

MENU



Port Dock Brewery Hotel
 10 Todd Street, Port Adelaide, SA 5015
 Ph: +61 8 82400187 Fax: +61 8 83410787
 Email: functions@portdockbreweryhotel.com.au
 Website: <http://www.portdockbreweryhotel.com.au>

*Private Function Rooms *Seminars
 *Gaming Lounge *Restaurant *Outside Catering
 *Brewery & Cellar Tours By Arrangement

BREADS

- GARLIC FOCACCIA (3)**
 A herbed focaccia with our homemade garlic butter.
- CHEESE AND GARLIC FOCACCIA (3)**
 A herbed focaccia with our homemade garlic butter and melted cheese.
- BREAD ROLL AND BUTTER**
 Fresh bread roll and a portion of butter.

COFFIN BAY OYSTERS

- OYSTERS NATURAL** 1/2 Doz 14.0 Doz 24.0
 Fresh oysters served with a lemon wedge.
- OYSTERS KILPATRICK** 1/2 Doz 16.0 Doz 28.0
 Fresh oysters grilled with bacon and drizzled with our Port Dock Kilpatrick sauce.
- THAI OYSTERS KILPATRICK** 1/2 Doz 16.0 Doz 28.0
 Fresh oysters grilled and served with a chilli and lime sauce.

TASTING PLATES

- SPRING SMOKED SALMON ON PRAWN TOAST (3)** 13.5 each
 Served with horseradish cream, capers and Spanish onion.
- CAMEMBERT CHEESE WEDGES (4)**
 Deep fried and served with cranberry sauce.
- SATAY CHICKEN SHASLICK (3)**
 Grilled chicken pieces served with a peanut satay sauce.
- BARRAMUNDI THAI FISH CAKE (4)**
 Served with a sweet and spicy lime dressing.
- VIETNAMESE VERMICELLI RICE PAPER ROLLS (3)**
 Braised pork belly with rice noodles, fresh herbs, cucumber, carrots, bean sprout and tomato served with roasted pine nuts and hoisin dipping sauce.

LIGHT MEALS, SALADS AND EXTRAS

- SMOKED SALMON CARPACCIO** 19.5
 Served with baby capers, Spanish onion, grated egg and garlic aioli.
- CAESAR SALAD (THE PORT DOCK WAY)** 18.0
 Fresh mixed lettuce, garlic croutons, crispy bacon, anchovies and shaved parmesan tossed with a classic Caesar dressing and topped with a lightly crumbed poached egg. (Add Chicken 5.0)
- WARM PUMPKIN AND BEETROOT SALAD** 18.0
 Roasted butternut pumpkin, beetroot, pinenuts, mixed lettuce, Spanish onion and Danish feta cheese drizzled with a balsamic glaze.
- THAI CHICKEN AND PRAWN SALAD** 25.0
 Grilled chicken and prawns tossed in mesculin lettuce, fresh mixed Thai herbs, cucumber, tomato, onion, carrot, rice noodles, roasted peanuts, fried shallots and topped with chilli and lime dressing.
- SOUP OF THE DAY** 8.5
 Please see our specials board. Served with a crispy bread roll.
- SPICY WEDGES** 9.0
 Spicy battered wedges served with sweet chilli sauce and sour cream.
- BOWL OF CHIPS** 8.0
 A bowl of crispy potato chips served with tomato sauce.
- BOWL OF FRESH GARDEN SALAD OR SEASONAL VEGETABLES** 7.5
 Serves 2 people
- CRUMBED SCALLOPS** 19.5
 Crumbed scallops with roe on, wrapped with bacon and served with jasmine rice and a Malibu sauce
- CHEESE PLATTER** 15.0
 A selection of Australia's finest cheese. Adelaide blue, Vintage Cheddar, Heidi Tilsit Brie and a selection of dried fruit, Quince paste and water crackers.

