

Wharf

Bar & Restaurant

OYSTERS

Minimum of 4

NATURAL	4 ea	TEMPURA pickled ginger and wasabi aioli	4.5 ea
MIGNONETTE shallots, chardonnay vinegar	4.5 ea	KILPATRICK	4.5 ea

OYSTER SHOTS

BLOODY MARY OYSTER SHOT	8 ea	JAPANESE OYSTER SHOT ink gin, wasabi, melon, ginger	10 ea
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TO SHARE | STARTERS

GARLIC BREAD (VEG) wood fired pizza bread, garlic, herbs, virgin olive oil add cheese +3	15
WARM MARINATED OLIVES (VEG, V) garlic, chilli, orange zest	9
BRUSCHETTA (VEG) stracciatella cheese, heirloom tomatoes, olive oil, fresh basil	19
HOUSEMADE FOCACIA AND DIPS (VEG)	14
HERVEY BAY HALF SHELL SCALLOPS herbs, garlic butter, chilli	20
CHARGRILLED GARLIC KING PRAWNS spicy miso butter	22
SALT AND PEPPER SQUID lime and chilli aioli, fresh spring onion	18
SEAFOOD CHOWDER local prawns, squid, fish of the day, mussels, toasted bread	23
WHARF CHARCUTERIE BOARD FOR TWO prosciutto, salami, mortadella, gorgonzola, buratta, hazelnuts, quince paste, pickled eggplant, marinated olives, housemade foccacia	32

KIDS MEALS \$15

for children under 12 years old only.

all kids meals come with 1 scoop of delizio gelato for dessert

WOODFIRE HAM & PINEAPPLE PIZZA

WOODFIRE MARGHERITA PIZZA (VEG)

BATTERED FISH BITES & CHIPS (GFO)

KIDS PASTA WITH NAPOLI SAUCE AND CHEESE (VEG)

10% SURCHARGE APPLIES ON SUNDAYS & 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

1.6% CHARGE APPLIES TO ALL CARD TRANSACTIONS

WE DO NOT ACCEPT PROMOTIONS OR DISCOUNTS ON PUBLIC HOLIDAYS

MAINS

FISH FILLET OF THE DAY changes daily, ask our friendly waitstaff	38
SEAFOOD MIXED GRILL (GF) salmon, fish of the day, local bugs, local prawns, squid, lemon butter sauce	42
WHOLE FISH OF THE DAY capers, burnt butter, lemon	MP
CHEFS (CAESAR) SALAD crispy bacon, cos lettuce, focaccia croutons, shaved parmesan, boiled eggs add chicken + 6 or prawn + 8	22
7 MILE BEER BATTERED FISH & CHIPS fresh tartare, lemon	29
250G BLACK ANGUS 'HANGER" FLANK STEAK wild rocket, cherry tomatoes, shaved grana padano, balsamic dressing	39
BLUE SWIMMER CRAB LINGUINI olive oil, garlic, chilli, lemon, cherry tomatoes, fresh herbs, spinach	34
BLACK LIP MUSSELS tomato sauce, italian style	S for 20 L for 32
PORCINI MUSHROOM AND POTATO RAVIOLI (VEG) garlic & sage butter, parmesan fondue	28
BISTECCA ALLA FIORENTINA (for two) 1KG Black Angus T-bone steak with salsa verde & two sides of your choice	96
WHARF SHARED SEAFOOD PLATTER oysters, grilled salmon, scallops, fish of the day, local balmain bugs, chargrilled squid, local prawns, two sides of your choice	140

SIDES

ROAST CHAT POTATOES (GF)	13
ROCKET SALAD cherry tomatoes, grana padano, hazelnuts, cottage cheese	13
GARDEN SALAD mixed leaves, vinaigrette	10
POTATO CHIPS (GF) aioli sauce.	9
SWEET POTATO CHIPS (GF) aioli sauce	10

DESSERTS

CHEFS FAMOUS NUTELLA PIZZA strawberries, cream (its unbelievable..)	16
AFFOGATO vanilla ice cream, coffee + frangelico	9 + 9
LEMON CREMA CATALANA homemade amaretto	16
WHITE CHOCOLATE AND COCONUT SEMIFREDDO mango coulis, pistachio praline and fresh strawberry	16
DELIZIA GELATO (GFO) ask our friendly waitstaff for flavours	10

