

STOREHOUSE

DOCKLANDS

DINNER

STARTERS

PRAWN TOAST 'A' 9EA
Minced prawn and pork, sesame, cured salted egg yolk, coriander, spring onion.

CHARRED ROASTED CABBAGE WEDGE (VG) 19
Roasted cabbage, coconut beurre blanc, ginger crisp.

PORT ARLINGTON MUSSELS 'A' 28
Peninsula mussels, coconut and lemongrass curry broth. Served with crusty bread.

SMASHED CUCUMBER SALAD 15
Victorian wood ear mushrooms, house chili oil, black vinegar, coriander, garlic.

MAINS

MARKET STEAK
Premium beef grilled to your liking, prawn sambal 'I' garlic sauce, pickled mustard, crispy vermicelli
OR served with fries, green salad and gravy.

STRIPLOIN 200G 34

STRIP-TENDER 250G 42

SCOTCH 300G 47

BONE-IN STRIPLOIN 450G 55

RIB-EYE 600G 115

GRILLED CHICKEN 33
Half chicken, hibachi grilled, Indonesian herb salad.

MISO GLAZED PUMPKIN & EGGPLANT (VG) 28
Shiro miso glaze, pepitas, curry leaves, sesame dressing.

KHAO SOI DUCK CURRY 34
Wimmera Duck leg in Northern Thai coconut curry broth, served with egg noodles, pickled mustard greens, chilli oil.

PUB CLASSICS

WAGYU CHEESEBURGER 26
Swiss cheese, onion rings, secret sauce, fries.

CHICKEN PARMA 31
Napoli sauce, three cheese mix, herbed pangrattato, fries.

BANGERS AND MASH 34
Garlic and pepper sausage, caramelised onion, mustard sauce.

SIDES

GARLIC FRIED RICE 10

STIR FRIED WOK GREENS 11

FRAGRANT JASMINE RICE 6

MIXED GREEN SALAD 6

SHOESTRING FRIES 6

CREAMY MASHED POTATO 12

DESSERT

LECHE FLAN 18
Filipino-style crème caramel, spiced palm syrup.

BLOOD ORANGE AND STRAWBERRY SORBET 13
Fairy floss, fresh seasonal berries and popping candy.

Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.
* SEAFOOD ORIGIN LEGEND * Under Australian Consumer Law, our seafood origins are declared as: (A) = Australian (I) = Imported (M) = Mixed Origin