemade with our own napoli sauce, fresh basil and cherry tomatoes
- Rib Eye 400rm, chargrilled and served with mash potato, seasonable vegetables and jus
- Spaghetti Marinara, prawns, scallops, mussels, clams, calamari, served with either napoli or white wine sauce
- Mediterranean Salad, char grilled zucchini, eggplant, capsicum, beans, sweet potato with goats cheese and balsamic glaze
- Fettuccini al Meatballs, beef and veal meatballs cooked in tomato sugo and fresh basil
- Eye Fillet Steak, 250gm, chargrilled, potato mash, seasonal vegetables and aged red wine jus
- Lamb Rack or Cutlets, 4 point, oven roasted, potato mash, seasonal vegetables and jus
- Osso Bucco, slow cooked hearty European styles served with mash potato and vegetables
- Fish of the Day (seasonal), grilled to perfection and served with vegetables
- Chicken Risotto, arborio rice, chicken, sundried tomatoes, spinach & parmesan cheese
- Veal Scallopini, with chilli, white wine, lemon and Napoli served with mash potato and seasonable vegetables
- Chicken Roulard, stuffed with capsicum, sundried tomatoes, buffalo mozzarella cheese and wrapped in prociutto served with seasonal vegetables

## Desserts

- Sticky Date Pudding with butter scotch sauce, ice cream and strawberry
- Churros with chocolate dipping sauce and vanilla supreme ice cream
- Crème Brulee with chocolate rolled wafers
- Chocolate Cake with ice cream, rolled wafer and strawberry
- Classic Italian Tiramisu

# Pricing 3 Course

## Shared Starters – Choice of Main- Choice of Dessert

Choose 2 items from Starters – 4 from Mains- 2 from Desserts \$70/person

3 items from Starters – 5 from Mains- 3 from Desserts \$80/person

## Choice of Starter – Choice of Main – Choice of Dessert

Choose 4 items from Starters – 4 from Mains- 2 from Desserts \$80/person

5 items from Starters – 6 from Mains- 3 from Desserts \$90/person

# WINE LIST

## Sparkling

- Dunes & Greene NV – Angaston, S.A. 7.5 | 29.0
- Jansz NV - Tamar, TAS 9.0 | 42.0

## White

- House White – Sauvignon Blanc 7.0 | 29.0
- Pear Tree Sauvignon Blanc 2014 - Marlborough, NZ 9.0 | 42.0
- Ant Moore Riesling 2010 – Nelson, N.Z. 9.5 | 48.0
- Corte Giara Pinot Grigio 2013 – Veronese, Italy 45.0
- Opawa Pinot Gris 2014 – Marlborough, N.Z. 9.0 | 42.0
- Brokenwood Pinot Gris 2014 – Beechwood, VIC 49.0
- Mr Smith Chardonnay 2013 – Tumbarumba, NSW 9.0 | 42.0
- Tarrawarra Estate Chardonnay 2013 – Yarra Valley, VIC 8.0 | 39.0
- Vasse Felix Sauvignon Blanc/Semillion 2014 - Margaret River, W.A 9.5 | 45.0

## Rosé

- La Vieille Ferme Rose 2013 – France 9.0 | 45.0

## Red

- House Red - Shiraz 7.0 | 28.0
- Santa Cristina Sangiovese 2013 - Tuscany, Italy 8.5 | 42.0
- Bleasdale Vineyard “Mulberry Tree” Cabernet Sauvignon 2012 - S.A 8.5 | 42.0
- O’Leary Walker Cabernet Sauvignon 2013 – Clare Valley, S.A 9.5 | 48.0
- Langmeil Blacksmith Cabernet Sauvignon 2012 - Barossa Valley, S.A 52.0
- Saint Clair Estate Pinot Noir 2013 - Marlborough, NZ 9.5 | 48.0
- Brokenwood Pinot Noir 2012 – Beechwood, VIC 55.0
- Mr Smith Shiraz 2013 – McLaren Vale, S.A 9.0 | 42.0
- Craven Place, Heathcote Winery Shiraz 2013 - Heathcote, VIC 9.5 | 45.0
- Coates “Syrah” Shiraz 2010 – McLaren Vale, S.A. 65.0
- Heathcote “Mailcoach” Shiraz 2012 - Heathcote, VIC 65.0
- Smith & Hooper Merlot 2013 – Wratten Bully, S.A. 9.0 | 42.0
- Yalumba “The Scribbler” Cabernet/Shiraz 2012 - Barossa Valley, S.A 9.0 | 42.0

## Dessert

- Heggies Botrytis Riesling 375 ml - Eden Valley, S.A 9.5 | 40.0

# BEVERAGE LIST

## Beer

### Local

Carlton Draught	\$6.5
Cascade Light	\$6.5
Crown Lager	\$7.9
James Boag Premium	\$7.9
Pure Blonde	\$7.9
Victoria Bitter VB	\$6.5

### Imported

Asahi	\$7.9
Carona	\$7.9
Heineken	\$7.9
Peroni	\$7.9
Stella Atois	\$7.9

### CIDER

5 Seeds Apple	\$7.9
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## Spirits

Basic	\$9.0
Premium	\$12.0

## Soft Drinks

S. Pellegrino Natural Sparkling Mineral Water  
500ml \$3.9  
1 Litre \$6.0

Cola-Coke / Coke Zero \$3.5  
Dry Ginger \$3.5  
Tonic \$3.5  
Soda water \$3.5  
Lemonade \$3.5  
Lemon Squash \$3.5

## Juice

Mango	Orange
Cranberry	Apple
Pineapple	\$4.9