



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**, this 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)

**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, lemon crème fraiche, raw beetroot, watercress (gf) 19  
**Gin-cured Atlantic salmon**, horseradish crème fraiche, nori (gf) 21  
**NT Barramundi & coconut ceviche**, mango & chili salsa, fennel & citrus salad (gf) 22  
**'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**, romaine lettuce, tomato, pickled cucumber, onion rings, homemade 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  
**Grilled Angus beef Asian salad**, chili-ginger-lime dressing, puffed rice paper 24  
**Caesar salad**, parmesan, croutons, egg, anchovy, Caesar dressing (add chicken 6) 18  
**Wood-grilled seasonal vegetable salad**, feta, lemon dressing, oregano (gf/v) 18  
**Salad of watermelon**, fennel, orange, mint & pomegranate molasses (v|gf/df) 18

### Larger Plates

**Seafood Tagliatelle**, chorizo, tomato, chili, capers, lemon, herbs, light cream sauce 34  
**Fettuccine**, braised beef ragout, pumpkin, basil, parmesan 28  
**Wharf One BBQ beef short rib**, lemon grass, chili, spring onion, cress 30  
**Brahman beef pot roast**, sour cream, crispy potatoes (gf) 28  
**Murray Valley pork belly**, charred cauliflower, carrot, apple, cinnamon spiced jus (gf) 37  
**Roast free-range chicken**, mash potato, charred vegetable, thyme jus (gf) 35  
**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  
**Charred cauliflower**, beetroot puree, broccolini, carrot, herb yoghurt, sage (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  
**400g Rib on the bone**, crispy potato, grilled vegetables, black pepper jus (gf/df) 84

### 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