

Wharf

Bar & Restaurant

BREAKFAST MENU

toast (v)	8	extras	
organic sourdough, rye, gluten free jam, vegemite, peanut butter, honey		spinach, field mushrooms, avocado roast tomatoes, one free range egg	4 ea
banana bread with house made berry jam	8	kids (for children under 12 years)	
scrambled eggs & bacon pezzo pocket	14	cheesy scrambled eggs	8
free range scrambled eggs & bacon with tomato & leaves in an organic wood fired pezzo pocket		ham & cheese toasty	10
b.l.a.t. pezzo pocket	14	sourdough, jam, vegemite, peanut butter	4
bacon, tom's avocado, tomato & leaves in an organic wood fired pezzo pocket		coffee & tea	4
chai pudding & house granola	15	espresso	english breakfast
coconut yoghurt & fresh seasonal fruit		long black	earl grey
free range eggs on toast (v)	13	flat white	peppermint
2 eggs poached, fried or scrambled on sourdough toast		cappuccino	chamomile
eggs benedict (v)	15	café latte	green
on a wood fired pezzo pocket, poached eggs, wilted spinach & hollandaise		macchiato	chai tea
+ mushroom	+ 3	mocha	hot chocolate
+ bangalow ham	+ 4	chai latte	lemon grass & ginger
+ smoked salmon	+ 5	mug, soy, almond, double shot,	extra .5
nourish bowl with seasonal greens	16	chai, vanilla, hazelnut, caramel	extra .5
including cherry tomatoes, mushrooms, tahini & fresh lime		drinks	
smashed avocado on sourdough toast	18	freshly squeezed orange juice	7
tom's avocado, roasted truss tomatoes, 2 eggs poached, balsamic glaze & pistachio dukkah		fresh carrot, apple, orange & ginger juice	9
wharf's three egg omelette	18	fresh beetroot, carrot, apple, celery, orange & ginger juice	9
free range egg omelette with pecorino, broccolini & leek salad		fresh watermelon, pineapple & mint juice	8
garden of mushrooms & kale	17	soft drinks coke, coke zero,	5
stracchino cheese on toasted rye		lemonade, lift, ginger ale, soda water & tonic	
smoked salmon	+5	mocktails – strawberry & apple fizz, the mamone	10
banana & cinnamon pancakes	15	iced chocolate / coffee / mocha	7
with maple syrup		milkshake vanilla, choc, strawberry, caramel	7
big breakfast	22	lemon, lime & bitters / soda, lime & bitters	5
smoked bangalow bacon, roasted tomato, field mushrooms, hayter's hill pork sausage &		san pellegrino sparkling 500ml	5 1000ml 8
		acqua panna still 500ml	5 1000ml 8

v = vegetarian vo = vegan option
df = dairy free gf = gluten free

pezzo = fermented pizza dough baked into a round delicious bun

10% surcharge applies on sundays

& 15% surcharge applies public holidays

Wharf

Bar & Restaurant

**MONDAY TO WEDNESDAY 7:30AM TO 3PM
THURSDAY TO SUNDAY 7:30AM TO LATE**

**12-24 FAWCETT STREET BALLINA
6686 5259**

ENTRÉES

GARLIC BREAD - wood fired pizza bread topped with garlic, herbs & virgin olive oil		12
Grilled eggplant, spinach & ricotta cannelloni with house made tomato sauce	GF	15
Bruschettone with local heirloom tomatoes, spanish onion, fresh oregano & basil topped with virgin olive oil		14
Duo of croquettes with house made tomato relish & truffle aioli; - Bangalow ham & melted mozzarella - Wild mushrooms & taleggio cheese		15
Salt & pepper squid, tzatziki, maple & fig syrup	GF	15
Ballina garlic prawns, chilli & lemon with toasted sourdough		19
Shared ploughman's plate for two; selection of cured meats, pickles, cheeses served with organic wood fired pezzo bread		26

MAINS

250gm scotch fillet, sautéed potatoes, garden of mushrooms & jus		31
Wood fired porchetta with roasted seasonal vegetables		30
Stone & wood beer battered fish & chips, chef's mixed salad & house made tartare		26
Mixed grill with local balmain bug, prawns, squid plus salmon & fish of the day with lemon butter sauce		36
add any side	+ 6	
Fresh house made tagliatelle with choice of; * a combination of grilled seafood & lemon butter sauce,		29
* a garden of mushrooms, sautéed olives, onions, leeks & greens		24
* ragout of scotch fillet & bolognese sauce		27
Spencer gulf mussels white wine, garlic & chilli sauce with organic wood fired pezzo bread	e17 m26	

10% surcharge applies on sundays & 15% surcharge applies public holidays

ORGANIC WOOD FIRED PEZZO POCKETS & FRIES

Wood fired porchetta & house made coleslaw	18
Scotch fillet, rocket, capsicum, mushrooms, tasty cheese & diced onion	19
Portuguese chicken, bacon, cheese & chipotle aioli	19
Battered fish, lettuce, tomato & house made tartare	19

