



Local wood & charcoal grill cooking, using the freshest seasonal local and Australian produce.

**Lunch 12pm to 3pm | Dinner from 6pm**

**Tasting Menu**, a selection of plates from our menu, minimum 2 persons. This menu is designed for guests to share and experience many plates .

lunch 45pp  
dinner 68pp

**Boston Bay Roast Suckling Berkshire Pig Feast (gf)**

with all the trimmings, carved at the table.

Minimum 10 guests (24hrs notice required)

2 course lunch 58pp  
3 course dinner 75pp

**Crusty bread**, freshly made in-house daily, salted butter

2pp

Proceeds go to local Darwin charity Helping People Achieve (HPA)

**Raw & Cured**

**Beef carpaccio**, parmesan, truffle aioli, rocket, local organic lemon (gf/df) 20

**Gin-cured Atlantic Salmon**, horseradish crème fraiche, nori (gf) 23

**Cured Humpty Doo Barramundi**, local organic orange/lemon/lime and chilli dressing (gf/df) 21

**Steak tartare**, egg yolk, condiments, croutons (df) 21

**'Charcuterie board'** selection of cold cuts, pickles, house-made bread (df) 24

**Small Plates**

**Pulled pork** shoulder brioche bun, cucumber, kewpie 8

**NT Brahman Hump**, beef croquettes (4), dijon 16

**Spicy fried chicken**, shaved cabbage (df) 17

**Boston Bay black pudding**, apple and fennel remoulade 18

**Five spice lambs brains**, hazelnuts, cauliflower puree, seeded mustard 18

**Salad of quinoa**, lentils, apple, peas, yoghurt (v|gf) 20

**Iceberg Caesar salad**, aioli, prosciutto, condiments, soft egg (df) 18

**Salad of watermelon**, fennel, orange, mint & pomegranate molasses (v|gf/df) 18

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P: 8941 0033 FREE WIFI Group Bookings Welcome **NO SEPARATE ACCOUNTS, THANK YOU**

Please be aware public holidays will incur a 10% surcharge

**Larger Plates**

**Slow braised NT Brahman Hump**, jus, crispy shallots, crispy potatoes, garden salad, toasted house made bread (minimum 2 persons) 38pp

**House-made tagliatelle pasta**, Humpty Doo Barramundi, local organic lemon, tomato & spinach, white wine, pesto, parmesan, chilli 34

**Crispy skin Humpty Doo Barramundi fillet**, local eggplant puree, asparagus, citrus salsa of shallots, hazelnuts, capsicum, local tomato, cucumber, coriander (gf) 39

**Spring chicken**, Harissa spice rubbed, mixed grain salad, yogurt 36

**Roasted Murray Valley pork belly**, cauliflower puree, pickled mushrooms, charred vegetables (gf) 37

**Braised lamb shank**, mash, peas, caramelised onion jus (gf) 34

**Crumbed field mushrooms**, blue cheese aioli, pear, hazelnuts, local organic leaf salad (v) 28

**From the Wood & Charcoal Grill**

**NT butternut pumpkin**, roasted beetroot, cauliflower puree, goats cheese, pinenuts, crispy sage (v|gf) 29

**Baby squid**, chipotle chilli, smoked hummus, lemon (gf) (small plate) 25

**Whole NT Snapper**, local organic charred lemon, lemon & dill dressing (gf) 46

**Whole Humpty Doo Barramundi**, local organic lemon, lemon & dill dressing (gf) 49

**Wharf One beef burger**, vintage cheddar, sundried tomato, local organic rocket, pesto & kewpie mayo, crispy crushed potatoes 26

**Mixed grill**, minute steak, pork belly, black pudding, lambs brains, egg, remoulade 38

*Steaks are cooked medium-rare, unless requested otherwise*

**150g Porterhouse**, garlic & parsley butter, sauté greens (lunch only) (gf) 26

**200g Steak frites**, onion jam, béarnaise sauce (gf) 34

**300g Porterhouse**, celeriac puree, sauté beans, jus (gf) 39

**350g Angus rump**, crispy crushed potatoes, Diane sauce (gf) 42

**350g Scotch fillet**, corn salsa, spiced carrot puree, sweet potato 44

**Sides**

Crispy crushed potatoes (gf) 10 Garden salad (gf) 8

Shoestring fries (gf) 9 Sauté greens (gf) 10

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