

BEFORE 11:30AM

BREKKIE

TOASTED LA MADRE SEEDED SOURDOUGH with your choice of peanut butter, Vegemite, honey or house made acai berry & chia jam 14 R-V

TOASTED LA MADRE VINE FRUIT LOAF served with spiked mascarpone & grapefruit marmalade 17 V

ITALIAN SUMMER HOTCAKE with raspberries, white chocolate, blood orange, limoncello curd, chocolate gelato, pate a bomb & after dinner mint syrup 24.5 V

BREAKFAST ROLL with pork sausage, fried egg, cheese, bacon tray mayo, avo & side of hash browns 24.5 R

AVO ON TOASTED SOURDOUGH with cucumber, sesame, mozzarella & gochugaru 23 R-V

+ poached egg 3.5 + grilled haloumi 6 + bacon 6

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

WELLNESS BOWL of asparagus hummus, pickled pumpkin, fried artichoke, orzo, olive, baby greens, soft herbs, tomato & pumpkin seeds with golden goddess dressing 29 R-VEGAN

+ poached egg 3.5 + bacon 6 + Persian feta 5

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 FREE RANGE EGGS cooked your way on seeded sourdough 14 R-V

EXTRAS

free range egg / relish / yuzu Hollandaise 3.5 EA

roasted mushroom / grilled tomato / spinach / hash browns 4 EA

Persian feta 5 EA

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

WHARF SHED

PLEASE ORDER & PAY AT THE BAR

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

G GLUTEN FRIENDLY | R GLUTEN FRIENDLY ON REQUEST | V VEGETARIAN | VEGAN

ALL OUR CHICKEN AND BEEF PRODUCTS ARE HALAL

AFTER 11:30AM

DRINKING SNACKS

PACIFIC OYSTERS

- natural with lemon ½ dozen 26 / dozen 47 G
- lemongrass & citrus ½ dozen 27 / dozen 48 G
- kilpatrick ½ dozen 28 / dozen 49 G

CRAB CAKES (3) with corn, jalapeño & lime mayo 22

SRIRACHA CHICKEN WINGS (6) with kohlrabi & carrot slaw 23.5 G

CAULIFLOWER BAO BUNS (3) with curry mayo, iceberg, cashew & goji 22 V

PORK BELLY BAO BUNS (3) with sticky sauce, pickled carrot, coriander & peanut 23

HOMEMADE DIPS of muhammara / za'atar carrot / asparagus hummus served with extra virgin olive oil, dukkah, fried pita & toasted La Madre breads 29 V

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

+ pulled beef brisket 8

POTATO FRIES with chicken salt aioli 16.5 G-V

SWEET POTATO FRIES with lime mayo 17.5 V

WEDGES with sweet chilli & sour cream 19 V

HOUSE MADE PIZZA 10"

9" gluten friendly base available on request

GARLIC, CHEESE & HERB 18 V-R

MARGHERITA with Napoli, cheese, oregano & fresh basil 22.5 V-R

ROASTED PUMPKIN with spinach, feta, cheese, onion & pine nut 27 V-R

PEPPERONI with Napoli, pickled chilli & Mozzarella 27.5 R

LAMB SHOULDER with Napoli, tomato, pine nut, onion, olive & dill yoghurt 28.5 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 185

BURGERS

All served with fries

VEGIE in spinach bun with beetroot hummus, vegan mayo, sprouts, avocado & pickles 27.5 VEGAN

ANGUS BEEF (contains 20% pork) char grilled in seeded milk bun with bacon, pickles, American cheese, tomato, lettuce & Wharf Shed burger sauce 28.5 R

+ add extra patty 6

KOREAN FRIED CHICKEN in seeded milk bun with kohlrabi & carrot slaw, American cheese, secret spicy sauce & pickled cucumber 29 R

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

SALADS

WELLNESS BOWL of asparagus hummus, pickled pumpkin, fried artichoke, orzo, olive, baby greens, soft herbs, tomato & pumpkin seeds with golden goddess dressing 29 R-VEGAN

+ Persian feta 5

ROASTED FREE RANGE CHICKEN with pear, Parmesan crisp, bacon, macadamia, quinoa, greens, avocado, pickled onion, soft herbs & kombucha dressing 33 G

THAI BEEF SALAD with traditional herbs, bean shoots, noodles, aromatics, nahm jim, roasted peanuts & chilli 36 G

