

# lock'n'load

## COMMUNITY MENU BOOK



**COMPLETE MENU AND BEVERAGE LIST IN WORDS**  
Specially Selected & Arranged by Chris Sell (Head Chef)

A MODERN EATING HOUSE



Copyright

Price 4<sup>1</sup>/<sub>6</sub> Net

## A LITTLE BIT ABOUT US

From food to fashion and community appeal, West End has always done things a little differently.

West End is home to a culturally diverse population and the Kurilpa Peninsula creates a melting pot of bohemian style second to none in our wonderful city.

Lock'n'Load strives to embellish this eclectic culture and create a neighbourhood eatery for our locals and visitors alike.

Step through the front doors and into a bustling atmosphere, sit in our dining room and remember yesteryear, or traverse to our courtyard and get lost in the ambience of our tranquil garden.

We aim to offer you and your friends an occasion to remember. Our menus are sourced using fresh seasonal produce and our boutique range of drinks will have you fall off your seat!

So relax, unwind, and tantalise your tastebuds by continuing to read through our little book.

We hope that you enjoy being here as much as we do.

Welcome to West End and Welcome to Lock'n'Load

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# Breakfast

Weekends Only 7am to 11am

**Lock'n'Load Breakfast Sanger**  
Double Smoked Bacon, Iceberg Lettuce,  
Fresh Tomato, Fries & Spicy Tomato Ketchup  
Fifteen Dollars

**Eggs Benedict**  
Cold Smoked Byron Bay Leg Ham, Poached Eggs &  
Homemade Hollandaise Sauce on Brioche  
Fifteen Dollars Fifty

**Fully Loaded Breakfast**  
Crisp Bacon, Potato Rosti, Toasted Bread,  
Poached Eggs, Pork Sausage, Roasted Tomatoes, Mushrooms & Chilli Onion Jam  
Seventeen Dollars Ninety

**Loaded Vegetarian**  
Haloumi, Mushrooms, Spinach, Poached Free Range Eggs,  
Beans, Roasted Tomatoes, Avocado Salsa, Potato Rosti & Toasted Sourdough  
Sixteen Dollars Ninety

**House Made Sweet Corn Fritters**  
Lemon & Dill w Spinach & Hollandaise  
Thirteen Dollars Ninety

**Roast Pumpkin**  
w Poached Eggs, Fetta & Spinach on Turkish Bread  
Thirteen Dollars Ninety

**Cinnamon Brioche French Toast**  
w Berry Compote & Baked Vanilla Bean Ricotta  
Thirteen Dollars

**Bacon & Eggs**  
w Toasted Turkish & Tomato Chutney  
Eleven Dollars Ninety

**Eggs Done Your Way**  
w Toasted Turkish & Pesto  
Seven Dollars Ninety

**Additions**  
Four Dollars Each

Hash Brown  
Rashers of Bacon  
Haloumi  
Roasted Tomato

Byron Bay Ham  
Avocado Salsa  
Gluten Free Bread  
Wilted Spinach

Poached Eggs (2)  
House Made Sausage  
Mushrooms  
Tomato Chutney

Sour Dough Toast  
Baked Beans  
Shoestring Fries

# Morning Libations

## Breakfast Cocktails from 10am

All Fifteen Dollars

### Earl Grey Martini

Earl Grey infused Tanqueray Gin w the perfect balance of Sweet & Citrus,  
& Citrus Sugar Rim.

