menu

the Wharf & co.

CHEF'S MENU

Feed Me Menu - 89pp

Let us take care of you with a generous selection of starter, entree, main and dessert dishes to share.

Minimum of 2 guests. Whole table only. Required for bookings of more than 20.

OYSTERS

Natural - 39 / 75

lemon (gf, df) (a)

Champagne - 45 / 87

champagne minonette · shallots · lemon (gf, df) (a)

TO START

Warm Sourdough - 16

whipped nduja butter · pickled vegetables (vo)

Sesame-Crusted Yellowfin Tuna - 22

pickled cucumber · asian greens · ginger soy dressing (df, gf) (i)

Chargrilled Chorizo - 18

garlic aioli · grilled lemon (gf, df)

Crisp Squid Tentacles - 17

lemon · house tartare (df, gf) (i)

Zucchini Chips - 18

garlic aioli (vg, gf)

Tempura Whiting - 29

brioche · cos · lemon myrtle sweet chilli | 2pcs (df, gf) (a)

Burrata - 24

strawberries · cherry tomatoes · basil · balsamic vinaigrette (gf, v)

Grilled Prawns - 26

nduja butter · lemon · chilli honey · sourdough toast (gfo) (i)

MAINS

Scotch Fillet 300g - 65

red wine jus · crispy roast potatoes · dressed leaves (gf, df)

Porterhouse 300g - 56

crispy roast potatoes · dressed leaves · chimichurri (gf, df)

Pistachio-Crusted Lamb Rump - 51

red wine jus · dressed leaves · roasted eggplant (gf, df)

Prosciutto Wrapped Chicken - 44

sage & brie filling · seasonal vegetables · cheese sauce (gf)

Crispy Pork Belly - 48

apple & fennel purée · black garlic · pickled apple · jus (gf, df)

Slow Braised Beef Short Rib - $46

potato puree · seasonal vegetables · red wine jus (gf)

Daintree Barramundi Fillet - 50

crispy roast potatoes · bok choy · herb oil · tomato chimichurri (gf, df) (a)

Salmon A La Maison - 53

potato puree · seasoned greens · lemon butter sauce (gf) (a)

Mushroom Tagliatelle - 41

parmesan · truffle oil (v)

Coastal Seafood Risotto - 47

prawns · mussels · calamari · fish · white wine · cherry tomatoes · garlic · lemon (gf, df) (i)

SIDES

Crispy Roast Potatoes - 17

(gf, v)

Sautéed Seasonal Vegetables - 17

(gf, v)

Steamed Broccolini - 18

(gf, v)

DESSERT

Crème Brûlée - 17

vanilla bean · seasonal fruit (gf)

Chocolate Hazelnut Caramel Tart - 17

chocolate sauce · praline crumb · crème fraîche (v)

Pavlova Royale - 17

chantilly cream · seasonal berries · passonfruit coulis (gf, v)

Affogato - 18

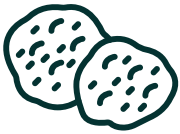
espresso · ice cream · choice of baileys · cointreau · frangelico · kahlua



(gf) GLUTEN FREE (v) VEGETARIAN (vg) VEGAN (df) DAIRY FREE
(vo) VEGETARIAN OPTION (dfo) DAIRY FREE OPTION
(a) AUSTRALIAN SEAFOOD (i) IMPORTED SEAFOOD

15% SURCHARGE FOR PUBLIC HOLIDAYS.
THE WHARF & CO. CANNOT FACILITATE ITEMISED SPLIT BILLS.

kids menu



ALL MEALS COME WITH A DRINK AND ICE CREAM



Beef Patty Sandwich 22

brioche, cheese, tomato sauce, chips

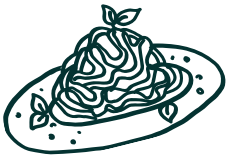
Chicken Nuggets 20

chips, tomato sauce





Macaroni Beef Ragu 20





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drinks list

V 1

cocktails

SIGNATURES

GOLDEN HOUR | 24
Threefold Australian Vodka, Apricot Liqueur, Rive Dei Frati Prosecco, Lemon Juice, Honey, Locally Sourced Apricot Jam

SANDSTONE SOUR | 23
St Agnes XO Brandy, Dandelion Pedro Ximénez, Lemon Juice, Sugar Syrup, Wonder Foam, Angostura Bitters

