



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

Lunch 12pm to 3pm | Dinner from 6pm



4 course Share Tasting Menu, is designed for guests to share and experience 72pp
many plates from our menu, minimum 2 persons

Boston Bay Roast Suckling Berkshire Pig Feast (gf) 2 course lunch 58pp
with all the trimmings, carved at the table (Minimum 10 guests /24hrs notice) 3 course dinner 80pp

Freshly made in-house bread, salted butter 2pp

Raw & Cured

Beef carpaccio, parmesan, truffle aioli, rocket, lemon (gf) 21

Wagyu beef tartare, egg yolk, condiments, toasted house-made bread (df) 20

Gin-cured Atlantic salmon, lemon crème fraiche, flying fish roe, nori (gf) 22

NT Barramundi & coconut ceviche, mango & chili salsa, fennel, citrus (gf) 22

'Antipasto board' selection of marinated vegetables, house-made pickles, olives, smoked hummus, buffalo mozzarella, crostini (v) 20

'Charcuterie board' selection of cold cuts, pickles, house-made bread (df) 26

Small Plates

Baked oysters (3), tomato salsa, parmesan, basil, oil, lemon (gf) 15

NT Barramundi spring rolls, grilled pineapple, coriander, sweet chili sauce (df) 24

Dutch style beef croquettes (2), Dijon mustard, parsley 14

Caesar salad, parmesan, croutons, egg, anchovy, Caesar dressing (add chicken 6) 18

Chilled melon salad, sesame crusted goat cheese, macadamia nuts, orange, mint, mix leaves, raspberry dressing (gf/v) (add parma ham 8) 21

Farmer's salad, fresh buffalo mozzarella, congo potato, Spanish olives, cucumber, mix leaves, assorted tomatoes, onion, herb dressing (gf/v) 24

Vegetable tempura, lime and smoked Ponzu sauce, sweet chilli sauce (df/v) 20

Larger Plates

Seafood Platter for two, seasonal tropical fruits, choice of one side to share (gf) 110
(please ask staff for daily seafood selection & availability)

Seafood Fettuccini, chorizo, tomato, chili, capers, lemon, herbs, light cream sauce 35
(please ask staff for daily seafood selection & availability)

Wharf One BBQ beef short rib, lemon grass, chili, spring onion, lime, bbq sauce (gf) 37

NT Brahman beef pot roast, sour cream, crispy potatoes (gf) 29

Murray Valley pork belly, cauliflower puree, carrot, prosciutto wrapped apple, jus (gf) 39

Duck leg confit & five spice duck breast, potato gratin, mushroom ragout, broccolini, red wine jus (gf) 42

Crispy skin Humpty Doo Barramundi fillet, broccolini, tomato & capers salsa, lemon mayonnaise, cress (gf) 39

Larger Plates from the Wood & Charcoal Grill

NT Market fish, (please ask staff for catch of the day & availability) POA

Chargrilled NT Squid, chipotle chilli, smoked hummus, lemon, garden salad (gf) 33

NT Pumpkin, flat mushroom, feta, chilli, lemon, herbs (gf/v) 25

All meat on the wood grill is cooked medium-rare, unless requested

Wharf One Wagyu beef burger, lettuce, tomato, mayonnaise, onion rings 24

250g Lamb cutlets, garden salad, jus (gf/df) 36

200g Steak frites, onion confit, béarnaise sauce (gf) 35

300g Porterhouse, sauté green beans, grilled tomato, flat mushroom, jus (gf) 42

350g Scotch fillet, corn salsa, spiced carrot puree, tempura sweet potato 49

250g Wagyu rump MB9+, potato gnocchi, shallot, bacon, char capsicum, kale, garlic, pepper sauce (gf) 52

Sides

Crispy potatoes 10 Garden salad (gf) 8

Shoestring fries 10 Sauté greens (gf) 10

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

NO SEPARATE ACCOUNTS, NO BYO - THANK YOU

Group Bookings Welcome

Please be aware public holidays will incur a 15% surcharge