### Espresso Martini

Vodka Shaken w Kahlua, a Ristretto of Coffee & Sugar Syrup,  
served straight up

### Breakfast Martini

Tanqueray Gin & Comtreau shaken w a Spoon Full of Orange Marmalade & Lemon Juice

### Good Morning Bellini

Vinaceous Burlesque Sparkling w a dash of Mango Pulp

## Mocktails

All Six Dollars Fifty

Mixed Berry & Mint Frappe

Apple Cider Fizz

Iced Mint Tea

Iced Coffee or Tea

Banana, Cinnamon & Honey Smoothie

Tropical Juice

Citrus Cooler

Iced Chocolate

## Milkshakes

Six Dollars Fifty

Strawberry

Chocolate

Vanilla Bean

## Juices

All Four Dollars Fifty

Cloudy Apple

Orange

Pineapple

Cranberry

Tomato

## Coffee

Short Black

Three Dollars

Long Black, Flat White, Capuccino

Latte, Macchiato & Mocha

Three Dollars Seventy

Hot Chocolate, Chai Latte

Mugacino & Mug Flat White

Four Dollars Fifty

## Tea

All Three Dollars Fifty

English Breakfast

Peppermint

Earl Grey

Green Tea

Chamomile

# Brunch

Weekends 11:30am to 3pm

## Lock'n'Load Breakfast Sanger (Also Available Monday to Friday)

Double Smoked Bacon, Iceberg Lettuce, Cheese

Fresh Tomato, Fries & Spicy Tomato Ketchup

Thirteen Dollars Fifty

## Fully Loaded Breakfast

Crisp Bacon, Potato Rosti, Toasted Bread,

Poached Eggs, Pork Sausage, Roasted Tomatoes, Mushrooms & Chill Onion Jam

Seventeen Dollars Ninety

## Loaded Vegetarian

Haloumi, Mushrooms, Spinach, Poached Free Range Eggs,

Beans,, Roasted Tomatoes, Avocado Salsa, Potato Rosti & Toasted Sourdough

Sixteen Dollars Ninety

## Roast Pumpkin (Also Available Monday to Friday)

w Poached Eggs, Fetta & Spinach on Turkish Bread

Thirteen Dollars Ninety

## Breakfast/Brunch

## Meeting or Event to Organise?

Look no further.

Lock'n'Load has multiple areas that we offer for your corporate Breakfast/Lunch during the week or weekend.

With our courtyard seating up to 60 guests or our intimate upstairs dining room seating up to 25 guests.

Both areas have audio visual equipment at your disposal.

Let us create your perfect morning event.

## Flatbread

Fifteen Dollars

Finocchiona Salami, Buffalo Mozzarella, Kalamata Olives, Spanish Onion & House Made Napoli Sauce

Pork & Fennel Sausage w Eggplant, Blue Cheese, Mozzarella & Caramelized Onions

Swiss Brown Mushrooms, Pesto, Parmesan & Rocket

## Pane

Eighteen Dollars

Lemon & Thyme Marinated Chicken w House Made Cheese, Preserved Lemon Aioli, Rocket, Spanish Onion, Fresh Tomato & Fries

Wagyu Beef Burger w Caramelized Onion, Tomato Relish, Lettuce, Swiss Cheese & Fries

Chickpea & Potato Turkish w Chilli & Tomato Chutney, Fresh Rocket, Tomato, Spanish Onion, Fries & Salsa Verde

## Salads

Fifteen Dollars

Panzenella Salad is Tomato, Capsicum, Basil Leaves, Sour Dough & EVOO

Goats Cheese & Spinach Salad w Beetroot Jelly & Honey Mustard Dressing

Warm Pumpkin, Olive, Pine Nut & Rocket Salad w Roquefort Dressing

Then you can add any item below

Four Dollars Each

Byron Bay Smoked Ham  
Smoked Trout

Grilled Chistora Chorizo  
Grilled Haloumi

Smoked Wagyu Silverside  
Grilled Marinated Beef

## The Rest

Fresh Sand Crab & Chilli Tagliatelle w Fresh Parsley & Shellfish Bisque  
Twenty Dollars

Risotto of Pumpkin, Olive, Spinach & Goats Curd  
Nineteen Dollars

Ask our Waitstaff for Daily Additions to our Menu

You will also find a selection of Share platters on page 6

Fish & Chips w Tartare Sauce  
Seventeen Dollars

# Lets Get Started

## Preludes

Seven Dollars Fifty

Warmed Marinated Olives in Coriander & Fennel Seeds

Crusted Mushrooms w Seeded Mustard Aioli

## Grazing Boards

### Vegetarian

Eighteen Dollars for Two / Twenty Seven Dollars for Four

Marinated Artichoke Hearts, Thyme Toasted Eggplant, Rosemary Mushrooms, Smoked Tomatoes & Olives w Crusty Bread & Salsa Verde

### If You're Game

Twenty Dollars for Two / Thirty Dollars for Four

Duck Rilette, Lemon Thyme Quail, Wild Rabbit Terrine served w Sourdough & Cornichons

### The Cured

Eighteen Dollars for Two / Twenty Seven Dollars for Four

Nduja Traditionale, Chistora Chorizo & Finocchiona Salami w Green Olive Tapenade, Australian EV00 & Sourdough

### Meat-tastic

Twenty Two for Two / Thirty Three Dollars for Four

Smoked Wagyu Silverside, Spicy Beef Jerky & Wagyu Bresaola w Horseradish Cream, Sour Dough & Chilli Onion Jam.

