

BEFORE 11:30AM

BREKKIE

KET BAKER SEEDED SOURDOUGH toasted with your choice of peanut butter, Vegemite, honey or house made acai berry jam 14 R-V

DATE & WALNUT BREAD toasted with coconut salted caramel & fresh banana 14.5 VEGAN

KET BAKER FRUIT LOAF toasted with house made festive butter 17.5 V

EURO SUMMER HOTCAKE with raspberries, white chocolate, stewed peach, limoncello curd, chocolate gelato, pate a bomb & thyme syrup 25 V

BREAKFAST ROLL with bacon, fried egg, cheese, 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 of two free range poached eggs on seeded sourdough, grilled Aussie tiger prawns, sliced avo, tomato Hollandaise & fried herbs 27 R

WELLNESS BOWL of miso whipped tofu, pickled plum, crispy black rice, sesame, mint, cucumber, watermelon & radish with gochugaru dressing 30 R-VEGAN

+ poached egg 3.5 + Persian feta 5 + bacon 6

WHARF SHED BIG BREAKFAST with two eggs your way on seeded sourdough, bacon, beef sausage, grilled tomato, spinach, roasted mushroom, hash brown & tomato Hollandaise 30 R

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

EXTRAS

free range egg / relish / tomato Hollandaise 3.5 EA

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

Persian feta 5 EA

bacon / beef sausage / avocado / grilled haloumi 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 27 / dozen 48 G
- watermelon mignonette ½ dozen 28 / dozen 49 G
- kilpatrick ½ dozen 29 / dozen 50 G

PRAWN TOAST with sweet chilli & lime sauce 23

SRIRACHA CHICKEN WINGS (6) with green mango chutney 24 G

CAULIFLOWER BAO BUNS (3) with curry mayo, iceberg, cashew & pomegranate 22.5 V

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

HOMEMADE DIPS of chorizo hummus / green olive / smoked barramundi served with extra virgin olive oil, dukkah, pita & rosemary focaccia 29

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

+ pulled beef brisket 8

POTATO FRIES with black garlic 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 23 V-R

ROASTED PUMPKIN with spinach, feta, cheese, onion & pine nut 27.5 V-R

PEPPERONI with Napoli, pickled chilli & Mozzarella 28 R

ROASTED CHICKEN with Napoli, bacon, chilli, peppers, pineapple relish, jalapeño & mozzarella 29 R

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

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

SALADS

WELLNESS BOWL of miso whipped tofu, pickled plum, crispy black rice, sesame, mint, cucumber, watermelon & radish with gochugaru dressing 30 R-VEGAN

+ Persian feta 5 + bacon 6 + chicken 8

ROASTED FREE RANGE CHICKEN with plum, crispy chicken skin, 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 Summer salad, fries, lemon & house made tartare 33 R

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

ATLANTIC SALMON with beetroot, stacked potato & pickled Summer berry salad 39.5 G

SPAGHETTI tossed with Summer pesto, gourds, heirloom tomatoes & coconut bacon topped with smoky hemp seeds 32 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 Summer salad & chips or veg & chips 34

300G GRASS FED PORTERHOUSE char grilled & cooked your way with choice of Summer 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 smoked tomato butter, jus, hand cut chips & burrata salad 54 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	- black garlic aioli	- lime mayo
- Dijon		

DESSERTS

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

STONE FRUIT TRIFLE of limoncello curd, apricot, peach, sponge, chopped pistachio & meringue 16 V

BANANA PARFAIT with peanut butter mousse & choc dipped monkey bananas 16 V-G

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

HOT DRINKS

COFFEE Veneziano Elevate Blend (regular) 6 (large) 7
ICED COFFEE with ice cream & whipped cream 8
ICED LATTE 6.5
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!



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
WATERMELON MOJITO Bati, Watermelon Syrup, Lime, Mint, Soda 20
BLACKBERRY SOUR Chambord, Lemon, Egg White 20
DARK & STEAMY Kraken, Hot Ginger Beer, Lime, Sugar Syrup 20

COCKTAIL JUGS

Serves 4

CHERRY POPPER Pink Gin, Pama, Chambord, Maraschino, Cranberry Juice, Maple Syrup 60
BUBBLE TROUBLE Sloe Gin, Pavan, Cointreau, Bubblegum Syrup, Blue Curacao, Grenadine, Lemonade 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

MOCKTAILS

BON APPLE TEA Green Tea, Apple Syrup, Blueberries, Maple Syrup, Cinnamon, Lime 16
PEACH SPRITZ Peach Syrup, Lime, 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

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

WHITE

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

ROSÉ & MOSCATO

'24 AUSTINS 6FT6 ROSÉ Moorabool Valley, VIC 150 ML 250ML BOTTLE 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

'23 AUSTIN'S 6FT6 PINOT NOIR Moorabool Valley, VIC 150 ML 250ML BOTTLE 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%