Wharf One
FOOD & WINE

Lunch Menu
from 12pm to 4pm

SMALL PLATES

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

House-made Dip df/v 15
bush spiced hummus, Za'atar, with flat bread

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

Arancini gf/df/vg 19
stuffed rice balls (3), with pumpkin & sage,
romesco sauce

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

Oven Baked Brie gf/v 24
honey, walnuts, crostinis

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

Lime Pepper Calamari gf/df/l 26
served with Szechuan salt, rocket & tartar

Citrus Cured Tuna gf/df/l 25
Yellow fin tuna, sesame seeds,
wakame, wasabi mayo, carrot chips

Oven Baked Prawns gf/df/A 22
yumyum sauce, salsa verde

SIDES

Crispy Potato gf/df/v 14
szechuan salt

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

Corn Ribs gf/v 11
spiced butter, dusted with parmesan, 3 pieces

Garden Salad gf/v 13
mixed lettuce, apple, cranberry, lemon
dressing

Asian Slaw gf/df/v 9
sesame dressing

MAINS

Caesar Salad 28
cos lettuce, bacon, egg, fresh parmesan
& croutons tossed in a creamy Caesar dressing
add - wood grilled chicken +12

Fish & Chips df 35
beer battered local fish fillet of the day,
salad, fresh lemon & tartar sauce
add - lime pepper calamari +7

Chicken Schnitzel 31
crumbed chicken breast, garden salad & fries
add - parmigiana +6
Napoli sauce, bacon & cheese

WOOD GRILL

Chicken Maryland gf/df 38
boneless chicken, edamame beans,
chilli, sesame dressing

Wharf One Burger 30
beef patty, cheese, lettuce, tomato,
house made pickles, baconnaise sauce
on a brioche bun & fries

300g Sirloin gf 52

300g Scotch Fillet gf 56

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

SAUCES

Red Wine Jus (gf/df)
Gravy (gf/df)
Pink Peppercorn (gf)
Bush Spiced Butter (gf)
$5 per sauce if not included with steak

BOTTOMLESS LUNCH df/M 72pp

1-3pm - must be pre booked

Entree to share - house made dip, flat bread
Main to share - Calamari, fish & chips
Beverages - Tatachilla Sparkling / Sauvignon Blanc
Shiraz Cabernet / Mimosa / Sangria
Great Northern Crisp / Asahi / Soft Drinks

Terms & Conditions apply - Minimum 2 persons Maximum 30
All members of the group must participate in the bottomless package
We adhere to responsible service of alcohol.

One drink per person, per round. We serve drinks in complete table rounds.
The last round of drinks must be ordered at least 10 minutes
before the two-hour time limit ends.

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 our team for the CODE.
Please be aware public holidays will incur a 15% surcharge - Saturday & Sunday 10% service fee.