

WHARF SHED

PLEASE ORDER & PAY AT THE BAR

15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD & DRINK ITEMS. WE PAY OUR STAFF PENALTY RATES ON PUBLIC HOLIDAYS.

PLEASE ADVISE THE WAIT STAFF OF ANY DIETARY REQUIREMENTS. *WE DO TRY TO ENSURE ALLERGIES ARE DEALT WITH CORRECTLY.*

GLUTEN FRIENDLY **G** / GLUTEN FRIENDLY ON REQUEST **R** / VEGETARIAN **V** / VEGAN

BREAKFAST

9.00am–11.30am 7 DAYS

Breakfast

TOASTED LA MADRE SEEDED SOURDOUGH with your choice of peanut butter, Vegemite, honey or homemade prosecco & fig jam **13.5** **R V**

TOASTED LA MADRE VINE FRUIT LOAF served with clotted cream & caramelised persimmon **16.5** **V**

RUBY CHOCOLATE HOTCAKE with roasted rhubarb, mandarin, strawberries, ginger milk ice cream & matcha **24** **V**

BREAKFAST ROLL with pork sausage, fried egg, cheese, bacon tray mayo, avo & side of hash browns **24** **R**

AVO ON TOASTED SOURDOUGH with cucumber, sesame, mozzarella & gochugaru **22.5** **R V**

+ add poached egg **3** + add grilled haloumi **6** + add bacon **6**

CAPTAINS BENEDICT with two free range poached eggs, slow cooked beef, yuzu Hollandaise, crispy onions, muffins & taro hash **26** **G**

NOURISH BOWL with whipped tofu, orange, turmeric carrots, baby kale, roasted fennel, beetroot, hemp seeds & ginger dressing **29** **G VEGAN**

+ add poached egg **3** + add bacon **6**

WHARF SHED BIG BREAKFAST with two eggs your way on seeded sourdough, bacon, pork sausage, grilled tomato, spinach, roasted mushroom, hash brown & yuzu Hollandaise **29.5** **R**

TWO KEANS FREE RANGE EGGS cooked your way on seeded sourdough **14** **R V**

Extras

free range egg / relish / yuzu Hollandaise **3 EA**

roasted mushroom / grilled tomato / spinach / hash browns **3.5 EA**

Persian fetta **4.5 EA**

bacon / pork sausage / avocado / grilled haloumi / baked navy beans **6 EA**

MEMBERSHIP APP

* NOT APPLICABLE PUBLIC HOLIDAYS

Unlock a variety of special offers with Frothy Beer Venues!



SIGN UP TODAY

- Exclusive Member Food & Drink Prices
- Exclusive Member Food & Drink Offers
- Stay Up To Date with Frothy Beer Venues
- Free Birthday Drink

ALL OUR CHICKEN AND BEEF PRODUCTS ARE HALAL

LUNCH & DINNER

11.30am–8.30pm 7 DAYS

Drinking Snacks

PACIFIC OYSTERS

—natural with lemon ½ dozen **26** / dozen **47** **G**

—rhubarb mignonette ½ dozen **27** / dozen **48** **G**

—kilpatrick ½ dozen **28** / dozen **49** **G**

BECHAMEL BITES (5) with potato, bacon & caramelised onion jam **21.5**

SRIRACHA CHICKEN WINGS (6) with kohlrabi & carrot slaw **22.5** **G**

CAULIFLOWER BAO BUNS (3) with curry mayo, iceberg, cashew & goji **21.5** **V**

PORK BELLY BAO BUNS (3) with sticky sauce, pickled carrot, coriander & peanut **22.5**

HOMEMADE DIPS of roast pumpkin & spiced chickpea / sweet chilli crab / char grilled capsicum & fetta served with extra virgin olive oil, dukkah & toasted La Madre breads **28.5** **R**

THREE CHEESE NACHOS with tomato salsa, guacamole, sour cream & pickled jalapeño **25** **G**

+ pulled beef brisket **8**

POTATO FRIES with chicken salt aioli **16** **G V**

SWEET POTATO FRIES with curry mayo **17** **V**

WEDGES with sweet chilli & sour cream **18.5** **V**

House Made Pizza 10"

9" Gluten friendly base available

GARLIC, CHEESE & HERB **17** **V R**

MARGHERITA with Napoli, cheese, oregano & fresh basil **21** **V R**

ROASTED PUMPKIN with spinach, feta, cheese, onion & pine nut **26** **V R**

PEPPERONI with Napoli, pickled chilli & Mozzarella **26.5** **R**

BEEF BRISKET with Napoli, caramelised onion, potato, cheddar & broccoli pesto **27.5** **R**

Seafood Platter for 2

Char grilled prawns, garlic grilled bugs, fried barramundi, half shell scallops, natural & Kilpatrick oysters, salt & pepper calamari, Portarlington mussels in tomato broth, fries & crisp greens **180**

