



Wharf One Food & Wine

specialising in wood grill cooking, using the
freshest seasonal local and Australian produce
Lunch 12pm to 3pm / Dinner from 6pm

4 Course Share Tasting Menu 75pp

Our chefs have designed this progressive menu for sharing between friends, family & colleagues. Highlighting signature dishes from the á la carte menu.

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

Smaller

- Freshly Baked in-house Bread**, salted butter 2pp
- 'Charcuterie Board'** cured meats, pickles, house-made bread (df) 28
- Dutch Beef Croquettes**, dijon (2) 14
- 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
- Wood-grilled Southern Ocean Squid**, chipotle chilli aioli (gf) 24
- Sauté Broccoli, Swiss Chard, Brussel Sprouts**, smoky paprika dressing (gf/vegan) 16
- Warm Salad of Wood Grilled Seasonal Vegetables**, smoked hummus, croutons (vegan) 21
- Salad of Pearl Barley and Quinoa**, seasonal leaves, roasted seeds & nuts, crème fresh, beetroot, pumpkin, pomegranate dressing (v) 23
- Iceberg Heart Salad**, crispy speck, shaved parmesan, croutons, soft egg, anchovies, aioli 19
- Salad of Local Watermelon**, fennel, orange, goats cheese, rocket mint & pomegranate molasses (v|gf) 17

Larger

Pastas, made fresh daily by our Chefs (gluten free option available)

- Squid Ink Spaghetti, sautéed prawns, squid, chilli, parmesan crisp 35
- Rigatoni, pork ragu, parmesan 29
- Campanelle, pea puree, peas, spinach, parmesan (v) 26

Local Roasted Pumpkin, flat mushroom, labbeh, pinenuts, maple syrup (gf) 25

Wood Grilled Beef Burger, Swiss cheese, speck, pickles, lettuce, tomato 23
confit onion, with onion rings

Szechwan Peppered Quail, salad of wombok, red cabbage, chilli, cucumber, toasted sesame seeds, Ponzu dressing (gf) 35

Slow cooked NT Brahman Beef Pot Roast, sour cream, crispy potatoes (gf) 29

BBQ Beef Short Rib, mash (gf) 33

Grilled Pork Belly, wombok, onion, lemon & green chilli, chilli caramel (gf/df) 37

250g Steak Frites, béarnaise sauce (gf) 34

300g Porterhouse, bone marrow, jus (gf) 48

Whole local Snapper, lemon, garden salad (gf) POA

Crispy Skin Humpty Doo Barramundi fillet, broccoli, crispy caper, pesto, lemon (gf) 38

Seafood Platter to Share – bay bugs, prawns, NT Barramundi fillet, local market fish fillet, wood grilled squid, tartare - choice of two sides 120

Sides

- Crispy potatoes, Szechwan seasoning salt (gf) 9
- Shoestring fries (gf) 9
- Green Leaf salad (gf) 9
- Mash (gf) 9



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