

# Wharf One

FOOD & WINE

Lunch 12pm to 3pm / Dinner from 6pm

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 / 68pp 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) 21
- ⌞ Gin-cured Atlantic salmon, horseradish crème fraiche, flying fish roe, nori (gf) 22
- ⌞ Steak tartare, egg yolk, condiments, croutons 19
- ⌞ 'Charcuterie board'  
selection of cold cuts, pickles, house-made bread 25

## SMALL PLATES

- ⌞ Roasted pork brioche bun, cucumber, kewpie 8
- ⌞ Beef brisket croquettes (4), mustard 16
- ⌞ Buttermilk fried chicken, shaved cabbage 17
- ⌞ Boston Bay black pudding, apple and fennel remoulade 18
- ⌞ 5 Spice lambs brains, hazelnuts, cauliflower puree, seeded mustard 18
- ⌞ Salad of quinoa, lentils, apple, peas, yoghurt (v|gf) 20
- ⌞ Iceberg heart salad, aioli, prosciutto, condiments, soft egg 18
- ⌞ Watermelon, fennel, orange, mint & pomegranate molasses (v|gf) 18

## LARGER PLATES

- ⌞ House made hand-cut pappardelle pasta, prawns, local barramundi, organic local lemon, spinach, cream, parmesan, crusty bread 34
- ⌞ Pan-roasted NT Barramundi fillet, bok choy, cauliflower puree, caper butter, smoked eggplant relish (gf) 37
- ⌞ Crumbed field mushrooms, blue cheese aioli, pear, leaf salad (v) 28
- ⌞ Wood grilled NT butternut pumpkin, roasted beetroot, cauliflower puree, goats cheese, pinenuts (v/gf) 29
- ⌞ Roasted Murray Valley pork belly, cauliflower puree, pickled mushrooms, charred vegetables (gf) 34
- ⌞ Braised lamb shank, mash, peas, caramelised onion jus (gf) 34
- ⌞ Sticky glazed NT Brahman Hump, jus, crispy shallots, creamy mash, garden salad (minimum 2 persons) 38pp

## FROM THE WOOD GRILL

- Steaks are cooked medium-rare, unless requested otherwise
- ⌞ Wood grilled SA baby squid, chipotle chilli, smoked hummus, lemon (gf) 24
  - ⌞ Wood grilled tiger prawns, marinated in chilli, garlic & coriander, chilli-jam (gf) 25
  - ⌞ Whole local Snapper, lemon & dill sauce, kale (gf) 46
  - ⌞ Flamed grilled burger, speck, cheese, floured onion rings 24
  - ⌞ 200g Steak frites, onion jam, béarnaise sauce (gf) 32
  - ⌞ 300g Porterhouse, celeriac puree, sautéed beans, jus (gf) 38
  - ⌞ 350g Angus rump, floured onion rings, Diane sauce 42
  - ⌞ 350g Scotch fillet, corn salsa, spiced carrot puree, sweet potato 44
  - ⌞ House made Harissa rubbed spring chicken, grain salad, yogurt 36
  - ⌞ Mixed grill, minute steak, sliced pork belly, black pudding, lambs brains, egg, remoulade 38

## SIDES TO SHARE

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

[www.wharfone.com.au](http://www.wharfone.com.au) [www.facebook.com/wharfone](https://www.facebook.com/wharfone)

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