



Wharf One

FOOD & WINE

also available for functions and special events

Small Plates

CHARCUTERIE BOARD TO SHARE ^{DF} 28

cured meats, pickles, crispy bread

DUTCH BEEF CROQUETTES 14

dijon (3)

LOCALLY FARMED CROCODILE 16

spring roll, seasoned with herbaceous native lemon myrtle and topped with paw paw salsa (2)

BEEF CARPACCIO 18

rocket, parmesan, crispy capers, truffle aioli, crispy bread

MELTED BRIE CHEESE ^V 18

red wine poach pear, deep fried brie cheese with cream cheese brittle

CUCA ANCHOVIES 15

with savoury parsley salsa, confit tomato, crostini

CHARCOAL BAO BUN 16

BBQ Pork, mix pickle

SASHIMI ^{GF} 17

fresh local fish, citrus soy sauce, chipolata-mayo, marinated vegetables, wasabi

Wood Grill

BEEF BURGER 23

Swiss cheese, bacon, pickles, lettuce, tomato, onion jam, with french fries

LOCAL SQUID ^{GF} 25

chipotle chilli aioli

180G RUMP CAP ^{GF} 29

caramelised onion jam, béarnaise sauce, fries

250G PORTERHOUSE ^{GF} ^{DF} 33

broccolini, red wine jus

WHOLE LOCAL SNAPPER ^{GF} ^{DF} 40

garden salad, lemon

CAULIFLOWER FLORETS ^{GF} ^V 20

herb marinated, yoghurt dressing, cherry tomato

Suckling Pig Feast

Boston Bay Roast Suckling Berkshire Pig Feast (gf)
with all the trimmings, carved at the table (min 10 guest/24hrs notice)

2 course lunch only 58pp / 3 course lunch or dinner 80pp

Large Plates

TERRITORY PUMPKIN ^{VG} ^{GF} 22

roasted with rosemary and paprika, flat mushroom, garden salad, pinenuts, pepitas, sage

SLOW COOKED TERRITORY BRAHMAN BEEF POT ROAST 29

yoghurt, spring onion chilli, crispy potatoes, bread

BEEF RIBS 34

smoky BBQ sauce, slaw, crispy sweet potato garnish

FISH OF THE DAY ^{GF} 34

Local fish fillet, lemon butter sauce, broccoli & fried kale

PORK BELLY ^{GF} 26

roasted pineapple chutney puree with mixed pickles, sautéed silverbeet

CRISPY SKIN DUCK BREAST ^{GF} 32

braised red cabbage with wine and orange, mixed berry coulis, crispy potato

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

VEGETARIAN TRIO PASTA ^{VG} 22

fresh casarecce trio made with spinach, beetroot & turmeric, served with pesto with confit tomatoes

SPINACH FETTUCCINE 25

beef & lamb bolognese, parmesan

SQUID INK TAGLIATELLE 32

sautéed prawns, squid, cherry tomatoes, chilli, white wine

Also great to share as a side or as a small plate

SAUTÉ BROCCOLINI, SILVERBEET, BRUSSEL SPROUTS ^{GF} ^{VG} 16

olive oil, garlic, smoky paprika dressing

SALAD OF LOCAL WATERMELON ^V ^{GF} 17

fennel, orange, feta, red onion, rocket, mint & pomegranate molasses

CRISPY ASIAN BARRAMUNDI WINGS 25

Sides

CRISPY POTATOES, SZECHWAN SALT ^{GF} ^{DF} 9

FRENCH FRIES ^{GF} ^{DF} 9

GREEN LEAF SALAD, TOMATO, RED ONION ^{GF} ^{DF} 9

^{GF} Gluten Free

^{DF} Dairy Free

^V Vegetarian

^{VG} Vegan

Please be aware public holidays will incur a 15% surcharge

NO SEPARATE ACCOUNTS, NO BYO - THANK YOU
Group Bookings Welcome

