

# 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

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

## 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

**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

# WHARF SHED

## SEAFOOD PLATTER FOR 2

Char grilled prawns, garlic grilled bugs, fried barramundi, half shell scallops, natural & Kilpatrick oysters, salt & pepper calamari, Portarlinton 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**

## SALAD

**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, nam jim, roasted peanuts & chilli **36 G**

## SAUCES

all sauces **2**

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

# WHARF SHED

## 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*

## 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**

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## HOT DRINKS

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

## COLD DRINKS

<b>SOFT DRINK</b>	(standard) 7	(jug) 19.5
<i>Coke / Coke Zero / Sprite / Raspberry / Lift / Dry Ginger / Tonic</i>		
<b>MOUNT FRANKLIN LIGHTLY SPARKLING SPRING WATER</b>	(330ml) 5.5	(750ml) 7.5
<b>GINGER BEER</b>		6.5
<b>RED BULL</b>		7
<b>IMPRESSED COLD PRESSED JUICES</b>		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		
<b>REMEDY KOMBUCHA</b>		8
<i>Ginger Lemon / Mango Passion / Raspberry Lemonade / Passionfruit / Wildberry</i>		

# WHARF SHED

## SHAKES

### MILKSHAKE

10

*Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven*

### THICKSHAKE

12

*Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven*

## 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

## 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%

# WHARF SHED

## COCKTAILS

**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 JUG SERVES 4

**CHERRY POPPER** Pink Gin, Pama, Chambord, Maraschino, Cranberry Juice, Maple Syrup 60

**STRAWBERRY MARGARITA** Fresh Strawberries, Tequila, Cointreau, Lemon, Lime 60

## GIN PERFECT SERVE 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

## MOCKTAILS

**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

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## SPARKLING

\*Staff Pick\*

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

## WHITE

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

## ROSÉ & MOSCATO

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

## RED WINES

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