



Wood grill cooking, using the freshest seasonal local and Australian produce.



4 Course Share tasting menu, reflecting some of the best dishes we have to offer 75pp

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 80pp

Freshly baked in-house Bread, salted butter 2pp

Small Plates

Beef Carpaccio, rocket, shaved parmesan, crispy capers, truffle aioli, grilled flat bread 21

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

'Charcuterie Board' cured meats, pickles, house-made bread (df) 28

Dutch Beef Croquettes, dijon (2) 14

Warm Salad of Wood Grilled Seasonal Vegetables, smoked hummus, croutons (vegan) 21

Cos Lettuce lightly grilled, sits with a soft poach egg, crispy speck, anchovies, shaved parmesan, croutons 19

Salad of Grains, cherry tomatoes, seasonal leaves, roasted seeds & nuts, labneh, pomegranate dressing (v/gf) 23

Charred Sweetcorn, mint, coriander, watercress, chilli, onion, pecorino, maple dressing (v/gf) 18

Wharf One Beef Burger, onion rings 21

Lunch 12pm to 3pm / Dinner from 6pm

Larger Plates

Charred NT Pumpkin, red chilli, maple, watercress, hazelnut (gf/vegan) 26

Linguini, sauté of prawns, local barramundi, tomato and garlic, ripped herbs and extra virgin olive oil 34

Roasted Pork Belly, apple, wombok, lemon & green chilli, jus (gf/df) 37

Crispy Skin Humpty Doo Barramundi fillet, broccoli, crispy caper, butter sauce, watercress, lemon (gf) 38

200g wood grilled Classic Steak Frites, béarnaise sauce (gf) 34

300g wood grilled Scotch Fillet, bone marrow, jus, cress (gf) 48

Seafood Platter to share – bay bugs, prawns, baked oysters, NT Barramundi fillet, local market fish fillet, flying fish roe, aioli. Choice of two sides 120

Sides

Crispy potatoes (gf) 8

Shoestring fries (gf) 8

Garden salad (gf) 8

Sauté greens (gf) 9