



Our bistro-style signature restaurant Dock 18, is a relaxed home away from home for guests and local visitors alike.

At Dock 18, we believe in creating experiences through the flavours of authentic comfort food from around the world, prepared with our region's finest produce.

Here you will find dishes from Asian classics to European and Aussie favourites. With carefully selected artisan Victorian produce, meats & seafood, each meal is cooked fresh to order by our skilled chefs, with a combination of traditional & modern cooking techniques.

We invite you to taste our chefs' culinary memories through their unique recipes which have been passed down through generations in their families. Our chefs don't give out their secret ingredients easily, so you'll just have to come again to indulge in another one of your favourites...



ENTRÉES & SMALL PLATES

A selection of authentic comfort food from around the world.



Dock 18 Freshly Baked House Bread 8
Our signature house bread comes with herb butter, extra virgin olive oil, and balsamic vinegar.

Garlic Bread 12
Flat leavened crisp bread flavoured with garlic and basil.

French Onion Soup 14
The classic flavourful beef consommé with Gruyere cheese croutons.

Seafood Laksa 🌿 18
Spicy coconut broth with rice vermicelli and assorted seafood. A popular Asian soup.

Spicy Chicken Wings 14
An accompaniment to the football, our harissa marinated wings are flavoured with Middle Eastern spices.

Oysters Natural 🍽️ 16
Served chilled on a bed of rock salt and lemon.

Oysters Kilpatrick 🍽️ 18
Attributed to Chef Ernest Arbogast from San Francisco's 'Palace Hotel', did you know that Oysters Kilpatrick are actually named after Colonel John C. Kirkpatrick, who had managed the 'Palace Hotel'? This recipe has fresh oysters with Worcestershire sauce and bacon.

Fish and Chips 🐟 14
An Aussie favourite, served with aioli and tomato sauce.

Grilled Cheese Kransky 🐷 🌿 16
Served with caramelized onion, pickled cabbage and baby greens.

Three Egg Omelette 🌿 20
With your choice of fillings (mushrooms, capsicum, cheese, tomato, and onion) served with grilled tomato, hash brown, and a side of chicken sausage or bacon.

Eggs your way 20
Tell us how you love your eggs and we'll make it happen. Ask our team for today's bread selection.

SALADS



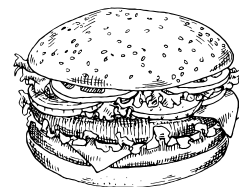
Spicy beef salad, with butter lettuce, Asian greens and coriander 🌿 🌿 18

Our Malay chef's family recipe delivers the freshness of coriander and spice in a delicious salad.

Caesar Salad 🐷 18
With bacon, parmesan, croutons, grilled chicken and poached egg. Invented by the famous Caesar Cardini in 1924. (anchovies are optional).

Arugula, candied walnuts and pear salad 🌿 14
With house made dressing. Fresh peppery arugula leaves, balanced with candied walnuts and pears.

SANDWICHES & BURGERS



All sandwiches & burgers are served with your choice of French fries or salad

Wagyu Beef Burger 26
With tomato, onion, gherkin and cheddar, served in a brioche bun.

Dock 18 Club Sandwich 🐷 24
With bacon, grilled chicken, fried egg, avocado, tomato, lettuce, spicy chipotle mayonnaise.



Mojito Grilled Chicken Wrap 20
With chimichurri and citrus dressing. Our house recipe is a must try for the healthy food lover.

Vegetarian Burger 🌿 18
Vegetable burger with tofu mayonnaise, sweet relish, served on a brioche bun.

Build your own from 18
Get creative and build your own perfect sandwich. Let us know what your favourite is and we will do our best to recreate it for you.

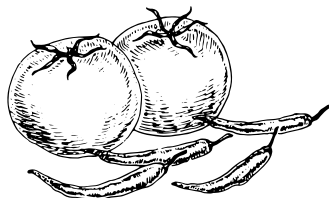
Some dishes may contain nuts or nut traces. If you have any food allergies or food intolerances please inform our associates.

🌿 ~ Gluten Free 🌿 ~ Vegetarian 🐷 ~ Contains pork 🌿 ~ Spicy 🍽️ ~ Contains shellfish 🐟 ~ Contains fish

PIZZA

DID YOU KNOW? The origin of the word 'Pizza' dates back to 997 in Gaeta central Italy and was mainly eaten in Italy alone, or by the emigrants from there, flat breads with toppings have also been accounted in various other countries however none gained prominence like the 'Pizza'. We invite you to taste our house made pizzas – a perfect blend of the past and the contemporary.

