



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 dishes. lunch 45pp dinner 68pp

Boston Bay Roast Suckling Berkshire Pig Feast, 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) 20
Gin-cured Atlantic salmon, horseradish crème fraiche, nori (gf) 23
Cured NT Barramundi, local organic orange/lemon/lime and chilli dressing (gf/df) 21
Steak tartare, egg yolk, condiments, croutons 21
'Charcuterie board' selection of cold cuts, pickles, house-made bread 24

Small Plates

Pulled pork shoulder brioche bun, cucumber, kewpie 8
Beef brisket Dutch croquettes (4), dijon 16
Buttermilk fried chicken, shaved cabbage 17
Boston Bay black pudding, apple and fennel remoulade (gf/df) 18
5 spice lambs brains, hazelnuts, cauliflower puree, seeded mustard 18
Salad of quinoa, lentils, apple, peas, yoghurt (v|gf) 20
Iceberg Cesare salad, aioli, prosciutto, condiments, soft egg 18
Salad of watermelon, fennel, orange, mint & pomegranate molasses (v|gf) 18

Larger Plates

Slow braised NT Brahman Hump, jus, crispy shallots, crispy potatoes, garden salad, toasted house made bread (minimum 2 persons) 38pp
Hand-cut pappardelle pasta, NT barramundi, local organic lemon, tomato & spinach, cream, pesto, parmesan 34
Crispy skin NT 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, 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 NT barramundi, local organic charred 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
125g Porterhouse, sauté greens (lunch only) 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)	9	Garden salad (gf)	8
Shoestring fries (gf)	9	Sauté greens (gf)	10

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