Wharf One
FOOD & WINE

Dinner Menu

from 5pm to late

SMALL PLATES

Fresh Foccacia v
Chef's house-baked 81% hydration focaccia, served warm with spiced butter 12
add olive & sundried tomato tapenade 5

House-made Dip df/v
House-made hummus, fragrant za'atar & warm flatbread 15

Antipasti Board
For two to share - bush spiced hummus, olives, cured meats, cheeses, pickles, crostini's 37

Arancini gf/df/vg
Pumpkin & sage risotto balls, served with rich romesco sauce 19

SA Oysters (4) gf/df/A
Natural 20
Kilpatrick, crispy bacon, tangy sauce 26

Oven Baked Brie v
Warm, creamy brie with honey, toasted walnuts & crostinis 24

Kangaroo Tataki gf/df
Seared thinly sliced kangaroo, kewpie, soy, sesame with Asian Slaw 24

Lime Pepper Calamari gf/df/I
Tender calamari tossed in lime pepper & Szechuan salt, served with rocket and tartare sauce 26

Yellow Fin Tuna gf/df/I
Citrus-cured tuna, wakame, sesame, wasabi mayo & crisp carrot chips 25

Oven Baked Prawns gf/df/A
Aromatic yum yum sauce & vibrant salsa verde. 22

SEAFOOD FEAST

Tower for two 170

Natural Oysters / Kilpatrick Oysters
Citrus Cured Yellow Fin Tuna
Oven baked Prawns Barramundi Spring Roll
Lime Pepper Calamari Morton Bay Bug Salad

Main - Market Whole Fish, salad & fries

SIDES

Crispy Potatoes gf/df/vg
Szechuan salt 14

Fries gf/df/v
Serve 12 ADD truffle mayo $4

Corn Ribs (3) gf/v
Spiced butter, dusted with parmesan 11

Garden Salad gf/v
Mixed lettuce, cranberry, honey mustard dressing 13

Seasonal Greens gf/v
Oven baked, cherry vinegar, shallots 14

MAINS

Humpty Doo Barramundi gf/df
Crispy-skin local barramundi, sweet potato and lemon myrtle purée, broccolini, bush dukkah & fennel jam 45

Baked Sunchoke gf/df/vg
Oven-roasted Jerusalem artichokes, ajo blanco & romesco sauce 30
also great for sharing as a side

BBQ Beef Brisket gf/df
Slow-cooked BBQ beef brisket, sweetcorn purée, salsa verde & potato sticks 40

Confit Duck gf
Tender duck confit, rocket-infused mash, red wine-poached pear & rich red wine jus 42

Prawn Tagliatelle I
House-made tagliatelle, sautéed prawns, aromatic tomato & Pernod broth, garlic, fennel and fresh herbs 39

Vegetarian Rigatoni v
House-made rigatoni tossed in a rich puttanesca-style tomato sauce with capers, olives, garlic, chilli & parmesan 32

WOOD GRILL

300g Sirloin 52 gf/df
300g Scotch Fillet 56 gf/df

Wood-grilled to your liking, served with roasted pumpkin and your choice of sauce.
Premium Beef City Black, 100-day grain-fed beef from Southern Queensland.

Additional sides available separately.

Market Fish of the Day gf/df/A
Whole baby NT fish, crying tiger sauce, paw paw salad 48

Boneless Chicken Maryland gf/df
Asian slaw, edamame beans, chilli, sesame dressing 38

SAUCES

Red Wine Jus gf/df Pink Peppercorn gf
Gravy gf/df Bush Spiced Butter gf

$5 per sauce if not included with steak

Our payment system allows for split bills / NO BYO / Menu is subject to change without notice, due to supply. - Group Bookings Welcome
Please inform us of any dietary restrictions/allergies when ordering: DF - dairy free / GF - gluten free / V- vegetarian / VG - vegan
Seafood Harvest: A - Australian / I - Imported / M - Mix
Restaurant Toilets are located at the back of the restaurant ask for the CODE.
Please be aware public holidays will incur a 15% surcharge
Saturday & Sunday 10% service fee.