### The Heart Stopper

Eighteen Dollars for Two / Twenty Six Dollars for Four

Pulled Pork Spring Rolls, Beef Ribs & Creole Chicken Drummettes w Dipping Sauce

### Dipped

Eleven Dollars for Two / Sixteen Dollars for Four

Grilled Turkish Bread w Tzaziki, Skordalia & Tahini

### The End

Eighteen Dollars for Two People / Thirty Six Dollars for Four People

Selection of Australian Cheese w Oat Biscuits, Fresh Apple, Lavoche, House Made "Raconteur" Cabernet Paste & Honey Soaked Dried Pears.

Ask our Waitstaff for Daily Cheese Options



# Dinner / Supper

5:30pm to late

## Mains

### Grilled North Queensland Barramundi

w Herb Risotto, Crisp Salad of Fennel & Lime w Lemon EV00

Twenty Eight Dollars gf

(Available w/o Barramundi for Vegetarians) v

(Twenty Two Dollars)

### Roasted Spatchcock

w Creamed Wild Mushrooms, Baby Spinach & Date Sauce

Twenty Seven Dollars gf

(Available w/o Spatchcock for Vegetarians) v

(Twenty One Dollars)

### Nutmeg & Potato Gnocchi

w Sicilian Olives, Artichoke Hearts, Sugar Snap Peas, Toasted Pine Nuts w Garlic Sauce

Twenty Four Dollars v

### Honey Glazed Grimaude Duck Breast

w Parsnip & White Bean Puree, Broadbeans, & Currant Jus

Thirty One Dollars gf

### Amelia Park Lamb Rump

w Braised Red Cabbage, Celeriac Puree & Rosemary Jus

Twenty Nine Dollars gf

### Angus X Flat Iron Steak

w Roasted Chestnut Puree, Jerusalem Artichokes, Asparagus & Red Wine Jus

Thirty Four Dollars gf

### Fried Polenta

w Artichoke Puree, Quinoa & Herb Salad w Sauce Vierge

Twenty Two Dollars vegan

Ask our Waitstaff for Daily Additions to our Menu

## On The Side

Seven Dollars & Fifty Cents

Roasted Pumpkin w Salsa Verde

Duck Fat Kipflers w Garlic & Rosemary Salt

Seasonal Greens w Almonds & Lime Butter

Rocket & Parmesan Salad w Gremolata

Shoestring Fries

# Sweets/ Afters

**Desserts**  
Eleven Dollars

**Apple Tarte Tatin**  
w Ginger Syrup & Vanilla Bean Ice Cream

**Honey Parfait**  
w Honey Comb, Blueberry Syrup & Clotted Cream

**Rhubarb Clafouti**  
w Chambord Milkshake & Lime Sable

**Chocolate Brownie lock'n'load style**  
w Orange Creme, Hazelnut Ice Cream & Praline

## **Cheese**

Eighteen Dollars for Two People / Thirty Six Dollars for Four People

Selection of Australian Cheese Portions w Oat Biscuits, Fresh Apple, Lavoche,  
House Made "Raconteur" Cabernet Paste & Honey Soaked Dried Pears.

Ask our Waitstaff for Daily Cheese Options

## **Stickies**

Mitchell Noble Semillon	Clare Valley, SA	Seven Dollars
Frogmore Creek Iced Riesling	Coal River, TAS	Nine Dollars
Hollick 'The Nectar'	Coonawarra, SA	Eight Dollars

## **Fortified**

Campbell's Rutherglen Topaque	Rutherglen, VIC	Six Dollars Fifty
Campbell's Rutherglen Muscat	Rutherglen, VIC	Six Dollars Fifty
All Saints 'The Keep' Tawny	Rutherglen, VIC	Seven Dollars Fifty

