



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 many plates from our menu, minimum 2 persons 68pp

Boston Bay Roast Suckling Berkshire Pig Feast (gf) 2 course lunch 58pp
with all the trimmings, carved at the table. 3 course dinner 75pp
Minimum 10 guests (24hrs notice required)

Freshly made in-house bread, salted butter 2pp

Raw & Cured

Beef carpaccio, parmesan, horseradish crème fraiche, shaved beetroot, rocket (gf) 20

Gin-cured Atlantic salmon, lemon crème fraiche, flying fish roe, nori (gf) 21

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

'Antipasto board' selection of marinated vegetables, house-made pickles, olives, smoked hummus, buffalo mozzarella, crostini (v) 24

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

Small Plates

Roasted pork slider, cucumber, Japanese mayonnaise 9

Wharf One beef slider, lettuce, tomato, pickled cucumber, onion rings, ketchup 17

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

NT Barramundi spring rolls, grilled pineapple, coriander, sweet chili sauce (df) 23

Dutch style beef croquettes (2), Dijon mustard mayonnaise 16

Boston Bay black pudding, apple and fennel remoulade 18

Pan fried lambs brains, horseradish crème fraiche, onion jam, cress 15

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) 20

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

Vegetable tempura, lime and smoked Ponzu sauce (df/v) 18

Larger Plates

Seafood Tagliatelle, chorizo, tomato, chili, capers, lemon, herbs, light cream sauce 34

Fettuccine, creamy white wine parmesan sauce, garlic mushrooms, white truffle oil, rocket salad (v) 29

Wharf One BBQ beef short rib, lemon grass, chili, spring onion, cress 32

Brahman beef pot roast, sour cream, crispy potatoes (gf) 28

Murray Valley pork belly, charred cauliflower, carrot, apple, cinnamon spiced jus (gf) 37

Duck leg confit, potato gratin, mushroom ragout, parmesan crisp, broccolini, red wine jus (gf) 38

Crispy skin Humpty Doo Barramundi fillet, asparagus, broccolini, tomato & capers salsa, lemon mayonnaise, cress (gf) 38

Larger Plates from the Wood & Charcoal Grill

Local Market fish, ask our friendly staff for the catch of the day POA

Baby squid, chipotle chilli, smoked hummus, lemon (gf) 31

NT Pumpkin, flat mushroom, crumbled feta, chilli, lemon, herbs (gf/v) 29

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

250g Lamb cutlets, garden salad, jus (gf/df) 34

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

300g Porterhouse, sauté green beans, grilled tomato, flat mushroom, jus (gf) 39

350g Scotch fillet, corn salsa, spiced carrot puree, sweet potato 46

Sides

Crispy potatoes 10 Garden salad (gf) 8

Shoestring fries 9 Sauté greens (gf) 10

Menu items are subject to availability - Vegetarian (v) Gluten Free (gf) Dairy Free (df)
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NO SEPARATE ACCOUNTS, THANK YOU Group Bookings Welcome
Please be aware public holidays will incur a 15% surcharge