



the
wharf

STARTERS

CRUSTY ARTISAN SOURDOUGH <small>(GFO)</small> garlic and balsamic oil accompanied by Australian dukkha butter	16
SA OYSTERS <small>(GF)</small> NATURAL KILPATRICK THIS WEEK’S OYSTER SPECIAL ASK OUR FRIENDLY STAFF	6.50EA 7.50EA POA
HOUSE DIPS <small>(GFO)</small> lemon myrtle hummus, and a dip of the week, marinated olives, served with crusty bread and barossa bark	29.5

ENTREES

PRAWN CARPACCIO miso mayo, pickled spanish onion, avocado puree, preserved lemon rind, chilli oil, parsley oil	30
ROASTED CAULIFLOWER <small>(VEGAN, GF)</small> lemon myrtle hummus, pumpkin seed, olive crisp	22
PORK BELLY <small>(GF)</small> marinated with lemon myrtle and bush honey served with compressed pear, pomme puree, burnt pear puree, and jus	32
BURRATA <small>(GF)</small> sugar cherry tomato and parsley oil, tomato crumb and fresh herbs	28
SEARED SCALLOPS <small>(GF)</small> carmelised onion and garlic gel, bobō de sauce, pickled cucumber, herb oil and farofa	31
CROCODILE SPRING ROLLS with a swamp mayo and coriander oil ADD EXTRA SPRING ROLL	31 +6

SALADS

FALAFEL <small>(VEGAN, GF)</small> buck wheat, lentils, ancient grains, carrot leaf, pickled cucumber, spanish onion, pine nuts	30
PEACH SALAD rocket, candied macadamia nuts , pepitas seeds, sesame dressing, pomegranate molasses	28
CAESER SALAD cos lettuce, crispy bacon, croutons, freshly grated pecorino cheese, a soft poached egg, house made caesar dressing and anchovies	29

MAINS

SEAFOOD PLATTER FOR TWO <small>(GFO)</small> SA king prawns, natural oyster, cold smoked salmon, slipper lobster with house-made Wharf remoulade and fresh lemon, battered fish, crumbed prawns, salt and pepper squid, with chips, salad and tartare sauce UPGRADE YOUR OYSTER TO KILPATRICK OYSTER ADD LOBSTER NATURAL OR THE WHARF LOBSTER	190 +10 POA
LOBSTER <small>(GF)</small> with Wharf remoulade, garden salad and fresh lemon	HALF POA / FULL POA
CRUMBED SA KING GEORGE WHITING <small>(GF)</small> crumbed whiting with chips and salad	58
SA KING GEORGE WHITING <small>(GRILLED) (GF)</small> beetroot puree roasted beetroot, lime and coconut cream sauce, pickled beetroot	52
SEARED TUNA <small>(GF)</small> kipfler potato heirloom baby carrots with beurre blanc and a chorizo crumb	46
SEAFOOD CHOWDER <small>(GF)</small> fresh mussels, squid, prawns, vongole, fresh fish in a rich creamy chowder	48
JERK CHICKEN BREAST <small>(GF)</small> smoked corn puree, pickled cucumber, charred baby corn, tomato gel and red wine jus	46
FRESH ½KG SA MUSSELS <small>(GFO)</small> steamed in apple cider, tarragon, garlic, red chilli and cream broth	35
SPAGHETTINI ALLO SCOGLIO <small>(GFO)</small> linguine with mussels, squid, prawns, vongole, fresh fish, cherry tomato in butter sauce topped with a citrus crumb and slipper bug	60
HOUSE MADE PURPLE SWEET POTATO GNOCCHI with feta yogurt, pomegranate seeds, roasted macadamia nuts dusted with sweet paprika and topped with freshly shaved parmesan cheese	39
AUSTRALIAN DUKKHA CRUSTED LAMB RUMP CAP OFF <small>(NF, GF)</small> roasted cauliflower, roasted carrots, pomme puree, red wine jus and house made mint sauce	49

FROM THE GRILL

250G EYE FILLET pomme puree, roasted carrots with your choice of sauce	65
300G SCOTCH FILLET pomme puree, roasted carrots with your choice of sauce	62
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dianne sauce, peppercorn sauce, truffle mushroom sauce, gravy, red wine jus	
EXTRA SAUCE SLIPPER BUGS WITH A GARLIC SAUCE	+6 +11.5

WHARF CLASSICS

SALT AND PEPPER SQUID <small>(GF)</small> chips, salad, house-made tartare and fresh lemon cheek	37
CRUMBED PRAWNS <small>(GF)</small> chips, salad, house-made tartare and fresh lemon cheek	42.5
BATTERED FISH chips, salad, house-made tartare and fresh lemon cheek	29.5
CHICKEN SCHNITZEL <small>(GFO)</small> lightly crumbed chicken breast fillet with chips and salad	29.5
ADD PARMIGIANA TOPPING ADD KILPATRICK SAUCE, BACON, MOZZARELLA CHEESE	+7.5 +13

SIDE DISHES (GF, DFO) **16.5EA OR 3 SIDE FOR 40**

honey roasted carrots with feta and yogurt cream garnished with sesame seeds

roasted kipfler potato with black garlic mayonnaise and black garlic crumb

peach and rocket salad, candied macadamia nuts, pepitas seeds, sesame dressing, pomegranate molasses

DESSERT

VANILLA CHEESECAKE served with a mango mousse, roasted macadamia nut and mango cheeks	18
ACAI COCONUT PANNA COTTA <small>(VEGAN, GF)</small> berry compote, crunchy granola and quandong ice cream	18
CHOCOLATE FONDANT served with salted popcorn, honeycomb tuile, butterscotch whipped cream and salted caramel sauce	18
AFFOGATO vanilla ice cream, espresso, your choice of liquor	18
DESSERT SPECIAL please ask our friendly staff	

FEED ME (WHOLE TABLE ONLY)

\$85^{PP}

Let our chefs take you on a culinary journey with a four-course sharing menu for two sampling multiple items off our menu

ADD AN EXTRA COURSE FOR

ADD WINE PAIRINGS WITH EACH COURSE FOR

+ 20PP

+45PP

(advise staff of any allergies upon purchase)

ALLERGIES

while we take the utmost care wth the preparation of our dishes, some may contain allergens. If you have any dietary requirements please speak with our team.

(GF) gluten free (V) vegetarian

SURCHARGES

1.54% surcharge applies to all credit card transactions

15% surcharge for public holidays

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