

## SALADS

- CAESAR SALAD** (LG) **29**  
cos lettuce, crispy bacon, croutons, shaved parmesan and a soft poached free-range egg with house made caesar dressing (anchovies optional)
- GREEK SALAD** (V, LG) **29**  
cherry tomatoes, cucumber, fresh mint, spanish onion, olives, feta, lettuce, with balsamic and lemon olive oil
- THAI SALAD** (LG) **28**  
cucumber, shredded carrot, red onion, red pepper, mint, tomato, coriander, mixed lettuce with kaffir lime chilli dressing and toasted shallots
- PUMPKIN AND ROQUETTE SALAD** (V, LG) **28**  
pumpkin, wild roquette, feta, spanish onion, citrus olive oil dressing and pine nuts
- SA KING PRAWN SALAD** (LG) **39**  
SA king prawns, cucumber, spanish onion, red peppers, cherry tomatoes, mixed salad greens and citrus olive oil dressing
- DUCK BREAST SALAD** (LG) **39**  
marinated duck breast, cucumber, spanish onion, red peppers, cherry tomatoes, mixed salad greens, orange and chilli jam dressing

### SALAD EXTRAS

- grilled chicken **12**
- fried haloumi **12**
- salt and pepper prawns **14**
- pork belly bits **12**
- salt and pepper squid **14**
- char grilled beef fillet **18**
- duck breast **16**

## DESSERT

- MOCHA BRÛLÉE** (LG) **16.5**  
served with cappuccino ice cream and dried strawberries
- WARM CHOCOLATE PUDDING** **16.5**  
served with chocolate sauce and vanilla bean ice cream
- STICKY DATE PUDDING** (LG) **16.5**  
served with butter scotch sauce and vanilla bean ice cream.
- TRIO OF ICE CREAMS** (LG) **14.5**  
your choice of 3 flavours from our Gelista range
- DESSERT SPECIAL**  
please refer to daily specials.

the  
wharf

the  
wharf

## BREAD AND SHARES

<b>GARLIC BREAD</b> (V, LG) extra virgin olive oil and confit garlic oil	<b>14</b>
<b>CHEESE AND CHIVE TURKISH BREAD</b> (V, LG) cheese and chive butter	<b>16</b>
<b>BRUSCHETTA'S</b>	
<b>TOMATO</b> (V, LG) tomato, buffalo mozzarella and basil pesto	<b>18</b>
<b>SMOKED SALMON</b> (LG) smoked salmon, pickled onion, baby capers, fresh dill and garlic aioli	<b>22</b>
<b>OLIVE</b> (V, LG) olive and sundried tomato tapenade, shaved parmesan and fresh basil leaves	<b>18</b>
<b>HALOUMI</b> (V, LG) fried haloumi, pickled watermelon, pickled onion, cucumber yoghurt and snow pea tendrils	<b>18</b>
<b>HOUSE DIPS</b>	
<b>TRIO OF SELECTED DIPS</b> (LG) marinated olives, chargrilled pita and crispy lavosh bread	<b>29</b>
<b>SEAFOOD SHARED PLATE</b> (LG) SA king prawns, grilled scallops, natural oysters, smoked salmon, house made cocktail sauce and fresh lemon <b>ADD</b> kilpatrick oysters (LG)	<b>76</b> <b>+14</b>

## ENTREES

<b>SA OYSTERS</b> (MINIMUM OF 3)	
<b>FRESH</b> (LG) natural, house made cocktail sauce & fresh lemon	<b>4.5EA</b>
lime & shallot vinaigrette & micro salad	<b>5.5EA</b>
chilli jam & fresh lime, chopped mint & crispy onion	<b>5.5EA</b>
<b>OVEN BAKED</b> (LG) parmesan, chive & onion crumb with a lemon & lime citrus hollandaise	<b>5.5EA</b>
<b>KILPATRICK</b> crispy bertocchi bacon, tomato & worcestershire sauce and fresh lemon	<b>5.5EA</b>
<b>SEARED SCALLOPS</b> (LG) (MINIMUM OF 3) scallops topped with a chilli and lime compound butter, served with a cucumber salad, fresh chilli, crispy shallots and zested finger lime	<b>5.5EA</b>
<b>PRAWN AND SALMON SKEWERS</b> (LG) mediterranean salad with a lemon dill aioli	<b>39</b>
<b>SALT AND PEPPER SQUID OR PRAWNS</b> (LG) mixed lettuce, cucumber, spanish onion, cherry tomato, citrus dressing and dill aioli	<b>29</b>
<b>PRAWN AND CRAB ARANCINI</b> (LG) served with truffle aioli, shaved pecorino, pink salt and fresh lemon	<b>33</b>
<b>CHICKEN SKEWERS</b> (LG) spicy satay sauce, cucumber salad, fresh chilli and crispy shallots	<b>29</b>

