



Specialising in wood grill cooking we are committed to using only the freshest seasonal local and Australian produce.

TASTING MENU

The way we like to eat, with a selection of plates from each section of our menu. Minimum 2 guests. 45pp lunch / 65pp dinner

SUCKLING PIG FEASTING MENU

3 course - selection of share entrées, feast & dessert \$75pp
Boston Bay free range suckling pig with all the trimmings
Carved at the table. Minimum 10 guests (24hrs notice required)

RAW & CURED

- ⌞ Beef carpaccio, parmesan, truffle aioli, rocket, lemon (gf) 18
- ⌞ Gin-cured Atlantic salmon, horseradish crème fraiche, flying fish roe, nori (gf) 19
- ⌞ Steak tartare, egg yolk, condiments, croutons 18
- ⌞ 'Charcuterie board'
selection of cold cuts, pickles, house-made bread 25

SMALL PLATES

- ⌞ Roasted pork brioche bun, cucumber, kewpie 7
- ⌞ Beef brisket croquettes, mustard 13
- ⌞ Buttermilk fried chicken, shaved cabbage 17
- ⌞ Boston Bay black pudding, apple and fennel remoulade 16
- ⌞ 5 Spice lambs brains, hazelnuts, cauliflower puree, seeded mustard 17
- ⌞ Salad of quinoa, lentils, apple, peas, yoghurt (v|gf) 18
- ⌞ Iceberg heart salad, aioli, prosciutto, condiments, soft egg 17
- ⌞ Watermelon, fennel, orange, mint & pomegranate molasses (v|gf) 16

Lunch 12pm to 3pm | Dinner from 6pm

LARGER PLATES

- ⌞ Hand-cut pappardelle pasta, Australian prawns, rosé tomato sauce, spinach, smoked local Barramundi 34
- ⌞ Pan-roasted Barramundi fillet, bok choy, cauliflower puree, caper butter, smoked eggplant relish (gf) 36
- ⌞ Wood grilled NT butternut pumpkin, roasted beetroot, cauliflower puree, goats cheese, pinenuts (v/gf) 28
- ⌞ Crumbed field mushrooms, blue cheese aioli, pear, leaf salad (v) 24
- ⌞ Roasted Murray Valley pork belly, cauliflower puree, pickled mushrooms, charred vegetables (gf) 33
- ⌞ Braised lamb shank, mash, peas, caramelised onion jus (gf) 34
- ⌞ Sticky glazed NT Brahman Hump, jus, crispy shallots, creamy mash, garden salad SHARE Dish for two 75

FROM THE WOOD GRILL

All of our steaks are cooked medium-rare, unless requested otherwise

- ⌞ Wood grilled SA baby squid, chipotle chilli, smoked hummus, lemon (gf) 22
- ⌞ Wood grilled tiger prawns, marinated in chilli, garlic & coriander, chilli-jam (gf) 23
- ⌞ Flamed grilled burger, speck, cheese, floured onion rings 22
- ⌞ 200g Steak frites, onion jam, béarnaise sauce (gf) 28
- ⌞ 300g Porterhouse, celeriac puree, sautéed beans, jus (gf) 34
- ⌞ 350g Angus rump, floured onion rings, Diane sauce 38
- ⌞ 350g Scotch fillet, corn salsa, spiced carrot puree, sweet potato 40
- ⌞ Whole local Snapper, lemon & dill sauce, kale (gf) 46
- ⌞ Spice rubbed spring chicken, grain salad, yogurt 35
- ⌞ Mixed grill, minute steak, sliced pork belly, black pudding, lambs brains, remoulade 34

SIDES TO SHARE

- ⌞ Creamy mash (gf) 9
- ⌞ Garden salad (gf) 7
- ⌞ Shoestring fries (gf) 8
- ⌞ Sautéed greens, toasted almonds (gf) 10

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P: 8941 0033 FREE WIFI

Menu items are subject to availability Vegetarian (v) Gluten Free (gf)

Please be aware public holidays will incur a 10% surcharge