FROM THE LAND

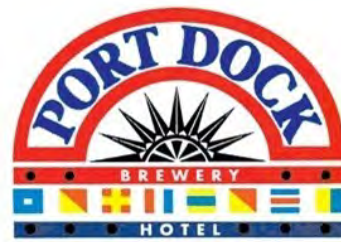
- 250g CHARGRILLED PORTERHOUSE** 25.0
 Chargrilled Porterhouse steak cooked to your liking served with crispy chips, and your choice of fresh garden salad or seasonal vegetables. (add sauce 2.0 extra)
- KANGAROO LOIN** 29.0
 Grilled kangaroo loin served on sweet potato rosti with sautéed seasonal mixed greens, finished with a Kakadu plum jus.
- PORT DOCK STEAK SANDWICH** 18.0
 Tender scotch fillet, Smokey bacon, beetroot, fried egg, tomato, mixed lettuce, onion, cheese and the Port Docks own BBQ sauce served with crispy chips.
- 300g PRIME WAGYU RUMP** 35.0
 Wagyu rump served on a bed of dauphinoise potato and sautéed seasonal vegetables topped with crème fraiche and a red wine jus.
- MACADAMIA CHICKEN** 29.0
 Pan fried chicken breast fillet with a macadamia and honey crust served on a bed of garlic mashed potato and steamed greens finished with a mustard cream sauce.
- CHICKEN GAMBERI** 29.0
 Grilled chicken breast with king prawns in a creamy garlic and pink peppercorn sauce served on a bed of garlic mashed potato and steamed greens.
- ROAST OF THE DAY** 15.0
 Please see our specials board for today's roast of the day.
- CHICKEN OR BEEF SCHNITZEL** 18.0
 Served with crispy chips and your choice of fresh garden salad or seasonal vegetables and your choice of rich brown gravy, pepper sauce, mushroom sauce or Dianne sauce. (Extra Sauce add 2.0)
- EXTRA SCHNITZEL TOPPINGS**
- PARMIGIANA** 5.0
 Classic Napolitana sauce and three cheese blend
- HAWAIIAN** 5.0
 Classic Napolitana sauce, ham, pineapple and three cheese blend
- AUSSIE** 5.0
 Bacon, egg, BBQ sauce and three cheese blend
- SURF AND TURF** 8.0
 Garlic cream sauce with prawns, calamari and barramundi pieces

FROM THE OCEAN

- BARRAMUNDI** 20.0
 Two fillets of Barramundi, crumbed, battered or grilled served with your choice of fresh garden salad or seasonal vegetables, crispy chips, lemon wedge and tartare sauce.
- SALT AND PEPPER SQUID** 22.0
 Freshly cut squid tenderized and tossed in the Port Docks own seasoning. Served with a fresh garden salad, crispy chips lemon wedge and garlic aioli.
- GREEN CURRIED TIGER PRAWNS** 27.5
 Tiger prawns cooked in a Thai green coconut curry sauce with roasted pumpkin and served on a bed of jasmine rice and Asian greens.
- KING GEORGE WHITING** 29.5
 Two fillets of King George Whiting, crumbed, battered or grilled served with crispy chips, garlic aioli, lemon wedge and your choice of fresh garden salad or seasonal vegetables.
- TRIO OF SEAFOOD** 29.5
 One fillet of King George Whiting, battered, crumbed or grilled, salt and pepper squid and a garlic prawn skewer served with your choice of fresh garden salad or seasonal vegetables, lemon wedge and garlic aioli.



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PASTAS

FETTUCCHINE AMATRICIANA

Fettuccine pasta tossed in a spicy bacon tomato sauce topped with shaved parmesan.

SPAGHETTI BOLOGNAISE

A traditional bolognese with beef, herbs and a rich tomato sauce topped with shaved parmesan cheese.

SMOKED SALMON AND PRAWNS

Penne pasta with smoked salmon, tiger prawns, baby spinach, and avocado in a creamy garlic sauce with a touch of sweet chilli and topped with shaved parmesan.

BUCATINI MEDITERRANEAN

Bucatini pasta tossed in tomato, kalamata olives, anchovy fillets, grated lemon rind and topped with shaved parmesan.

DESSERTS

18.0 CHOCOLATE AND STICKY DATE PUDDING 9.5

One for the chocolate lovers. Sticky date pudding with a warm chocolate ganache and chantilly cream.

18.0 APPLE STRUDEL 9.5

Homemade apple strudel served with Chantilly cream and vanilla ice cream.

24.0 AFFOGATO 12.0

Vanilla ice cream with a shot of hot espresso and a shot of liqueur.

ICE CREAM SUNDAE 2 Scoops 7.5

18.0 Two or three scoops of vanilla ice cream with your choice of strawberry, chocolate, caramel, lime or banana topping topped with crushed nuts. 3 Scoops 9.5

OUR HISTORY

The Port Dock Brewery Hotel is well known for its resident spirits and fantastic brews.

The Port Dock entered South Australian history on June 19th 1855 when its licence was proclaimed, in this rapidly developing colony. Port Adelaide already was a thriving Port and refreshments were in great demand. In 1883, the original hotel was rebuilt. The Port Adelaide news of January that year describing plans for its replacement, told of plans for a two storey building with dry creek stone frontage, 16 rooms, a commodious bar, a bar parlour, a dining room and affine balcony. The same elements can be found in the hotel today, standing as it did over a century ago in Todd street, history intact.

After more than fifty years as a licensed premises, a dreadful and undeserved fate befell the Port Dock. A local Preacher and temperance crusader, the Reverend J Kirby, launched a vehement crusade against the number of hotels in the Port. The authorities gave way to his wailings on the wages of sin, and on February 12th in 1909, the headline in the Register foretold the sad tale-Fifteen fewer hotels for Port Adelaide district.