GARDEN SPRITZ | 19
St Germain Elderflower Liqueur, Dry White Wine, Soda, Cucumber, Mint

STRAWBERRY & BASIL MARGARITA | 23
Don Julio Blanco Tequila, Strawberry Puree, Lime Juice, Agave Syrup, Basil

CLASSIC COCKTAILS

NEGRONI | 22
Threefold Australian Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI | 22
Vodka, Fresh Espresso, Coffee Liqueur, Sugar Syrup

MARGARITA | 22
Tequila, Triple Sec, Lime Juice, Sugar Syrup

OLD FASHIONED | 24
Whisky, Sugar Syrup, Angostura Bitters, Orange Bitters

COSMOPOLITAN | 21
Citrus Vodka, Cointreau, Lime Juice, Cranberry Juice

MOJITO | 21
White Rum, Lime Juice, Sugar Syrup, Mint Leaves, Soda

LONG ISLAND ICED TEA | 24
Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon Juice, Sugar Syrup, Cola

SLOE GIN SOUR | 22
Hayman's Sloe Gin, Lemon Juice, Sugar Syrup, Wonder Foam, Angostura

SUNSET & SODA - NO ALCOHOL

GINGER & LIME | 14
Lyre's Dark Cane Spirit, Lime Juice, Sugar Syrup, Dry Ginger Ale

CUCUMBER & ELDERFLOWER | 14
Lyre's Dry London Gin, Elderflower Syrup, Lime Juice, Tonic

PINEAPPLE COOLER | 14
Lyre's White Cane Spirit, Pineapple Juice, Lime Juice, Soda

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beer & cider

TAP BEER

WHARF & CO. LAGER | 12
COOPERS PALE | 12

LOCAL BOTTLED

CASCADE LIGHT | 10
HAHN SUPER DRY | 11
HAHN SUPER DRY GF | 11
GREAT NORTHERN | 11

IMPORTED BOTTLED

ASAHI | 12.5
CORONA | 12.5
HEINEKEN ZERO | 9.5

BOTTLED CRAFT

STONE & WOOD PACIFIC ALE | 13

CIDERS / OTHERS

ADELAIDE HILLS APPLE CIDER | 13
MATSO GINGER BEER | 13

non-alcoholic

SOFT DRINK, JUICE & OTHER

COKE, SPRITE, COKE NO SUGAR, FANTA | 5
LEMON, LIME & BITTERS | 5
ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE | 5
SPARKLING WATER UNLIMITED | 5
STILL WATER UNLIMITED | 5

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wine

SPARKLING WINE & CHAMPAGNE

	150ML	250ML	BOTTLE
RIVA DEI FRATI PROSECCO *ITALY*	13		62
JANSZ PREMIUM CUVEE *TASMANIA*	15		72
DEVIATION ROAD LOFTIA VINTAGE BRUT *ADELAIDE HILLS*	22		125
VEUVE CLICQUOT *FRANCE*			250

WHITE

	150ML	250ML	BOTTLE
MARS NEEDS MOSCATO *RIVERLAND*	13	20	60
LONGVIEW WHIPPET SAUVIGNON BLANC *ADELAIDE HILLS*	14	22	65
SHAW & SMITH SAUVIGNON BLANC *ADELAIDE HILLS*			85
NAUTILIUS ESTATE SAUVIGNON BLANC *NEW ZEALAND*	14	22	65
SHERRAH CHENIN BLANC *MCLAREN VALE*	12	19	55
SIMON TOLLEY PINOT GRIS *ADELAIDE HILLS*	13	20	60
PAULETTS RIESLING *CLARE VALLEY*	14	22	65
MR RIGGS CHARDONNAY *ADELAIDE HILLS*	13	20	60
HEGGIES ESTATE CHARDONNAY *EDEN VALLEY*			82

ROSÉ

	150ML	250ML	BOTTLE
DOWN THE RABBIT HOLE FRIENDS & LOVERS ROSÉ *MCLAREN VALE*	16	26	75
CHÂTEAU PEYRASSOL 'LA CROIX' ROSE *FRANCE*	14	22	65
ROCKFORD ALICANTE BOUCHET *BAROSSA VALLEY*			78

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wine cont.