MAINS

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

SALT & PEPPER CALAMARI with Spring salad, chips, lemon & house made tartare 33 R

FISH & CHIPS with battered barramundi, Spring salad, fries, lemon & house made tartare 35 R

ATLANTIC SALMON on broad bean & asparagus risotto with picked squash, preserved lemon, zucchini flower & Persian feta 39 G

EGGPLANT KATSU with vegetable coconut curry, rice, bulldog sauce & sesame mayo 35 VEGAN

CRUMBED CHICKEN SCHNITZEL with kohlrabi & carrot slaw, fries, salted chicken butter & jus 30

+ add surf & turf prawns 8

CLASSIC CHICKEN PARMIGIANA with Geelong ham, mozzarella & Napoli served with Spring salad & chips or veg & chips 34

300G GRASS FED PORTERHOUSE char grilled & cooked your way with choice of Spring salad & chips or veg & chips 47.5 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 51.5 G

+ add surf & turf prawns 8

SAUCES

all sauces 2

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

DESSERTS

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

CITRUS TRIFLE of limoncello curd, sponge, chopped pistachios & meringue 14 V

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

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

HOT DRINKS

COFFEE Veneziano Elevate Blend (regular) 6 (large) 7
HOT CHOCOLATE (regular) 6 (large) 7
SPICED CHAI LATTE (regular) 6 (large) 7
LOVE TEA 5.5
<i>English Breakfast / French Earl Grey / Chai / Green / Chamomile / Peppermint / Lemongrass & Ginger</i>

COLD DRINKS

SOFT DRINK (standard) 7 (jug) 19.5
<i>Coke / Coke Zero / Sprite / Raspberry / Lift / Dry Ginger / Tonic</i>
MOUNT FRANKLIN LIGHTLY SPARKLING SPRING WATER (330ml) 5.5 (750ml) 7.5
GINGER BEER 6.5
RED BULL 7
IMPRESSED COLD PRESSED JUICES 8
– ORANGE / 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 10
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>
THICKSHAKE 12
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>

MEMBERS APP

Sign up today to unlock a variety of special offers with Frothy Beer Venues!



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
HM SEVEN SPICE CHAI Spiced Chai Gin, Indian Tonic, Orange, Burnt Star Anise 19

MOCKTAIL

BON APPLE TEA Green Tea, Apple Syrup, Blueberries, Maple Syrup, Cinnamon, Lime 16
POST WATERMELONE Fresh Watermelon, Lime, Mint, Sugar Syrup, Cranberry Juice, Soda 16

BOTTLED BEERS & CIDERS

CASCADE LIGHT 9.5
STONE & WOOD PACIFIC ALE 13
CORONA 13
PERONI 13
BAROSSA CIDER CO SQUASHED APPLE CIDER 13
GUINNESS 13.5
HEAPS NORMAL QUIET XPA > 0.05% ABV 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

	150 ML	250ML	BOTTLE
'24 RIESLINGFREAK NO.4 "DRY" Eden Valley, SA 14 21.5 62			
'23 MAZZINI FIANO Swan Hill, VIC 13.5 19 60			
'22 ANT MOORE A+ SAUVIGNON BLANC Marlborough, NZ 13.5 19 60			
'23 MT LANGI GHIRAN VINE ROAD PINOT GRIS Grampians, VIC 14 21.5 62			
'23 LONGVIEW QUEENIE PINOT GRIGIO Macclesfield, SA 13.5 19 60			
'22 YERING ESTATE ELEVATIONS CHARDONNAY Yarra Valley, VIC 14 21.5 62			

ROSÉ & MOSCATO

	150 ML	250ML	BOTTLE
'24 AUSTINS 6FT6 ROSÉ Moorabool Valley, VIC 13.5 19 60			
'23 LONGVIEW JUNO NEBBIOLO ROSATO Adelaide Hills, SA 14 21.5 62			
NV PETE'S PURE MOSCATO Murray Darling, NSW 13 18.5 58			

RED WINES

	150 ML	250ML	BOTTLE
'23 AUSTIN'S 6FT6 PINOT NOIR Moorabool Valley, VIC 13.5 19 60			
'19 HILL CABERNET SAUVIGNON Bellarine Peninsula 13 18.5 58			
'21 LITTLE YERING SHIRAZ Yarra Valley, VIC 14 21.5 62			

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% / ASAHI 5.2% / BALTER EAZY HAZY 4% / BROOKVALE UNION ALCOHOLIC GINGER BEER 4% / HARD RATED ZERO SUGAR 4.5%