WOOD FIRED PIZZA

(GF) option +6.5

BIANCHE

CRUDO E FUNGHI 27
mozzarella, garden of mushrooms, prosciutto, truffle & shaved parmesan

GOD FATHER 27
taleggio cheese, mozzarella, fetta, parmesan, spicy salami, cherry tomatoes

CLASSICO ITALIANO

MARGHERITA 22
mozzarella, basil & fresh napoli sauce

SAN PROSCIUTTO 28
mozzarella, prosciutto, rocket, cherry tomatoes, shaved parmesan & fresh napoli sauce

CAPRICCIOSA 27
mozzarella, mushrooms, ham, olives, artichokes, anchovies & fresh napoli sauce

VEGETARIANA 26
mozzarella, mixed roasted vegetables, parmesan cheese & fresh napoli sauce

DIAVOLA 27
mozzarella, inferno salami, olives, spanish onion, fresh napoli sauce

LOCAL FAVOURITES

BALLINA'S BEST 28
mozzarella, garlic, chilli, rocket, olive oil, ballina prawns, cherry tomatoes, fetta & fresh napoli sauce

PIG LOVERS 27
mozzarella, local bangalow ham, salsiccia, soppressa salami & fresh napoli sauce

NON ALCOHOLIC

VESTAL WATER
still -
bottomless sparkling 5

SOFT DRINK 5
coke, coke zero, sprite, lift, ginger ale, soda water, tonic, ginger beer, lemon lime bitters, soda lime bitters

FRESH JUICE 8
freshly squeezed orange juice
detox - apple, carrot, beetroot, ginger & mint
refresh - watermelon, pineapple, apple & mint
orange tang - orange, pineapple & ginger

BOTTLED JUICE 5
apple, pineapple, cranberry, tomato, orange

ICED CHOCOLATE, COFFEE OR MOCHA 8
with ice cream & whipped cream

ICED CHAI / ICED LATTE 7

SPIRITS

APERITIFS / DIGESTIFS

limoncello di capri	9
campari	9
aperol	9
pimms	9
galliano	10
jagermeister	10

LIQUEURS

frangelico	9
kahlua	9
cointreau	9
amaretto	9
baileys	9
tia maria	9
chambord	10
midori	10
brookie's mac	12

VODKA

zubrowka	9
haku	10
absolut vanilla	10
grey goose	12

WHISKY

jim beam white	9
teacher's	9
canadian club	9
johnnie walker	9
southern comfort	9
maker's mark	10
chivas regal	10
jim beam black	10
glenlivet	10
jameson	12
lagavulin	12
laphroaig 10 yr old	12
talisker 10 yr old	12
suntory chita	14
suntory toki	14

GIN

larios	9
roku	10
brookie's dry	12
brookie's slow	12
hendricks	12
tanqueray	12
ink gin	14

RUM

bati white rum	9
bati spiced rum	9
bundaberg	9
malibu	10
sailor jerry	10
ratu spiced liqueur	10

TEQUILA

jose cuervo	9
olmeca	10
patron silver	12
patron anejo	12

PORT & COGNAC

hennessy	15
penfolds grandfather	20

LOCAL BEER

OUR REGIONS BEST LOCALLY BREWED BEERS

CIDER/SELTZER	10	BOTTLED /CANNED BEER	10
treehouse apple cider		stone & wood cloud catcher	
sunly seltzer davidson plum & berry		stone & wood east point 2.7%	
sunly seltzer peach and finger lime		stone & wood green coast lager	
TAP BEER	9	stone & wood green coast mid	
wharf premium lager		wandana pacific pils	
wharf session mid		earth beer dark moon - brown ale	
wandana mullum madness hazy IPA		seven mile wildling ginger beer	
stone & wood pacific ale			
earth lightning lager			
seven mile cali cream			

Can't Decide?

