

menu

CHEF'S MENU

Feed Me Menu – 89pp

Let us take care of you with a generous selection of starter, entree, main and dessert dishes to share.

Minimum of 2 guests. Whole table only. Required for bookings of more than 20.

OYSTERS

Natural – 39 / 75

lemon (gf, df) (a)

Champagne – 45 / 87

champagne minonette · shallots · lemon (gf, df) (a)

TO START

Warm Sourdough – 16

whipped nduja butter · pickled vegetables (vo)

Sesame-Crusted Yellowfin Tuna – 22

pickled cucumber · asian greens · ginger soy dressing (df, gf) (i)

Chargrilled Chorizo – 18

garlic aioli · grilled lemon (gf, df)

Crisp Squid Tentacles – 17

lemon · house tartare (df, gf) (i)

Zucchini Chips – 18

garlic aioli (vg, gf)

Tempura Whiting – 29

brioche · cos · lemon myrtle sweet chilli | 2pcs (df, gf) (a)

Burrata – 24

strawberries · cherry tomatoes · basil · balsamic vinaigrette (gf, v)

Grilled Prawns – 26

nduja butter · lemon · chilli honey · sourdough toast (gfo) (i)

MAINS

Scotch Fillet 300g – 65

red wine jus · crispy roast potatoes · dressed leaves (gf, df)

Porterhouse 300g – 56

crispy roast potatoes · dressed leaves · chimichurri (gf, df)

Pistachio-Crusted Lamb Rump – 51

red wine jus · dressed leaves · roasted eggplant (gf, df)

Prosciutto Wrapped Chicken – 44

sage & brie filling · seasonal vegetables · cheese sauce (gf)

Crispy Pork Belly – 48

apple & fennel purée · black garlic · pickled apple · jus (gf, df)

Slow Braised Beef Short Rib – \$46

potato puree · seasonal vegetables · red wine jus (gf)

Daintree Barramundi Fillet – 50

crispy roast potatoes · bok choy · herb oil · tomato chimichurri (gf, df) (a)

Salmon A La Maison – 53

potato puree · seasoned greens · lemon butter sauce (gf) (a)

Mushroom Tagliatelle – 41

parmesan · truffle oil (v)

Coastal Seafood Risotto – 47

prawns · mussels · calamari · fish · white wine · cherry tomatoes · garlic · lemon (gf, df) (i)

SIDES

Crispy Roast Potatoes – 17

(gf, v)

Sautéed Seasonal Vegetables – 17

(gf, v)

Steamed Broccolini – 18

(gf, v)

DESSERT

Crème Brûlée – 17

vanilla bean · seasonal fruit (gf)

Chocolate Hazelnut Caramel Tart – 17

chocolate sauce · praline crumb · crème fraîche (v)

Pavlova Royale – 17

chantilly cream · seasonal berries · passionfruit coulis (gf, v)

Affogato – 18

espresso · ice cream · choice of baileys · cointreau · frangelico · kahlua

Mon-Fri
LUNCH SPECIAL
\$30

CHOICE OF
HOUSE SANDWICH,
HOUSE BURGER,
HOUSE WRAP



served with triple cooked chips & smoked aioli and a glass of select wine or beer
(sides apply)

MON – FRI

(gf) GLUTEN FREE (v) VEGETARIAN (vg) VEGAN (df) DAIRY FREE
(vo) VEGETARIAN OPTION (dfo) DAIRY FREE OPTION
(a) AUSTRALIAN SEAFOOD (i) IMPORTED SEAFOOD
15% SURCHARGE FOR PUBLIC HOLIDAYS.
THE WHARF & CO. CANNOT FACILITATE ITEMISED SPLIT BILLS.