## FROM THE GRILL

<b>CHICKEN BREAST</b> (LG) sous vide chicken breast infused with fresh aromatic herbs, roasted sweet potato and wattle seed mash, asparagus and sundried tomato rose sauce	<b>47</b>
<b>PORK BELLY</b> (LG) desiree potato mash, seasonal greens, spicy bbq sauce and apple shallot chutney	<b>49</b>
<b>HERB ENCRUSTED LAMB BACKSTRAP</b> (LG) minted pea puree, charred broccolini, caramelised onion jam and river mint red wine jus	<b>48</b>
<b>SCOTCH FILLET M.S.A 300GM</b> (LG) rosemary salted roast potatoes and your choice of sauce	<b>55</b>
<b>BLACK ANGUS EYE FILLET 250GM</b> (LG) creamy garlic mash potatoes and your choice of sauce	<b>58</b>
<b>BLACK ANGUS PORTERHOUSE 300GM</b> (LG) rosemary salted roast potatoes and your choice of sauce	<b>49</b>
<b>SEA AND PADDOCK 300GM</b> (LG) scotch fillet M.S.A 300gm rosemary salted roast potatoes, pan seared prawns and garlic cream	<b>65</b>

### SAUCES

truffle mushroom cream sauce	
trio of peppercorn sauce	
gravy	
red wine jus	
dianne sauce	
garlic cream sauce	
extra sauce	+3ea

### ADD ON SIDE DISHES

salad greens, cherry tomato, red onion, cucumber and shallot dressing (V, LG)	<b>14</b>
roquette, pumpkin, pickled pear, red onion and salad citrus dressing (V, LG)	<b>14</b>
seasonal green vegetables, garlic, toasted almond flakes and extra virgin olive oil (V, LG)	<b>14</b>
triple cooked potato, rosemary salt, Italian parsley and confit garlic oil (V, LG)	<b>14</b>
fat cut chips, lemon pepper salt, truffle dipping sauce and chipotle mayonnaise (V, LG)	<b>15</b>

### 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.

**(LG)** low gluten **(V)** vegetarian

### SURCHARGES

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

## MAINS

<b>BEEF RAGU GNOCCHI</b> (LG) (SERVED WITH TOASTED TURKISH BREAD) slow braised beef in a rich red wine tomato sugo, tossed with pumpkin gnocchi	<b>42</b>
<b>VEGETARIAN RISOTTO</b> (V, LG) (SERVED WITH TOASTED TURKISH BREAD) charred zucchini, olives, basil oil, roasted pumpkin, fresh herbs and pecorino	<b>39</b>
<b>SEAFOOD PLATTER FOR 2</b> (LG) crumbed King George whiting, salt and pepper prawns, salt and pepper squid, seared scallops, natural SA oysters, house made cocktail sauce, house made dill pickle and caper mayonnaise and fresh lemon <b>ADD</b> kilpatrick oysters (LG) <b>ADD</b> half lobster baked in garlic cream cheese or natural	<b>159</b> <b>14</b> <b>70</b>
<b>ATLANTIC SALMON</b> (LG) crispy skin Atlantic salmon, pan seared seasonal greens, dill aioli and charred lemon	<b>47</b>
<b>N.T. BARRAMUNDI</b> (LG) fat chips, citrus hollandaise, roquette, red onion salad and charred lemon	<b>47</b>
<b>SA KING WHITING</b> (GRILLED, CRUMBED, BATTERED) (LG) house made dill pickle and caper mayonnaise, fat chips and salad	<b>49</b>
<b>SEAFOOD CHOWDER</b> (LG) squid, prawns, mussels and fresh fish in a creamy fish broth, served with garlic bread	<b>48</b>
<b>FRESH SA MUSSELS</b> steamed in a white wine, saffron, chilli and tomato broth, with garlic bread	<b>1/2 kg 35 1KG 48</b>
<b>CATCH OF THE DAY</b> please ask our friendly staff for today's selection	<b>P.O.A</b>
<b>CHICKEN SCHNITZEL</b> (LG) lightly crumbed chicken breast fillet with chips and your choice of sauce <b>ADD</b> parmigiana topping <b>ADD</b> bacon, kilpatrick sauce, cheese topping <b>ADD</b> prawn and garlic cream sauce	<b>29</b> <b>+4</b> <b>+8</b> <b>+14</b>

the  
**wharf**