RED

	150ML	250ML	BOTTLE
HEIRLOOM VINEYARDS PINOT NOIR *ADELAIDE HILLS*	15	24	70
TIM SMITH 'BUGALUGS' GRENACHE *BAROSSA VALLEY*	14	22	65
DUNE 'THE EMPTY QUARTER' GSM *MCLAREN VALE*	13	20	60
PINDARIE 'THE STONECUTTER' SANGIOVESE *BAROSSA VALLEY*			65
LONGVIEW FRESCO NEBBIOLO *ADELAIDE HILLS*	15	24	70
PINDARIE WESTERN RIDGE SHIRAZ *BAROSSA VALLEY*	13	20	60
HUGH HAMILTON 'THE RASCAL' SHIRAZ *MCLAREN VALE*	13	20	60
BARRISTERS BLOCK CABERNET SAUVIGNON *LIMESTONE COAST*	14	22	65
LONGVIEW 'DEVIL'S ELBOW' CABERNET SAUVIGNON *ADELAIDE HILLS*			78

PREMIUM RED

	150ML	250ML	BOTTLE
KAESLER 'THE BOGAN' SHIRAZ 2022 *BAROSSA VALLEY*	25	39	115
D'ARENBERG 'DEAD ARM' SHIRAZ 2019 *MCLAREN VALE*	40	67	200
YALUMBA 'THE SIGNATURE' CABERNET SHIRAZ 2023 *BAROSSA VALLEY*	33	55	160
ROCKFORD ROD & SPUR SHIRAZ CABERNET 2022 *BAROSSA VALLEY*			140
ROCKFORD BASKET PRESS SHIRAZ 2022 *BAROSSA VALLEY*			275

FORTIFIED

	30ML
DANDELION PEDRO XIMÉNEZ *MCLAREN VALE*	12
SALTRAM MR PICKWICKS TAWNY *BAROSSA VALLEY*	16
PENFOLDS GREAT GRANDFATHER RARE TAWNY *BAROSSA VALLEY*	22

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spirits

GIN

THREEFOLD DRY GIN | 12
HENDRICK'S | 15
HENDRICK'S "ANOTHER" | 16
36 SHORT BLOOD ORANGE | 16
78 DEGREES CLASSIC | 16
NEVER NEVER MEDITERRANEAN GIN | 16

OUZO

BARBARESSO | 10

RUM

BACARDI | 12
BUNDABERG | 12
SAILOR JERRY | 13
MALIBU | 13

TEQUILA

DON JULIO BLANCO | 13
DON JULIO REPRESADO | 15
DON JULIO ANEJO | 18

VODKA

THREEFOLD AUSTRALIAN | 12
ABSOLUT | 12
ABSOLUT CITRON | 12
BELVEDERE | 16
BELVEDERE DIRTY BREW | 17
GREY GOOSE | 16

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spirits

WHISKY & BOURBAN

BUFFALO TRACE | 12
CANADIAN CLUB | 12
JACK DANIELS | 12
JIM BEAM | 12
SOUTHERN COMFORT | 12
JAMESON | 12
MAKERS MARK | 13
CIVAS | 13
GLENFIDDICH 12YR OLD | 16
THE MACALLAN 12YR OLD SHERRY OAK | 21
ARCHIE ROSE RYE MALT WHISKY | 16

LIQUEURS & APERITIFS

APEROL | 11
BAILEY'S | 11
CAMPARI | 11
COINTREAU | 11
DISARONNO | 11
FRANGELICO | 11
KAHLUA | 11
PIMMS | 11
MONTENEGRO | 11
THREEFOLD LIMONCELLO | 11
CHAMBORD | 11
ST GERMAIN ELDERFLOWER | 11
MAIDENII DRY VERMOUTH | 11
MAIDENII SWEET VERMOUTH | 11
MASSENEZ BLACKBERRY | 11
MASSENEZ APRICOT | 11
MONIN ELDERFLOWER | 11
LYRE'S WHITE RUM *ALCOHOL-FREE* | 11
LYRE'S DARK RUM *ALCOHOL-FREE* | 11
LYRE'S GIN *ALCOHOL-FREE* | 11

BRANDY & COGNAC

ST AGNES VSOP 5 YEAR OLD BRANDY | 10
HENNESSY VS | 15

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