You Will Find Coffee & Tea Offerings on page 3

# Group Dining

## Menu Load

### Entrees

Chefs Selection of Grazing Boards for your Tables

### Mains

Grilled North Queensland Barramundi  
w Herb Risotto ,Crisp Salad of Fennel & Lime w Lemon EVOO)

Nutmeg & Potato Gnocchi  
w Sicilian Olives, Artichoke Hearts, Sugar Snap Peas, Toasted Pine Nuts w Garlic Sauce  
Twenty Four Dollars v

Honey Glazed Grimaude Duck Breast  
w Parsnip & White Bean Puree, Broadbeans, & Currant Jus

Angus X Flat Iron Steak  
w Roasted Chestnut Puree, Jerusalem Artichokes, Asparagus & Red Wine Jus

### Includes

Seasonal Greens w Almonds & Lime Butter  
Rocket & Parmesan Salad w Gremolata  
Duck Fat Kipflers w Garlic & Rosemary Salt

### Desserts

Apple Tarte Tatin  
w Ginger Syrup & Vanilla Bean Ice Cream

Honey Parfait  
w Honey Comb, Blueberry Syrup & Clotted Cream

Chocolate Brownie lock'n'load style  
w Orange Creme, Hazelnut Ice Cream & Praline

# Group Dining

## Menu Lock

### Entrees

Dipped Boards (shared on table)  
Grilled Turkish Bread w Tzaziki, Skordalia & Tahini

### Mains

Grilled North Queensland Barramundi  
w Herb Risotto, Crisp Salad of Fennel & Lime w Lemon EVOO

Roasted Spatchcock  
w Creamed Wild Mushrooms, Baby Spinach & Date Sauce

Nutmeg & Potato Gnocchi  
w Sicilian Olives, Artichoke Hearts, Sugar Snap Peas, Toasted Pine Nuts w Garlic Sauce

### Includes

Seasonal Greens w Almonds & Lime Butter  
Rocket & Parmesan Salad w Gremolata  
Shoestring Fries

### Desserts

Apple Tarte Tatin  
w Ginger Syrup & Vanilla Bean Ice Cream

Honey Parfait  
w Honey Comb, Blueberry Syrup & Clotted Cream

Chocolate Brownie lock'n'load style  
w Orange Creme, Hazelnut Ice Cream & Praline

# Bar Menu

## Nibbles

Seven Dollars Fifty

Warmed Marinated Olives in Coriander & Fennel Seeds

Crusted Mushrooms w Seeded Mustard Aioli

Duck Fat Kipflers w Garlic & Rosemary Salt

Shoestring Fries

## Grazing Boards

### Vegetarian

Eighteen Dollars for Two / Twenty Seven Dollars for Four

Marinated Artichoke Hearts, Thyme Toasted Eggplant, Rosemary Mushrooms, Smoked Tomatoes & Olives w Crusty Bread & Salsa Verde

### If You're Game

Twenty Dollars for Two / Thirty Dollars for Four

Duck Rilette, Lemon Thyme Quail, Wild Rabbit Terrine served w Sourdough & Cornichons

### The Cured

Eighteen Dollars for Two / Twenty Seven Dollars for Four

Nduja Traditionale, Chistora Chorizo & Finocchiona Salami w Green Olive Tapenade, Australian EVOO & Sourdough

### Meat-tastic

Twenty Two for Two / Thirty Three Dollars for Four

Smoked Wagyu Silverside, Spicy Beef Jerky & Wagyu Bresaola w Horseradish Cream, Sour Dough & Chilli Onion Jam.

### The Heart Stopper

Eighteen Dollars for Two / Twenty Six Dollars for Four

Pulled Pork Spring Rolls, Beef Ribs & Creole Chicken Drummettes w Dipping Sauce

### Dipped

Eleven Dollars for Two / Sixteen Dollars for Four

Grilled Turkish Bread w Tzaziki, Skordalia & Tahini

# Beers & Ciders

## On Tap

Coopers Pale Ale  
Rogers by Little Creatures  
Stone & Wood Pacific Ale  
Monteriths Apple Cider  
Pure Blonde

## Schooners 425ml

Six Dollars Fifty  
Six Dollars Fifty  
Seven Dollars Fifty  
Seven Dollars  
Six Dollars Fifty

## Jugs 1125ml

Sixteen Dollars Fifty  
Sixteen Dollars Fifty  
Eighteen Dollars Fifty  
Seventeen Dollars  
Sixteen Dollars Fifty