Within days, voting papers were printed and the people of the Port were asked to nominate which 15 of the 45 hotels in the district should be deprived of there liquor license. In spite of heavy debate, fervent support for the Port Dock, and the vote of some dedicated dock workers to increase the number of hotels, the Port Dock lost its ticket.

In the intervening years, it has been a boarding house, a stevedores office and even a bordello. Then, in 1986 the appealing injustice of 1909 was reversed. The Port Dock was again licensed as a restaurant and a micro-brewery was installed. Finally the Port Dock received its full hotel license and to this day, the people of the Port, together with visitors from the wider world again have the opportunity to be part of history at the Port Dock.



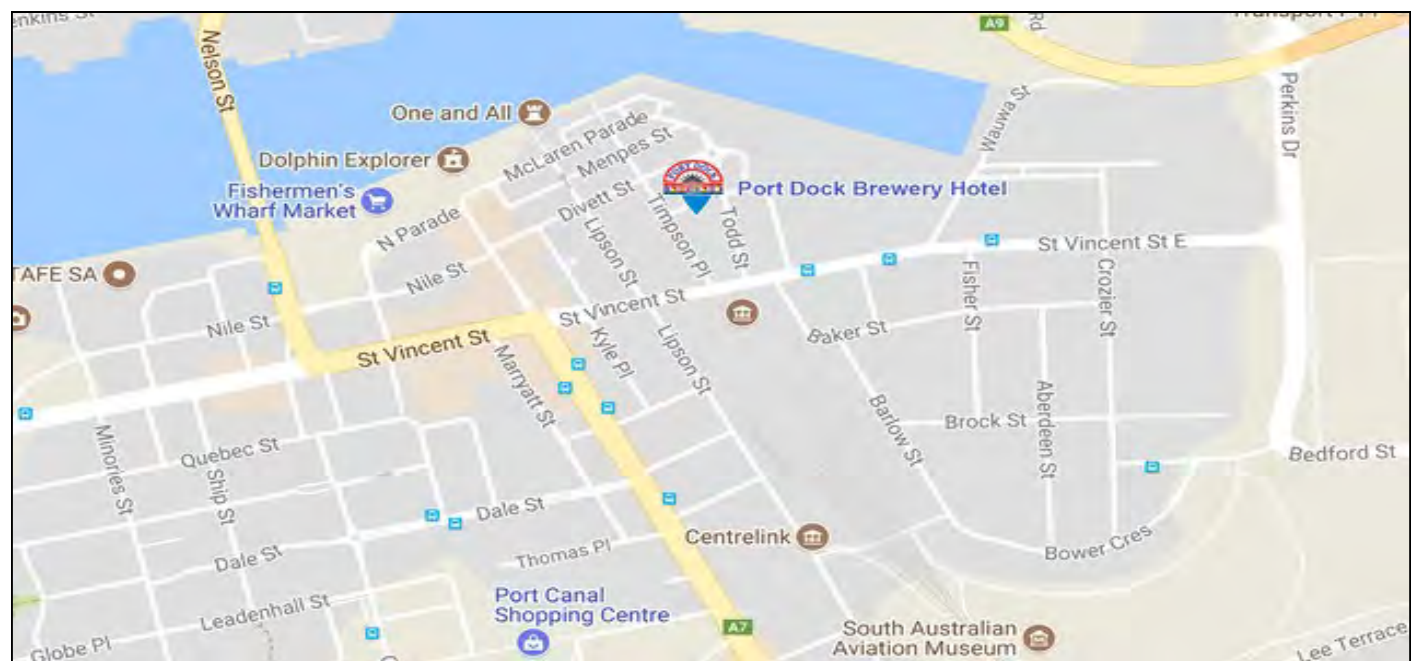
GHOSTS OF THE PORT

The Port Dock Brewery Hotel has a few spirits in the hotel and not only the drinking type.

Among the many ghosts that are alleged to haunt this iconic building is a Madame who is thought may have run the illegal brothel in the early 1900's. Emily as she is affectionately known as has been sighted on the staircase that leads to the basement wearing a Victorian era dress and heavy make up.

A former sea captain is another alleged spirit haunting this hotel. The sea captain may be linked to allegations of crimping associated with this hotel that saw drunk men given a Mickey Finn and then secretly taken out to sea on a ship only to be woken up and told to become a crew member or swim back to shore. The sea captain is usually seen or felt in the cellar.

And finally there has been sightings of a young child along Todd street, in the businesses and in our hotel. No one seems to know who the young boy is or why he is still haunting the local area.



2008 South Australian Winner
 MYOB Small Business Award