

GRAZERS

Fried calamari, lemon wasabi aioli (GF)	14
Chicken ribs, sriracha plum sauce	13
Bao buns, pulled pork, kimchi mayo	14
Grilled halloumi, lemon honey dressing (GF) (V)	12
Pork Belly, chilli caramel sauce (GF)	16
Namjim salmon tacos	15
Flatbread, hummus, sumac, herb oil (VE)	12
Veggie spring rolls, radish, cucumber, plum sauce (V)	09
Falafel, pickled zucchini chutney (VE)	11
Prawn cocktail lettuce cups (GF)	15
Garlic pizza bread (GFO)	13
Sweet potato wedges, sweet chilli, sour cream (V)	12
Chips, aioli (GF)	09
Chips, cheese, gravy	13

PLATTERS

WHARF	48
flatbread, dips, fried calamari, chicken ribs, pork belly, veggie spring rolls	
CATCH	54
flatbread, dips, fresh peeled prawns, fried calamari, beer battered flathead tails, salmon tacos, prawn cocktail lettuce cups	
VEGGIE	42
flatbread, dips, grilled halloumi, pickled veg, spring rolls, quinoa lettuce cups, falafel (V)	

STEAKS

200g Porterhouse, chips, salad (GF)	22
300g Scotch fillet, chips, salad (GF)	34
700g Rib Eye, chips, salad (GF)	58
<i>Your choice of sauce: garlic butter, red wine jus, mushroom, peppercorn, gravy</i>	

PIZZA

<i>Gluten free bases available upon request</i>	02
Margherita; San Marzano tomatoes, fior di latte, basil	18
Hawaiian; ham, pineapple, Napoli, mozzarella	20
Capriccioso; ham, olives, artichoke, mushroom, Napoli, mozzarella	22
Seafood; prawns, garlic, zucchini, chilli, lemon, Napoli, mozzarella	22
Veggie; sweet potato, spinach, feta, kale & white bean pesto	22
BBQ Chicken; pineapple, red capsicum, Napoli, mozzarella	22

MAINS

Beef Burger; brisket patty, cheese, lettuce, beetroot, tomato, pickle, burger sauce	21
Chicken Burger; southern fired chicken, jalapenos, chipotle mayo, lettuce	21
Fish & Chips; beer battered flathead tails, chips, salad, tartare, lemon	24
Chicken Parma; ham, Napoli, mozzarella, chips, salad	26
Petite Parma; ham, Napoli, mozzarella, chips, salad	19
Chicken schnitzel; chips, salad, your choice of sauce	24
Prawn & tabouli bowl; bulgur wheat tabouli, prawns with kale & white bean pesto	28
Grilled salmon; snow pea tendrils, preserved lemon, crushed kipfler potato, pesto (GF)	28
Pork Belly; soba noodles, namjim sauce, cabbage, cucumber, red capsicum, spring onion	28
Sweet potato salad; quinoa, baby spinach, toasted almonds (VE)	20
Chunky pesto penne; asparagus, cherry tomato, pine nuts (V)	20

DESSERTS

Sticky Date Pudding, butterscotch sauce, salted caramel ice-cream	12
Chocolate Tart, caramel drizzle, chocolate soil, vanilla ice-cream	12
Cream Catalan, French cat tongue cookies (GF)	12

KIDS MENU

<i>12 years and under</i>	
Spaghetti with napoli sauce	10
Little Wharf Parma	10
Little Chicken Schnitzel	10
Fish and chips	10

BY THE GLASS

SPARKLING

Edge of The World Brut, SA	9
La Maschera Prosecco, King Valley SA	9.5
Chandon Brut, NV, Yarra Valley VIC	12
Innocent Bystander Moscato, Murray River	10

WHITE

Edge of the World Sauvignon Blanc, SA	9
Kindred Spirit Sauvignon Blanc, Marlborough NZ	10
Earthworks Riesling, Eden Valley SA	9.5
Wirra Wirra Chardonnay, McLaren Vale SA	10
Tar & Roses Pinot Grigio, Strathbogie Ranges VIC	11

ROSE

Edge of the World Rose, SA	9
La Vieille Ferme Rose, FRA	10

RED

Edge of the World Cabernet Shiraz, SA	9
Mawsons Cabernet Sauvignon, Far East AUS	9.5
Elephant in the Room Merlot, Lime Coast SA	9.5
Earthworks Shiraz, Barossa SA	10
Take it to the Grave Pinot Noir, Barossa Valley SA	11
Aquilani Sangiovese, Tuscany ITA	11

For an extensive drinks list please ask our staff

The Wharf Hotel