THE BEER PADDLE 12

COCKTAILS \$19

WHARF 2021 ORIGINALS

INK-SIDE (AKA THE AKEYLA)
Ink gin, lime, sugar and mint

BAHAMA LURI
Spiced rum, malibu, pineapple, orange, lime and grenadine

FAT MAC
Brookies Mac, white rum, dark sugar and lime

FRENCH KISS
Peach liqueur, vodka, chambord, lime, sugar and pineapple

SOUR PATCH KIDS
tequila, triple sec, watermelon syrup and lime

(GEORGIE'S) MIDORI MARTINI
vodka, midori, lychee juice, sugar, lime and a dash of raspberry

THE CLASSICS

LYCHEE MARTINI
Vodka, lychee liqueur, lychee juice and lime

ESPRESSO MARTINI
Kahlua, espresso, dark sugar and vanilla vodka

PINEAPPLE-COCONUT MARGARITA
Tequila, malibu, pineapple juice, sugar and lime
- We can make a chilli version, if you're game.

PASSIONFRUIT MOJITO
White rum, lime, sugar, passionfruit, clapped mint and a dash of passoa

SLOW SPRITZ OR APEROL SPRITZ OR INK SPRITZ

- Brookie's slow gin

- Aperol, processo, soda

- Ink gin, prosecco, elderflower & soda

Can't Decide?

\$25

"THE PADDLE"

Featuring 4 different cocktails served on a paddle from our regions best distillers- Brookies, Tintenbar Distillery, Husk Distillery & Lord Byron

ROSE

DEVIL'S LAIR HONEYBOMB ROSE

12 - 18 - 49

NV, Margaret River, WA

Fragrant, flowery aromas of musk and cherry carry through to a delightfully fresh and attractive finish

LA TONELLE ALPES DE HAUTE ROSE

12 - 18 - 49

Provence, France

The nose is vibrant with lifted aromas of spring and summer fruits.

Balanced by a lively mineral acidity and a dash of savoury spice

RED

D'ARENBERG 'LOVEGRASS' SHIRAZ

12 - 18 - 49

Mclaren Vale, SA

Aromas of super lifted spice, blackcurrant, and blackberry. An underlying dark fruit pastille, with liquorice flavours that contrast some slight herbal notes. A medium bodied shiraz with incredible concentration and length

PEPPERJACK SHIRAZ

69

2017, Barossa Valley, SA

Blackberry and plum aromas, supported by characteristics of pepper and spice. This wine is rich, round and soft with concentrated berry fruit and hints of anise. This wine scores a 90 in the Halliday Wine Companion and is great with our bistecca alla fiorentina or flank steak

JILLY WHITE WOLF OF CUMBRIA RED

14 - 20 - 58

2019, New England, NSW

Preservative free and organic, this wine is a blend of cabernet sauvignon, mourvedre, shiraz and petit bordeaux and is produced here in the Northern Rivers. Blueberries, dabs of spice to keep it interesting

ST HUBERTS 'THE STAG' PINOT NOIR

13 - 19 - 54

2019, Yarra Valley, VIC

Red currants, cranberries, muddled strawberries and spice support supple tannins and an elegant finish

TOA PINOT NOIR

75

Central Otago, NZ

Darkly robust with ripe spice and plum characters, concentrated and firm. Full bodied yet supple with real depth and complexity this wine would pair perfectly with our flank steak or san prosciutto pizza

JERICHO TEMPRANILLO

15 - 21 - 59

Adelaide Hills, SA

A juicy and vibrant palate with soft tannins and aromatic flavours of cherry and spice. An easy drinking and elegant style. This wine scores a 91 in the Halliday Wine Companion

DEVIL'S LAIR 'CHEEKY DEVIL' CABERNET SAUVIGNON

12 - 18 - 49

Margaret River, WA

Lifted blackcurrant and plum aromas with subtle asian spice notes, lead to a concentrated cherry and blackcurrant fruited palate with fine powdery cabernet tannins

CELLAR RED

PENFOLDS BIN 28 KALIMNA SHIRAZ

18 - 29 - 84

2016, Barossa Valley, SA

A ripe, robust and generously flavoured wine. On the nose initially, plummy fruits meshed with sweet spices and almond. A medium bodied palate with raspberry, chocolate flavours