Our dough is prepared fresh daily with locally sourced ingredients.



- Margarita 22
Roma tomato, baby mozzarella, fresh oregano.
- Chicken Tikka Pizza 24
Spicy marinated grilled chicken, fresh tomato.
- Meat Lovers Pizza 26
Ground meat, salami, kranisky, bacon and Napoli sauce.

PASTA

- Spinach and Ricotta Tortellini 22
This pasta originates from the Italian region of Emilia and in particular from Bologna and Modena. It is prepared with Napoli sauce, fresh basil and parmesan.



- Tagliatelle Prawn and Scallop Aglio e Olio 24
Tagliatelle with fresh prawns and scallops tossed with extra virgin olive oil, garlic and fresh chilli.

SIDES

8 each

- Steak fries with rosemary and parmesan
- French fries
- Steamed broccolini
- Sautéed mushrooms
- Mixed salad



MAINS

Indulge in our region's finest produce and favourite dishes. Here you will find a selection of our chefs' best recipes that have been passed down through generations in their families.

- Corn-fed Chicken Breast 28
Broccolini, baby carrots, and a side of mixed herb lettuce with Greek dressing.
- Chicken Tikka Masala 30
An all time Indian classic with mild tomato gravy and succulent chicken morsels, served with butter naan.
- Beef Porterhouse (300 grams) 35
Grilled porterhouse steak with herb tossed Kipfler potatoes, baby greens and jus.



- Eye-Fillet (250 grams) 40
Seared tenderloin with asparagus and fondant potatoes, with peppercorn sauce.

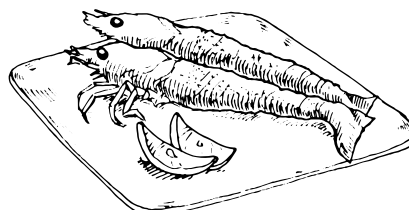
- Lamb Rack 36
Braised pumpkin, lentils, baby vegetables, with minted lamb jus.

- BBQ Pork Ribs 32
Tender pork ribs with tossed salad and paprika potatoes.

- Thai Red Curry with jasmine rice
Red curry paste, coconut milk and fresh basil served with steamed jasmine rice.

- Vegetable 28
- Chicken 30
- Beef 30
- Prawn 34

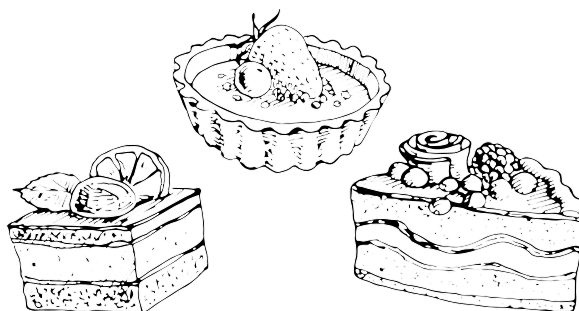
- Crispy Skin Barramundi 30
Panzanella, broken wheat and lemon.



- Grilled Seafood plate 46
Barramundi, king prawns & scallops, drizzled with lemon butter served with sauteed vegetables.

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DESSERTS

<p>Cheesecake 15 Textures of citrus, vanilla chantilly and blood-orange sorbet.</p> <p>Chocolate and Coffee Opera 15 Coffee and chocolate sauce, caramelized hazelnut.</p> <p>Strawberry and Rhubarb Tart 16 Mascerated strawberries with honey mascarpone cream, micro herbs and raspberry sorbet.</p> <p>Coconut Milk and Lemon-grass Pannacotta 14 Caramelized pineapple and edible flowers.</p>	<p>Pavlova 14 An Australian favourite, this dessert originates way back to 1920, when it was invented in honor of 'Anna Pavlova' (A famous Russian ballerina). Served with passionfruit curd and berries.</p> <p>Seasonal Fruit Platter 12</p> <p>Australian Cheese Platter 19 Gippsland sourced assortment of cheeses with crackers, quince paste and dried fruits.</p> <p>Selection of our Homemade Ice creams 12 Three scoops from our selection of ice creams prepared in-house.</p>
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DID YOU LOVE YOUR MEAL?

Share it on our Trip Advisor page: Dock 18

Or snap and use #Dock18Restaurant @fourpointsmelbournedocklands for a chance to be featured on our Instagram page.



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THE RITZ-CARLTON
REWARDS



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