Burgers

All served with fries

VEGIE in spinach bun with beetroot hummus, vegan mayo, sprouts, avocado & pickles **27** **VEGAN**

ANGUS BEEF (contains 20% pork) char grilled in seeded milk bun with bacon, pickles, American cheese, tomato, lettuce & Wharf Shed burger sauce **28** **R**

+ add extra patty **4**

KOREAN FRIED CHICKEN in seeded milk bun with kohlrabi & carrot slaw, American cheese, secret spicy sauce & pickled cucumber **28.5** **R**

Salads

NOURISH BOWL with whipped tofu, orange, turmeric carrots, baby kale, roasted fennel, beetroot, hemp seeds & ginger dressing **29** **G VEGAN**

+ add Persian fetta **4.5**

ROASTED FREE RANGE CHICKEN with pear, Parmesan crisp, bacon, macadamia, quinoa, greens, avocado, pickled onion, soft herbs & kombucha dressing **32.5** **G**

Mains

HOUSE MADE SOUP available all day served with toasted La Madre sourdough **19**

WHARF SHED PAELLA of chorizo, mussels, clams, prawns, peas, squid, medium grain rice & capsicum relish **33** **G**

SALT & PEPPER CALAMARI with Winter salad, chips, lemon & house made tartare **32** **R**

FISH & CHIPS with battered barramundi, Winter salad, chips, lemon & house made tartare **34** **R**

KING GEORGE WHITING with sweet & sour radicchio, olives, fennel, gnocchi pillows & orange blanc **43.5**

EGGPLANT KATSU with vegetable coconut curry, rice, bulldog sauce & sesame mayo **34.5** **VEGAN**

CRUMBED CHICKEN SCHNITZEL with kohlrabi & carrot slaw, chips, salted chicken butter & jus **29.5**

+ add surf & turf prawns **8**

CLASSIC CHICKEN PARMIGIANA with Geelong ham, mozzarella & Napoli served with Winter salad & chips or veg & chips **33**

DUCK BREAST glazed in gochujang with wok greens, kimchi & celeriac pavé **39**

300G GRASS FED PORTERHOUSE char grilled & cooked your way with choice of Winter salad & chips or veg & chips **47** **G**

+ add gravy, red wine jus, pepper gravy, mushroom gravy or garlic butter **2**

+ add surf & turf prawns **8**

250G WESTERN DISTRICT EYE FILLET char grilled & cooked your way with cauliflower & bacon mash, Brussels, burnt onion & mustard butter, caramelised onion & jus **49** **G**

+ add surf & turf prawns **8**

Sauces

all sauces **2**

- tomato sauce
- sweet chilli mayo
- garlic butter
- gravy
- Dijon
- red wine jus
- mushroom gravy
- tartare
- vegan mayo
- pepper gravy
- Wharf Shed burger sauce
- curry mayo
- chicken salt aioli

Desserts

SALTED DARK CHOCOLATE BROWNIE warmed & served with house made truffled ice cream **14** **V G**

APPLE & SULTANA BREAD & BUTTER PUDDING warmed & served with Fireball custard **14** **V**

RHUBARB, PEAR & RASPBERRY CRUMBLE with Timboon salted caramel ice cream (allow 15 minutes) **14** **V**

TIMBOON ICE CREAMS & OTHER SWEET TREATS AVAILABLE AT THE BAR COUNTER

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DRINKS

Hot Drinks

COFFEE Veneziano Elevate Blend	(regular) 5.6 (large) 6.7
HOT CHOCOLATE	(regular) 5.6 (large) 6.7
SPICED CHAI LATTE	(regular) 5.6 (large) 6.7
LOVE TEA	5
<i>English Breakfast / French Earl Grey / Chai / Green / Chamomile / Peppermint / Lemongrass & Ginger</i>	

Cold Drinks

SOFT DRINK	6.8
<i>Coke / Coke Zero / Sprite / Raspberry / Lift / Dry Ginger/ Tonic</i>	(jug) 18.5
MOUNT FRANKLIN LIGHTLY SPARKLING SPRING WATER	(330ml) 5.5
	(750ml) 7.5
GINGER BEER	6
RED BULL	7
IMPRESSED COLD PRESSED JUICES	8
— ORANGE	
— CLOUDY APPLE	
— GINGER NINJA carrot, apple, ginger & tumeric	
— SUMMER GREENS spinach, pineapple, kale, apple, cucumber & mint	
— SUNNY SIDE UP orange, coconut water, pineapple & passionfruit	
— JACK ROSE apple, lemon, strawberry & mint	
REMEDY KOMBUCHA	8
<i>Ginger Lemon / Mango Passion / Raspberry Lemonade / Passionfruit / Wildberry</i>	

