

TO DRINK

In Your Room Dial 2

WINES

GLASS

Sparkling

NV The Habitat Brut Cuvée	South Eastern Australia	8
NV De Bortoli Rococo Premium Cuvee	Victoria	11
NV Ruggeri 'Argeo' Prosecco DOCG	Veneto, Italy	14

White

The Habitat Semillon Sauvignon Blanc	South Eastern Australia	8
The Habitat Chardonnay	South Eastern Australia	8
Paxton Pinot Gris	McLaren Vale, SA	12
Mount Vernon Sauvignon Blanc	Marlborough, NZ	12
Yering Station 'Village' Chardonnay	Yarra Valley, Vic	13

Red

The Habitat Shiraz	South Eastern Australia	8
Castelli Estate Cabernet Merlot	Great Southern WA	12
Bellvale Estate Pinot Noir	Gippsland, Vic	13
Kangarilla Road Cabernet Sauvignon	McLaren Vale, SA	13
Torzi Matthews 'Schist Rock' Shiraz	Barossa Valley, SA	13

NON ALCOHOLIC

Juices

6

Orange, apple, grapefruit, pineapple, tomato

Soft Drinks and Water

Pepsi Cola, Pepsi Max, 7UP, Soda and Tonic	5
Santa Vittoria Sparkling and Still 500ml / 1L	8 / 12
Evian 330ml / 750ml or Badoit 330ml / 750ml	9 / 12

Hot Beverages

Specialty Coffee

Cappuccino, flat white, café latte, espresso, long black, macchiato, decaffeinated 5

Tea

English breakfast, camomile, peppermint, lemon and ginger, earl grey, green tea and decaffeinated 4

Hot Chocolate Mug

5

A delivery fee of \$6 applies to all room service orders (beverage only orders and minibar are exempt)

LATE NIGHT

Available from 10.30pm – 01.00am

ENTRÉE

Chicken Satay Skewers with Sweet Chili & Peanut Sauce 16

Chicken skewers marinated with shrimp paste, chili, peanuts and curry  

Peking Duck Spring Rolls 16

Crisp fried Peking duck pastries with chiu chow chili sauce

Thai Vegetable Spring Rolls 14

Vegetable spring rolls with siracha sauce

Seafood Laksa 22

Coconut broth with rice vermicelli and assorted flavorful seafood 

MAINS

Hainanese Chicken 32

Poached chicken with jasmine rice, minced red chili and garlic, dark soy sauce, freshly ground ginger 

Hokkien Mee

Stir-fried egg and rice noodles with vegetables accompanied with sambal and lime.

With Vegetables 24

With Chicken 28

With Prawns  30

Beef Rendang 32

Fresh spices, herbs and coconut flavored beef curry served with jasmine rice

Black Pepper Pork Ribs 34

Tender pork ribs glazed with black pepper sauce served with steamed rice 

Mixed Vegetable Hot Pot with Crispy Tofu 24

Stir-fried vegetables with crispy tofu served with jasmine rice 

DESSERTS

Mango and Passionfruit Pudding 16

Served with caramelised pineapple compote, coconut sago sauce and spiced mango gel

Seasonal Fruit Platter 12

 - Gluten Free  - Vegetarian  - Contains Pork  - Spicy  - Contains Shellfish  - Contains Fish

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TO EAT

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BREAKFAST

Available from 6.00am – 11.00am

Continental Breakfast 32

Your choice of cereal, juice & yoghurt, a choice of toast or pastries, fresh fruit plate, choice of hot beverages

Australian Breakfast 38

Includes continental breakfast and two farm fresh eggs; fried, scrambled, poached or boiled. Served with grilled tomato, bacon, chicken chipolata sausage & hash brown

Healthy Choice Breakfast 38

Orange & carrot juice, Bircher muesli, fruit salad with yoghurt, two soft boiled egg with grilled tomato, field mushrooms, feta cheese, avocado, multigrain bread & choice of hot beverage

Juices 10

Orange, apple, grapefruit, pineapple, tomato

Cereals, Fruits And Yoghurts

Cereal – Cornflakes, Special K, Sultana Bran, Weet-Bix, Fruit Loops & Gluten-free muesli
With your choice of full cream, skim or soy milk 11

Seasonal fruit salad with fresh mint & berries 15

Flavoured local organic yoghurt, full cream or low fat
(A selection of flavors available) 9

Sliced seasonal fruit platter 14

From The Bakery 2 Per Serve

Toasted or fresh white, wholemeal, rye, multi-grain,
Gluten-free bread served with condiment tray 6

