



the
wharf

STARTERS

ARTISAN SOURDOUGH (GFO)	16
garlic and balsamic oil accompanied by Australian dukkha butter	
SEAFOOD SHARE PLATE (GF) (2PP)	110
SA king prawns, natural oyster, cold smoked salmon, slipper lobster with house made remoulade and fresh lemon	
SA OYSTERS (GF)	
NATURAL KILPATRICK	5.5EA
this week's oyster special ask our friendly staff	6.5EA
	POA
HOUSE DIPS (GFO, V)	29.5
lemon myrtle hummus, beetroot hummus, marinated olives, served with bread and Barossa bark	

ENTREES

KING FISH CRUDO (GFO)	34
coconut cream, coriander oil and olive tuile	
ROASTED CAULIFLOWER (VEGAN, GF)	22
lemon myrtle hummus, pickled carrot, pumpkin seeds, olive crisp	
CRISPY PORK BELLY (GF)	32
marinated with lemon myrtle and bush honey served with compressed pear, pomme puree, burnt pear puree, marinated brussel sprouts and jus	
BURRATA (GF, V)	28
heirloom cherry tomato, parsley oil, tomato crumb and fresh basil	
SEARED SCALLOPS (GF)	29
roasted cauliflower, pickled carrot, baby peas with curry mayonnaise	
SALT & PEPPER SQUID (GF)	29
chips, salad, house made tartare and fresh lemon cheek	

SALADS

WARM BUCKWHEAT SALAD (GF, V)	28
bush honey roasted carrot, pomegranate arils, shallots, river mint, fetta cheese and pumpkin seeds	
PUMPKIN AND ROCKET SALAD (GF, V)	29.5
charred pumpkin, white onion, pepitas seeds, fetta cheese, balsamic glaze and toasted pine nuts	
CAESAR SALAD (GFO)	29
cos lettuce, crispy bacon, croutons, freshly grated pecorino cheese, a soft poached egg, house made caesar dressing and anchovies	

MAINS

SEAFOOD PLATTER FOR TWO (GFO)	186
SA king prawns, natural oyster, cold smoked salmon, slipper lobster with house made remoulade, fresh lemon, battered fish, crumbed prawns, salt and pepper squid, crumbed soft shell crab with chips and salad, tartare sauce	
UPGRADE YOUR OYSTER TO KILPATRICK OYSTER	+14
ADD 1/2 LOBSTER NATURAL OR LOUISIANA SWEET SAUCE LOBSTER	POA
SOUTHERN ROCK LOBSTER (GF)	HALF POA / FULL POA
with remoulade, garden salad and fresh lemon	
GRILLED SA KING GEORGE WHITING (GRILLED) (GF)	49
beetroot puree, roasted beetroot, lime and coconut cream sauce, pickled beetroot	
CRUMBED SA KING GEORGE WHITING (GRILLED) (GF)	49
chips and salad	
HERB FALAFEL (VEGAN, GF)	32
beetroot hummus with broad beans and baby peas, roasted pumpkin, charred broccolini, roasted heirloom baby carrots, with Australian dukkha	
SEARED TUNA (GF)	46
kipfler potato, heirloom baby carrots with beurre blanc and a chorizo crumb	
SEAFOOD CHOWDER (GF, GFO)	48
fresh mussels, squid, prawns, vongole, fresh fish in a rich creamy chowder	
ROASTED CHICKEN BREAST (GF)	48
mushroom ketchup puree, roasted pumpkin, kipfler potato, charred broccolini with brown butter sauce and fried sage	
FRESH ½ KG SA MUSSELS (GF)	35
steamed in a apple cider, tarragon, garlic, Dijon mustard and cream sauce	
FRUTTI DI MARE (GFO)	60
linguine with mussels, squid, prawns, vongole, fresh fish, cherry tomato in rich arrabiata sauce topped with a herb crumb and slipper bug	
HOUSE MADE GNOCCHI (V)	39
pea puree, fresh peas, fetta cheese and pine nuts	
AUSTRALIAN DUKKHA CRUSTED LAMB BACKSTRAP (NF, GF)	49
pea puree, river mint, baby peas, broad beans, purple sweet potato mash and red wine jus	

FROM THE GRILL

250G EYE FILLET (GF)	59.5
roasted baby carrots, pomme puree, broccolini with your choice of sauce	
300G SCOTCH FILLET (GF)	57.5
roasted baby carrots, pomme puree, broccolini with your choice of sauce	
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dianne sauce, peppercorn sauce, truffle mushroom sauce, gravy, red wine jus	
extra sauce	+6
prawn and garlic (GFO)	+11.5

WHARF CLASSICS

SALT AND PEPPER SQUID (GF)	37
chips, salad, house made tartare and fresh lemon cheek	
CRUMBED PRAWNS	41
chips, salad, house made tartare and fresh lemon cheek	
BATTERED FISH	29.5
chips, salad, house made tartare and fresh lemon cheek	
CHICKEN SCHNITZEL (GFO)	29.5
lightly crumbed chicken breast fillet with chips and salad	
ADD PARMIGIANA TOPPING	+6
ADD KILPATRICK SAUCE, BACON, MOZZARELLA CHEESE	+10

SIDE DISHES (GF, DFO, V) 15.5EA OR 3 SIDE FOR 39

honey roasted carrots with a fetta and yoghurt cream garnished with sesame seeds
broccolini served with roasted tomato butter and olive crumb
roasted kipfler potato with black garlic mayonnaise and black garlic crumb

DESSERT

VANILLA CHEESE CAKE	18
mixed berry compote, strawberry consommé, strawberry foam	
ACAI COCONUT PANNA COTTA (VEGAN, GF)	18
strawberry gel, crunchy granola and apple sorbet	
CHOCOLATE FONDANT	16.5
chocolate orange sauce	
DESSERT SPECIAL	
please ask our friendly staff	

FEED ME

\$80^{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 (whole table only) **10PP**
ADD WINE PAIRINGS WITH EACH COURSE **30PP**

(advise staff of any allergies upon purchase)

ALLERGIES

while we take the utmost care with 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

1.5% surcharge applies to all credit card transactions
 15% surcharge for public holidays

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