



Taste Victoria's Finest

At Dock37 Bar & Kitchen, we are dedicated to sustainability by sourcing the finest ingredients from local farmers, artisans, and producers. By choosing locally grown and crafted products, we reduce our environmental impact while celebrating the vibrant flavours and exceptional quality of Victoria. This commitment ensures that each dish not only delights your palate but also supports our community and the environment.

DOCK 37

BAR AND KITCHEN

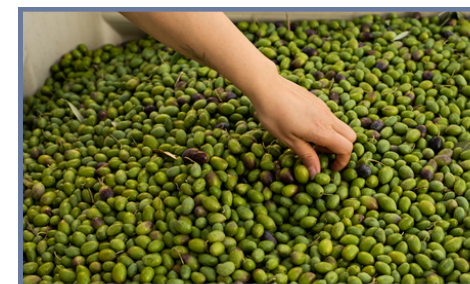


That's Amore Cheese

That's Amore is a local Victorian cheese producer offering nearly 65 varieties. We source our Fior Di Buratta from them to ensure exceptional quality while minimising food miles and supporting sustainability.

Mount Zero Olives

Mount Zero Olives produces high-quality, locally sourced olives and olive oils in Victoria. They also collaborate with the Barengi Gadjin Land Council to sustainably harvest pink salt from Loch Iel Pink Lake.



Simon George & Sons

Simon George & Sons, a family business with over 90 years of experience, sources their sweet heirloom tomatoes from Wandin Yallock farms. These are grown from rare seeds and show commitment to the community and ecosystem preservation.

Forge Creek Lamb

Our Victorian Lamb shoulder comes from Forge Creek Lamb, known for grass-fed quality. The farm conserves 15% of its land for native vegetation and erosion reduction. We use local Cinnamon Myrtle in the marinade for a unique flavour.





Four Pillars Gin

Four Pillars Gin, from Victoria's Yarra Valley, crafts premium small-batch gins using local botanicals like lemon myrtle and Tasmanian pepperberry. Their focus on quality and sustainability creates uniquely Australian flavours.

Aquanas

Our prawns come from the world's first Marine Stewardship Council-certified sustainable tiger prawn fishery. They are caught only between August and November, at night, to minimize bycatch and support continuous reproduction, and the fishery is carbon neutral.



CWB Meats

Our Cape Grim Sirloin is sourced from CWB Meats. Every carton of Cape Grim beef can be traced directly back to the farmers who raised the cattle, ensuring transparency and quality from farm to table.



Hudson Food Group

Our Macadamia nuts are sourced from Hudson Food Group. The Macadamias are grown in the Bundaberg region in New South Wales, and come from farmers who are part of the Australian Macadamia Organisation, which focuses on sustainability and traceability.

Aquanas

Our Barramundi is sustainably farmed in the Adelaide River, Northern Territory. Utilizing a wetland system, the farm minimizes wastewater to nearly zero. Certified by Best Aquaculture Practices (BAP) since 2017, it emphasizes sustainability, traceability, animal welfare, and social responsibility. The farm is also committed to being an employer of choice in Aboriginal communities, offering a culturally sensitive and supportive work environment.



Fremantle Octopus

Our octopus is sourced from Fremantle Octopus. They are Marine Stewardship Council-certified fisheries which means they undergo independent assessments to ensure minimal impact on fish populations and ecosystems, and ensure transparency and traceability.