## Packaged Beers

Cascade Light & Coopers Light  
XXXX Gold & Coopers Mild  
Tooheys New & VB  
Cascade Pure & Coopers Dark  
Coopers Sparkling & Hahn Super Dry  
Becks, Bees Neez, Corona, Coopers Stout, Heineken  
James Squire & Macs Beer  
Asahi, Monteriths, Stones Ginger Beer  
Little Creature Pale & Bright Ales  
Schofferheffer Hefeweizer

Five Dollars  
Five Dollars Fifty  
Six Dollars  
Six Dollars Fifty  
Seven Dollars  
  
Seven Dollars Fifty  
  
Eight Dollars  
Thirteen Dollars

## Packaged Cider

Mercury Draught  
Pipsqueak by Little Creatures  
Rekordelig Pear, Strawberry w Lime, Wild Berry & Apple

Six Dollars Fifty  
Eight Dollars  
Fourteen Dollars

## Winter Specials

Fourteen Dollars

### Chai Hot Toddie

Chivas Regal, Honey, Lemon Juice, Bitters & Chai Swizzle. Served straight up

Flipside

Wild Turkey Bourbon, Port, Vanilla Gomme & Whole Egg. Served straight up

### Friskey Port Whiskey Sour

Ballantines, Port, Lemon Juice, Blood Orange, Vanilla Gomme & Lagavulin rinse. Served short

Pisco Disco

Plum Pisco, Lemon Juice, Vanilla & Egg White. Served short

### Tequila Squeala

Olmea Reposado Tequila, Aperol Liquor, Passionfruit, Lime & Pineapple. Served straight up

Espresso Martini

Wyborowa Vodka, Tousaint Coffee Liquor, Espresso & Sugar Syrup. Served straight up

### Rum'n'Raisin Treacle

Mount Gay Extra Old Rum, Rum'n'Raisin Glaze, Bitters & Apple Juice. Served short

## Lock'n'Load Favourites

Fifteen Dollars

Kiss My West End

Zubrowka Vodka, Peach Liqueur, Passionfruit, Apple Juice. Served straight up

### A Casual Hello

42 Below Passion, Licor 43, Apple Juice, Basil, Lychees & Peach Bitters. Served long

Jungle Juice

Jagermeister, Malibu, Lime, Mint, Pineapple, Ginger Beer. Served long

### Loaded Mary

Vodka, Tomato, Basil, House Spice Mix, Worcestershire, Lemon, Celery, & House Made Celery Salt Rim. Served long

## Classics

Fourteen Dollars

### Brandy Alexander

Brandy, Cacao, Cream. Served straight up

French Martini

Vodka, Chambord, Pineapple Juice. Served straight up

### Bistro Sidecar

Brandy, Licor 43, Frangelico, Lemon & Orange Juice. Served straight up

Sloe Comfortable Screw

Vodka, Sloe Gin, Southern Comfort, Orange Juice. Served long

### Mojito

Havana Club Añejo Blanco, Lime, Mint, Sugar. Served long

# Wines by The Glass

## Bubbles By The Glass

Bay of Stones Chardonnay Pinot Noir	Various Regions, SA	Six Dollars Fifty
Thorne Clarke Sandpiper Brut	Barossa Valley, SA	Nine Dollars
Vinaceous Burlesque	Various Regions, WA	Ten Dollars Fifty

## White Wines By The Glass

Bay of Stones Chardonnay	Various Regions, SA	Six Dollars Fifty
West Cape Howe Unwooded Chardonnay	Great Southern, WA	Eight Dollars Fifty
Baby Doll Sauvignon Blanc	Marlborough, NZ	Eight Dollars
Mojo Sauvignon Blanc	Various Regions, SA	Nine Dollars
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	Ten Dollars Fifty
Yealands Way Riesling Carbon Zero	Marlborough, NZ	Nine Dollars Fifty
Vinaceous 'Sirenya' Pinot Grigio	Various Regions, WA	Ten Dollars Fifty
Tscharke 'Girl Talk' Sauvignon	Barossa Valley, SA	Eleven Dollars