Chocolate croissant 6

Plain croissant 6

Assorted Danish 7

Banana bread 6

Assorted mini muffins 7

BREAKFAST FAVOURITES

Omelette with your choice of fillings 22

Choice of: ham, mushrooms, bacon, cheese, onion, capsicum, tomato or baby spinach served with grilled tomatoes **gf**

Two Farm Fresh Eggs 24

'Prepared the way you like them' - fried, poached, boiled or scrambled with roasted tomato, field mushrooms and grilled tomato **gf**

Eggs Benedict 26

With hollandaise sauce, sautéed spinach on an English muffin with your choice of ham or smoked salmon

Warm Bacon & Egg Roll 21

With paprika potatoes and smoky barbecue sauce

Stack of Pancakes or Belgian Waffles 22

Whipped maple butter & berry compote

Steel-cut Oatmeal Porridge 17

Mixed berries, golden raisins, brown sugar

Brioche French Toast 17

With maple butter & mixed berry

Granola 16

With plain Greek yoghurt & mixed berry

SIDE ORDERS EACH 8

Chicken chipolata sausages

Double smoked ham

Apple-wood smoked bacon

Herb roasted tomato with pesto

Sautéed mushrooms

Baked beans

Hash browns

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ALL DAY MENU

Available from 11.00am – 10.30pm

ENTRÉE

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

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 ^{gf} 20

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

Spicy Chicken Wings 14

An accompaniment to the football, our harissa marinated wings are flavoured with Middle Eastern spices

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

Oysters Natural 16

Served chilled on a bed of rock salt and lemon

Fish and Chips 14

An Aussie favourite, served with aioli and tomato sauce

Grilled Cheese Kransky ^{gf} 16

Served with caramelized onion, pickled cabbage & baby greens

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 ^{gf} 28

Broccolini, baby carrots, and a side of mixed herb lettuce with Greek dressing

Chicken Tikka Masala 30

An Indian classic with mild tomato gravy and succulent chicken morsels, served with butter naan.

Beef Porterhouse (300 grams) ^{gf} 35

Grilled Porterhouse steak with herb tossed kipfler potatoes, baby greens and Jus

Eye-Fillet (250 grams) ^{gf} 40

Seared Tenderloin with asparagus and fondant potatoes, with peppercorn sauce

Lamb Rack ^{gf} 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

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 chili

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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  gf

Caesar Salad with Bacon, Parmesan, Croutons, Grilled Chicken and Poached Egg 18

Invented by the famous Caesar Cardini in 1924. (Anchovies are optional) 

Arugula, Candied Walnuts and Pear Salad with House -made Dressing 14

Fresh peppery arugula leaves, balanced with candied walnuts and pears  gf

SANDWICHES

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

Wagyu Beef Burger 26

With tomato, onion, gherkin and cheddar, served on a brioche bun

Dock 18 Club Sandwich 24

With bacon, grilled chicken, fried egg, avocado, tomato, lettuce, spicy chipotle mayonnaise 

Mojito Grilled Chicken Wrap with Chimichurri and Citrus Dressing 20

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 

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 and fresh tomato

Meat Lovers Pizza 26

Ground meat, salami, kransky, bacon, and Napoli sauce 

SIDES EACH 8

Steak fries with rosemary and parmesan

French Fries

Steamed Broccolini

Sautéed Mushrooms

Mixed Salad

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DESSERTS

Cheesecake 15

Textures of citrus, vanilla chantilly and blood-orange sorbet

Chocolate and Coffee Opera 15

Coffee and chocolate sauce, caramelized hazelnut

Strawberry and Rhubarb Tart 16

Mascerated strawberries with honey mascarpone cream, micro herbs

Coconut milk and Lemon-grass Pannacotta 14

Caramelized pineapple and edible flowers

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

Seasonal Fruit Platter 12

Australian Cheese Platter 19

Gippsland sourced assortment of cheeses with crackers, quince paste and dried fruits

Selection of our Homemade ice Creams 12

Three scoops from our selection of ice creams prepared in-house

KIDS MENU

Available from 11.00am – 10.30pm

MAINS 15

Cream of Tomato Soup with bread rolls

Ham & Cheese or Tomato & Cheese Toasties served with your choice of chips or French Fries

Batter Fried Fish Fingers with chips & aioli

Petite Fillet Mignon with steamed greens, gravy gf

Kid's Pasta with Napoli sauce

Chicken Nuggets served with your choice of chips or French Fries

DESSERTS 12

Kid's Fruit Salad

Ice-cream Sundae

Chocolate and vanilla ice cream, whipped cream topped with cherry

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