

## ENTRÉES

Fresh mixed oysters \*four GF 14  
two bloody mary & two finger lime

Oven roasted confit garlic cob  
loaf, burnt butter, lemon &  
parsley V 9

House made trio of dips & toasted  
turkish bread 13

Whole clarence river salt & pepper  
school prawns, chipotle aioli GF 16

House made duck pâté & plum jam  
with herbed croutons 15

Twice cooked bangalow pork belly,  
house made fermented black garlic  
puree GF 18

Local garlic prawns, chilli & lemon  
with toasted sourdough GF 19

Salt & pepper squid, tzatziki,  
maple & fig syrup GF 15

## BURGERS & FRIES

Grilled halloumi, capsicum, rocket  
& pesto V 18

Beef cheek burger & coleslaw 20

Portugeuse chicken burger, lettuce  
& tomato, cheese, jalapeno,  
chipotle aioli 19

Battered fish burger, lettuce &  
tomato, onion ring, tartar 19

GF gluten free V vegetarian

## MAINS

Classic french onion soup, served with  
gruyère cheese & crusty sourdough 20

Black lip mussels served in a  
thai green curry GF e18 m26

Fresh house made tagliatelle & tomato  
sauce with a combination of seafood 29

12 hour slow cooked beef cheek, crispy  
kale chips, cauliflower & vanilla puree  
& cauliflower rice GF 28

Fish of the day, please ask our staff  
for details 33

Tempura fish & rosemary chat potatoes,  
asian coleslaw & house made tartare 26

Mixed grill with local balmain bug, local  
caught prawns, squid, salmon, fish of the  
day, lemon butter, local finger lime 36

add any side + 6

**Wharf**  
Bar & Restaurant

## SIDES ALL GF

Steamed seasonal greens, roasted  
garlic & lemon, pine nuts &  
shaved parmesan V 12

Sweet potato fries, aioli & sweet  
chilli sauce V 10

Twice cooked sea salt & rosemary  
roast potatoes V 10

Mixed leaf salad, tomatoes,  
red onion, black olives, goat's  
cheese & french dressing V 8

add chicken + 6

add prawns + 8

## DESSERTS ALL \$10, ALL GF

Sticky fig pudding, brandy  
butterscotch sauce & vanilla ice cream

Duo of mango & coconut pannacotta with  
pistachio praline

White & dark chocolate mousse, fresh  
fruit, hazelnuts & honeycomb crumb

Lavender crème brûlée & raspberry  
granita

## KIDS - under 12 years old

Fish & chips 12

Pasta & house made tomato sauce 12

Grilled chicken & chips 12

10% surcharge applies on sundays & 15% public holidays

# Wharf

Bar & Restaurant

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[wharfbarballina@gmail.com](mailto:wharfbarballina@gmail.com)