SIDES ALL GF, ALL V

Steamed seasonal greens, roasted garlic, lemon, pine nuts & parmesan	12
Sweet potato fries, aioli & sweet chilli	10
Potato fries & aioli	9
Chef's mixed salad	8

DESSERTS

Sticky fig pudding, butterscotch sauce & bernadi's vanilla gelato	14
Chocolate mousse, fresh fruit, hazelnuts & honeycomb crumb	13
Affogato (gf) shot of espresso & bernadi's vanilla gelato + frangelico, baileys, kahlua, or amaretto	7 + 7
Choice of two varieties of bernadi's gelato & seasonal fruit	10
Wood fired calzone with nutella, strawberries & cream	15

GLOSSARY

PEZZO BUN – 72 HOURS NATURALLY FERMENTED PIZZA DOUGH THAT IS NOT STRETCHED BUT BAKED INTO A ROUND DELICIOUS BUN

CALZONE - ITALIAN OVEN-BAKED FOLDED PIZZA

SALSICCIA – ITALIAN STYLE SAUSAGE

GORGONZOLA – VEINED ITALIAN BLUE CHEESE

SPECK – ITALIAN CURED MEAT

BOCCONCINI – SMALL EGG SIZED MOZZARELLA CHEESE

SOPPRESSA – ITALIAN AGED SALAMI

STRACCHINO – SOFT, CREAMY CHEESE WITH MILD FLAVOUR

PORCHETTA – SAVOURY & MOIST BONELESS PORK ROAST

PROVOLONE – A FIRM, BUTTERY ITALIAN CHEESE

TAGLIATELLE – LONG FLAT PASTA

FOD – FISH OF THE DAY

10% surcharge applies on sundays & 15% surcharge applies public holidays

WOOD FIRED PIZZA

BIANCHE

PITTA - wood fired pizza bread, pickled eggplant & stracchino cheese	24
CRUDO E FUNGHI - mozzarella, garden of mushrooms, prosciutto, truffle & shaved parmesan	25
RUSTICA - mozzarella, salsiccia, potatoes, cherry tomatoes & onion	24
TRICOLORE - spinach, cherry tomatoes, ricotta cheese	21
ZOLA & PERE - mozzarella, gorgonzola, pears & walnuts	22
4FORMAGGI - mozzarella, brie, gorgonzola & stracchino cheese with cherry tomatoes	24
BUFALINA - buffalo mozzarella, cherry tomatoes & fresh basil	25

SEMPLICI

MARGHERITA - bocconcini, basil & fresh napoli sauce	18
TRADITIONAL MARINARA - fresh garlic & oregano with fresh napoli sauce	17

CLASSICO ITALIANO

SAN PROSCIUTTO -, mozzarella, prosciutto, rocket, cherry tomatoes, shaved parmesan & fresh napoli sauce	25
CAPRICCIOSA - mozzarella, mushrooms, ham, olives artichokes', anchovies & fresh napoli sauce	24
VEGETERIANA - mozzarella, capsicum, zucchini, grilled eggplant & fresh napoli sauce	23
PARMIGIANA - mozzarella, bangalow ham, grilled eggplant & parmesan	24
SPECK & BRIE - mozzarella, speck, brie, zucchini & fresh napoli sauce	25
NAPOLI - mozzarella, anchovies, capers & fresh napoli sauce	21
DIAVOLA - mozzarella, spicy soppressa salami, capers, chilli & fresh napoli sauce	23

LOCAL FAVOURITES

BALLINA'S BEST - mozzarella, ballina prawns, stracchino cheese, rocket & cherry tomatoes	26
WHARF - mozzarella & fresh napoli sauce with a combination of f.o.d., local calamari, ballina prawns, salmon & mussels	27
PIG LOVERS - mozzarella, bangalow ham, italian sausage, soppressa salami & fresh napoli sauce	25
HAWAIIAN - mozzarella, bangalow ham & pineapple fresh napoli sauce	22
CINDERELLA - pumpkin, mozzarella, fresh ricotta, pine nuts & spinach	23

10% surcharge applies on sundays & 15% surcharge applies public holidays

KIDS

Bangalow ham & pineapple pizza	14
Margherita pizza	14
Battered fish & chips	12
Pasta with fresh house made napoli sauce	12
1 scoop of bernadi's famous gelato	5
2 scoop of bernadi's famous gelato	7

BERNADI'S FAMOUS GELATO VARIETIES

Snickers, chocolate, coffee, macadamia,
blueberries & cream, mint or mint choc chip,
burnt caramel, coconut, mango sorbet, lemon sorbet,
strawberry sorbet, vanilla

TAPAS 4 - 6pm Thurs to Sun

Popcorn mushrooms with aioli	7
Mixed olives with fresh oregano & chilli	6
Salt & pepper squid with house made tartare	8
Bruschetta with heirloom tomatoes & fresh basil	7
Whole clarence river school prawns & chipotle aioli	8
Duo of croquettes with house made tomato relish & truffle aioli; - bangalow ham & melted mozzarella - wild mushrooms & taleggio cheese	7
Shared ploughman's plate for two; selection of cured meats, pickles, cheeses served with organic wood fired pezzo bread	26

10% surcharge applies on sundays & 15% surcharge applies public holidays