

Wharf

Bar & Restaurant

OYSTERS

Minimum of 4

NATURAL	4.7 ea	TEMPURA	4.9 ea
		pickled ginger and wasabi aioli	
MIGNONETTE	4.9 ea	KILPATRICK	4.9 ea
shallots, red wine vinegar			

OYSTER SHOT

BLOODY MARY OYSTER SHOT 9 ea

TO SHARE | STARTERS

GARLIC BREAD (VEG)	15
wood fired pizza bread, garlic, herbs, virgin olive oil add cheese +3	
WARM MARINATED OLIVES (VEG, V)	9
garlic, chilli, orange zest	
BRUSCHETTA (VEG)	17
tomatoes, olive oil, fresh basil stracciatella cheese + 5	
GRILLED SCALLOPS	22
herbs, garlic butter, chilli	
GARLIC KING PRAWNS	22
with wood fired pizza bread	
SALT AND PEPPER SQUID	18
lime and chilli aioli, fresh spring onion	
HALOUMI CHIPS	17
sweet chilli sauce	
WHARF CHARCUTERIE BOARD FOR TWO	36
prosciutto, salami, gorgonzola, pecorino, hazelnuts, quince paste, pickled onion, house pickled mushrooms, marinated olives, bread	

KIDS MEALS \$16

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	39
changes daily, ask our friendly waitstaff	
SEAFOOD MIXED GRILL (GF)	45
salmon, fish of the day, local bugs, local prawns, squid, lemon butter sauce	
CHEFS (CAESAR) SALAD	22
crispy bacon, cos lettuce, focaccia croutons, shaved parmesan, boiled eggs, anchovies add chicken + 8 or prawn + 10	
7 MILE BEER BATTERED FISH & CHIPS	29
fresh tartare sauce, lemon	
250G BLACK ANGUS 'HANGER" FLANK STEAK	39
roasted chat potatoes, seasonal greens, red wine jus	
SEAFOOD LINGUINE	37
fish of the day, prawns, squid, mussels with lemon butter, chilli, fresh herbs and spinach vegetarian option available 27	
BLACK LIP MUSSELS	S for 22
tomato sauce, italian style	L for 32
SEAFOOD CHOWDER	S for 25
local prawns, squid, fish of the day, mussels, wood fired pizza bread	L for 36
BISTECCA ALLA FIORENTINA (for two)	110
1KG Black Angus T-bone steak with salsa verde & two sides of your choice	
WHARF SHARED SEAFOOD PLATTER	150
mussels, oysters, grilled salmon, scallops, fish of the day, local Balmain bugs, salt and pepper squid, local prawns, two sides of your choice	

SIDES

ROAST CHAT POTATOES (GF)	13
MIXED ROASTED VEGETABLES	13
GARDEN SALAD	10
mixed leaves, vinaigrette	
POTATO CHIPS (GF)	9
aioli sauce. truffle & parmesan + 6	
SWEET POTATO CHIPS (GF)	10
aioli sauce	

DESSERTS

CHEFS FAMOUS NUTELLA PIZZA	16
strawberries, cream (its unbelievable..)	
AFFOGATO	9
vanilla ice cream, coffee frangelico + 9	
DELIZIA GELATO (GFO)	12
ask our friendly waitstaff for flavours	

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

treehouse apple cider	10
sunly seltzer davidson plum & berry	
sunly seltzer peach and finger lime	

TAP BEER

wharf premium lager	9
wharf session mid	
wandana mullum madness hazy IPA	
stone & wood pacific ale	
earth lightning lager	
seven mile cali cream	

BOTTLED /CANNED BEER

stone & wood cloud catcher	10
stone & wood east point 2.7%	
stone & wood green coast lager	
stone & wood green coast mid	
wandana pacific pils	
earth beer dark moon - brown ale	
seven mile wildling ginger beer	

Can't Decide?

THE BEER PADDLE

Four local tap beers

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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