## Red Wines By The Glass

Battle of Bosworth Rose	McLaren Vale, SA	Nine Dollars
Bay of Stones Shiraz	Various Regions, SA	Six Dollars Fifty
Chapel Hill 'Parsons Nose' Shiraz	Margaret River, WA	Eight Dollars Fifty
First Drop Mothers Milk Shiraz	McLaren Vale, SA	Ten Dollars Fifty
Vinaceous 'Raconteur' Cabernet Sauvignon	Various Regions, WA	Ten Dollars
Blue Pyrenees Cabernet Sauvignon	Pyrenees, VIC	Nine Dollars
Totara Pinot Noir	Central Otago, NZ	Eight Dollars
Crowded House Pinot Noir	Nelson/Marlborough, NZ	Nine Dollars Fifty
Mt Trio Cabernet Merlot	Poorungarup, WA	Seven Dollars Fifty



# Wines by The Glass

## Bubbles By The Glass

Bay of Stones Chardonnay Pinot Noir	Various Regions, SA	Six Dollars Fifty
Thorne Clarke Sandpiper Brut	Barossa Valley, SA	Nine Dollars
Vinaceous Burlesque	Various Regions, WA	Ten Dollars Fifty

## White Wines By The Glass

Bay of Stones Chardonnay	Various Regions, SA	Six Dollars Fifty
West Cape Howe Unwooded Chardonnay	Great Southern, WA	Eight Dollars Fifty
Baby Doll Sauvignon Blanc	Marlborough, NZ	Eight Dollars
Mojo Sauvignon Blanc	Various Regions, SA	Nine Dollars
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	Ten Dollars Fifty
Yealands Way Riesling Carbon Zero	Marlborough, NZ	Nine Dollars Fifty
Vinaceous 'Sirenya' Pinot Grigio	Various Regions, WA	Ten Dollars Fifty
Tscharke 'Girl Talk' Sauvignon	Barossa Valley, SA	Eleven Dollars

## Red Wines By The Glass

Battle of Bosworth Rose	McLaren Vale, SA	Nine Dollars
Bay of Stones Shiraz	Various Regions, SA	Six Dollars Fifty
Chapel Hill 'Parsons Nose' Shiraz	Margaret River, WA	Eight Dollars Fifty
First Drop Mothers Milk Shiraz	McLaren Vale, SA	Ten Dollars Fifty
Vinaceous 'Raconteur' Cabernet Sauvignon	Various Regions, WA	Ten Dollars
Blue Pyrenees Cabernet Sauvignon	Pyrenees, VIC	Nine Dollars
Totara Pinot Noir	Central Otago, NZ	Eight Dollars
Crowded House Pinot Noir	Nelson/Marlborough, NZ	Nine Dollars Fifty
Mt Trio Cabernet Merlot	Poorungarup, WA	Seven Dollars Fifty

# White Wines By the Bottle

## Bubbles

Bay of Stones Chardonnay Pinot Noir	Various Regions, SA	Twenty Four Dollars
Thorne Clarke Sandpiper Brut	Barossa Valley, SA	Forty Dollars
Vinaceous Burlesque	Various Regions, WA	Forty Two Dollars
Ninth Island Sparkling	Temar Valley, TAS	Fifty Five Dollars
Leeuwin Estate Art Series Pinot Chardonnay	Margaret River, WA	Sixty Six Dollars
Louis Roderer Brut Premier	Reims, France	One Twenty Dollars

## Chardonnay

Bay of Stones Chardonnay	Various Regions, SA	Twenty Four Dollars
Swings & Roundabouts Chardonnay	Frankland River, WA	Forty Dollars
West Cape Howe Unwooded Chardonnay	Great Southern, WA	Thirty Four Dollars
Clyde Park Chardonnay	Bannockburn, VIC	Sixty Dollars
Shaw & Smith M3 Chardonnay	Adelaide Hills, SA	Seventy Seven Dollars

## Sauvignon Blanc

Baby Doll Sauvignon Blanc	Marlborough, NZ	Thirty Dollars
Mojo Sauvignon Blanc	Various Regions, SA	Thirty Eight Dollars
Longview Whippet Sauvignon Blanc	Adelaide Hills, SA	Forty Two Dollars
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	Forty Eight Dollars
Dog Point Sauvignon Blanc	Marlborough, NZ	Fifty Two Dollars