Shakes

MILKSHAKE	9.5
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>	
THICKSHAKE	11
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>	

Cocktail

LIMONCELLO SPRITZ Prosecco, Limoncello, Lemon, Lemonade	19.5
GEELONG NEGRONI Anther Geelong Dry Gin, Campari, Vermouth, Orange	22
FRUIT FROM THE WOODS Ouzo, Forrest Berries, Lemon, Thyme	21.5
MARG OF THE MONTH See Your Server For Today's Mix	20
ESPRESSO MARTINI Coffee, Demerara Syrup, Kahlua, Vodka	20
PASSIONFRUIT MOJITO Bati, House Made Passionfruit Syrup, Lime, Mint, Soda	20
SOUR WORM Violette, Pavan, Peach Schnapps, Blue Curaçao, Grenadine, Lemon, Egg White	20
SAILORS WIFE Bati, Strawberry Liquor, Midori, Lime Juice, Sugar Syrup, Fresh Strawberries	21.5

Cocktail Jugs

Serves 4

CHERRY POPPER Pink Gin, Pama, Chambord, Maraschino, Cranberry Juice, Maple Syrup	60
STRAWBERRY MARGARITA Fresh Strawberries, Tequila, Cointreau, Lemon, Lime	60
WELCOME TO THE JUNGLE Plantation Rum, Malibu, Midori, Pineapple juice, Kaffir Lime	60

Gin Perfect Serves 45ml

TEDDY AND THE FOX Teddy & the Fox Gin, Mediterranean Tonic, Rosemary, Orange	19
MOON CAKE Anther Moon Cake Gin, Yuzu & Lime Tonic, Kaffir Lime	19
POOR TOM'S Strawberry Gin, Raspberry Tonic, fresh Strawberry, Basil, Cracked Pepper	19

Mocktail

BON APPLE TEA Green Tea, Apple Syrup, Blueberries, Maple Syrup, Cinnamon, Lime	15
POST WATERMELONE Fresh Watermelon, Lime, Mint, Sugar Syrup, Cranberry Juice, Soda	15

Tap Beverages

Pot, Schooner, Pint

CARLTON DRAUGHT BREWERY FRESH TANK BEER 4.6% / GREAT NORTHERN SUPER CRISP 3.5%	
PIRATE LIFE SOUTH COAST PALE ALE 4.4% / BALTER EAZY HAZY 4% / HARD SOLO 4.5%	
BROOKVALE UNION ALCOHOLIC GINGER BEER 4% / ASAHI 5.2%	

Bottled Beers & Ciders

CASCADE LIGHT	9.5
STONE & WOOD PACIFIC ALE	13
CORONA	13
PERONI	13
FLYING BRICK CIDER Original / Pear / Draught	14
REKORDERLIG STRAWBERRY & LIME CIDER	13.5
GUINNESS	13.5
CARLTON ZERO	8

Bottled Spirits

CANADIAN CLUB WHISKEY & DRY	14.5
JIM BEAM BOURBON WHISKEY & COLA	14
JACK DANIELS WHISKEY & COLA	15

Sparkling

Staff Pick

	150 ML	BOTTLE
NV PORTARLINGTON RIDGE SPARKLING Bellarine Peninsula, VIC	14	64
NV AUSTIN'S 6FT6 PROSECCO King Valley, VIC	13.5	62
NV MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE France	-	99

White Wines

	150 ML	250ML	BOTTLE
'22 ALT RD RIESLING Otways, VIC	13.5	21	60
'23 LONGVIEW GRUNER VELTLINER Macclesfield, SA	13.5	21	68
'23 SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ	13.5	21	60
'23 LONGVIEW WHIPPET SAUVIGNON BLANC Adelaide Hills, SA	13.5	21	60
'23 MT LANGI GHIRAN VINE ROAD PINOT GRIS Grampians, VIC	14	21.5	62
'23 LONGVIEW QUEENIE PINOT GRIGIO Macclesfield, SA	13.5	21	68
'22 YERING ESTATE ELEVATIONS CHARDONNAY Yarra Valley, VIC	14	21.5	62

Rosé & Moscato

	150 ML	250ML	BOTTLE
'22 SAVE OUR SOULS ROSE Yarragon, VIC	13.5	19	60
'22 PIZZINI MOSCATO King Valley, VIC	14	21.5	62

Red Wines

	150 ML	250ML	BOTTLE
'23 AUSTIN'S 6FT6 PINOT NOIR Moorabool Valley, VIC	13.5	21	60
'22 COMMON MOLLY SANGIOVESE Barossa Valley, SA	14	21.5	62
'23 MT LANGI GHIRAN VINE ROAD SHIRAZ Grampians, VIC	14	21.5	62