WYNNS HAROLD SINGLE VINEYARD CABERNET SAUVIGNON

100

2013, Coonawarra, SA

Classic dark fruits layer with unexpected nuances of crunchy green olive and pink peppercorn, creating complexity and intrigue. Lingering and distinctive tannin sensations are the hallmark of this beautiful old vineyard

D'ARENBERG 'DEAD ARM' SHIRAZ

110

2017, Mclaren Vale, SA

Awarded best red wine in its class at the world international wine show, the 'dead arm' has bright strong red fruits, lifted spice with dark fruit and savoury earth aromas

JILLY BLACK MOUNTAIN PINOT NOIR

83

2019, New England, NSW

This Pinot has the swagger of Burgundy, but the terroir of home. Australian earth, spice and bright red cherries. Grown in the highest vineyard in Australia at 1306m

SPARKLING

6FT6 PROSECCO King Valley, VIC	13- 53
COLDSTREAM HILLS YARRA VALLEY CHARDONNAY PINOT NOIR Yarra Valley, VIC	65
MUMM GRAND CORDON CHAMPAGNE Champagne, France	90

MUMM GRAND CORDON ROSE Champagne, France	100
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WHITE

LEO BURING CLARE VALLEY RIESLING Clare Valley, SA Aromatic citrus fruits, a zesty lemon palate and fine, chalky acidity. Great with seafood	12 - 18 - 49
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LA VILLA PINOT GRIGIO Veneto, Italy A crisp, delicate and pleasantly fruity palate, finishing light and dry. This wine boasts crisp citrus flavours with savoury nuances	13 - 19 - 53
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MADFISH SEMILLON SAUVIGNON BLANC Margaret River, WA Tropical and pomme fruit notes, with a key lime citrus background. A bright and juicy wine with zesty acidity and a crisp, clean aftertaste	12 - 18- 49
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821 SOUTH SAUVIGNON BLANC 2020, Marlborough, NZ A crisp taste with ripe citrus and tropical fruits	12 - 18- 49
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SQUEALING PIG PINOT GRIS 2020, Marlborough, NZ Beautiful balance and flavours of fresh nashi pear and juicy stone fruit	13 - 19 - 53
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ST HUBERTS 'THE STAG' CHARDONNAY Yarra Valley, VIC stone and tropical fruits with a hint of oak, provide a soft mouthfeel with a vibrant citrus finish	12 - 18- 49
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HOWARD PARK "MIAMUP" CHARDONNAY Margaret River, WA Notes of stone fruit, roasted hazelnuts, beurre bosc pears, pink grapefruit, patisserie, honeysuckle and citrus blossom. The palate delivers great texture, flavour and presence in a lively and light frame	14 - 20 - 56
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POGGIOTONDO VERMENTINO Tuscany, Italy Deep, dark fruits and a slight earthiness come through on the complex nose. The palate has soft, velvety tannins and a great breadth. The finish is long and complex. Pairs perfectly with our blue swimmer crab spaghetti	15 - 21 - 59
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BATTLE OF BOSWORTH ORGANIC CHARDONNAY 2020, McLaren Vale, SA A hint of nut, stone fruit and some underlying citrus characters on both nose and palate. Medium-bodied, full flavoured and quite delightful. This wine scores a 91 in the Halliday Wine Companion.	58
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CELLAR WHITE

PENFOLDS BIN 311 CHARDONNAY 2017, Tumbaramba, NSW It exhibits lemon and lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in French Oak. On the nose it is fresh and inviting, with a lively palate of freshly sliced cucumber and lime citrus flavours	18 - 29 - 84
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D'ARENBERG 'DRY DAM' RIESLING 2012, McLaren Vale, SA Fresh and zesty, a wonderful balance of flavour intensity, sweetness and regreshing acidity, white peach and green apples	69
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TYRELLS HVD SEMILLON 2015, Hunter Valley NSW Freshness on the nose, complexity on the back palate, single vineyard from Australia's best Semillon producer. Waxy and honey toast, with good length	80
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