## Riesling

Yealand Way Riesling Carbon Zero	Marlborough, NZ	Thirty Six Dollars
Mitchell Watervale Riesling	Clare Valley, SA	Forty Six Dollars
Tim Adams Riesling	Clare Valley, SA	Forty Two Dollars
Frogmore FGR Riesling	Coal River TAS	Forty Eight Dollars

## White Blends & Other Varietals

Vinaceous 'Sirenya' Pinot Grigio	Various Regions, WA	Forty Dollars
Chard Farm 'Rabbit Ranch' Pinot Gris	Central Otago, NZ	Fifty Five Dollars
Tscharke 'Girl Talk' Sauvignon	Barossa Valley, SA	Forty Four Dollars
Hazard Hill Semillon Sauvignon Blanc	Margaret River, WA	Thirty Two Dollars
Pitchford Semillon Sauvignon Blanc	Margaret River, WA	Thirty Eight Dollars

# Red Wines By the Bottle

## Rose

Dalwhinnie The Hut Rose	Pyrenees, VIC	Thirty Eight Dollars
Battle of Bosworth Rose	McLaren Vale, SA	Thirty Six Dollars

## Shiraz

Bay of Stones Shiraz	Various Regions, SA	Twenty Four Dollars
Chapel Hill 'Parsons Nose' Shiraz	Margaret River, WA	Forty Dollars
Leeuwin Estate Art Series Shiraz	Margaret River, WA	Sixty Five Dollars
First Drop Mothers Milk Shiraz	McLaren Vale, SA	Forty Six Dollars
Spring Seed Wine Co. Shiraz (Organic)	McLaren Vale, SA	Forty Dollars

## Cabernet Sauvignon

Vinaceous 'Raconteur' Cabernet Sauvignon	Various Regions, WA	Forty Eight Dollars
Blue Pyrenees Cabernet Sauvignon	Pyrenees, VIC	Forty Two Dollars
Hay Shed Hill Cabernet Sauvignon	Margaret River, WA	Forty Six Dollars
Two Hands 'Sexy Beast' Cabernet Sauvignon	McLaren Vale, SA	Sixty Six Dollars

## Pinot Noir

Crowded House Pinot Noir	Nelson/Marlborough, NZ	Forty Four Dollars
Nanny Goat Pinot Noir	Central Otago, NZ	Sixty Dollars
Totara Pinot Noir	Central Otago, NZ	Thirty Eight Dollars
Yabby Lake Pinot Noir	Mornington Peninsula, VIC	Eighty Eight Dollars

## Red Blends & Other Varietals

Norfolk Rise Merlot	Mt Benson, SA	Thirty Two Dollars
Mt Trio Cabernet Merlot	Poorungarup, WA	Thirty Dollars
Mt Adam Cabernet Merlot	Barossa Valley, SA	Forty Dollars
Cape Barren Native Goose GSM	McLaren Vale, SA	Forty Four Dollars
Rockbare GSM	McLaren Vale, SA	Forty Eight Dollars



## Functions @ Lock'n'Load

Brisbane has never had a function venue like this before. With three different areas depending on your needs, extensive menu selections for all budgets, Lock'n'Load has the flexibility to be the perfect place for almost any kind of event.

Whether it's your Birthday, a New Baby, Corporate Function, Product Launch or a Christmas party or for no other reason than because you can, we will make your event the talk amongst your friends and colleagues.

For more information hit our website or email us on [functions@locknloadbistro.com.au](mailto:functions@locknloadbistro.com.au)

# POPULAR REASONS TO COME BACK

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## MONDAY MADNESS

\$15 Menu board Mains. Weekly changes to spice it up!

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## TUESDAY LIVE JAZZ

Join us on a Tuesday Night and enjoy the sultry tones of this celebrated genre.

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## WESTENDER WEDNESDAY

2 for 1 mains for 4101 residents.  
Looking after the locals.

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## THIRSTY THURSDAY

\$15 Lock'n'Load Beef Burger, Fries & Lager  
Essential Dining.

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## LIVE MUSIC FRIDAY & SATURDAYS

from 10pm

Come and see us in our prime. Late night music on the nights you want it.

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## SUNDAZED & CONFUSED

Live Music from 3pm

Get your group together and spend your day of rest grazing on our platters or delve into our ever changing street food offerings while enjoying your beverages.