menu

the Wharf & co.

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.

COFFIN BAY OYSTERS

Natural - 6.5ea

lemon (gf, df) (a)

Champagne - 7.5ea

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, gfo) (a)

Burrata - 24

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

Grilled Prawns - 26

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

MAINS

Scotch Fillet 300g - 65

red wine jus · dressed leaves (gf, df)

Porterhouse 300g - 56

chimichurri · dressed leaves (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 · herb oil (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) (m)

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 · passonfruit coulis (gf, v)

Affogato - 18

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



(gf) GLUTEN FREE (v) VEGETARIAN (vg) VEGAN (df) DAIRY FREE
(vo) VEGETARIAN OPTION (dfo) DAIRY FREE OPTION
(a) AUSTRALIAN SEAFOOD (i) IMPORTED SEAFOOD (m) AUS/IMPORTED SEAFOOD

15% SURCHARGE FOR PUBLIC HOLIDAYS.
THE WHARF & CO. CANNOT FACILITATE ITEMISED SPLIT BILLS.