

THE WHARF

RESTAURANT AND BAR

STARTERS

Australian marinated olives Garlic, chilli, citrus, native thyme ^{GFVGN}	12
Garlic and thyme bread Truffle Manchego ^V	14
Baked Abrolhos Island scallops Nut brown butter, brioche crumb	ea 15
Homemade smoked trout dip Laver, olive oil crisp bread ^{GFO}	18
Burrata Eggplant agrodolce, sourdough crisp ^{GFOV}	27
Fried calamari, Aleppo chilli and sumac salt Roast garlic aioli ^{DFGF}	28
Chargrilled globe artichoke Preserved lemon, honey, sorrel, almond ^{DFGFV}	25
Wagyu bresaola House pickles, rosemary and pecorino grissini ^{GFO}	26

MAINS

Squid ink linguine Prawns, chilli, garlic, cherry tomato, parsley, lemon, olive oil ^{DF}	42
Sautéed lion's mane and king oyster mushrooms Wet polenta, cavolo nero, artichoke, sage ^{GFVGN}	34
Free range chicken breast Celeriac puree, roast Brussels sprouts, Pino's smoked bacon ^{GF}	41
Lightly battered gurnard Skin on fries, caper and dill mayonnaise ^{DF}	36
Slow cooked wagyu beef shin Saffron risotto cake, sautéed greens ^{GF}	45
Roasted NT barramundi Roast fennel, cannellini beans, prawn butter ^{GF}	47

SIDES

Skin on fries Smoked chicken salt, rosemary, aioli ^{DFGFV}	15
Endive and radicchio Palm sugar vinaigrette ^{GFVGN}	15
Roast spiced carrots Burnt butter and sage ^{GFV}	15

DESSERTS

Coffee granita Vanilla panna cotta, dark chocolate ^{GFVGN}	16
Steamed pudding Mandarin and Medjool date ^V	16
Torta di Limone Lemon and mascarpone trifle, candied almond ^V	16
Australian cheeses Quince paste, muscatels, crackers ^{GFO}	24

Monte Nardi, *semi-hard*, Nimbin, NSW

Binnorie Brie, *white mould*, Lovedale, NSW

MONTHLY SPECIAL

Pasta and Glass of Wine \$38

Cacio e pepe

Spaghetti alla chitarra, cracked black pepper and Pecorino Romano ^V