

## SHARING MENUS

\$78 PP

### Garlic and thyme bread

Truffle Manchego <sup>V</sup>

### Homemade smoked trout dip

Laver, olive oil crisp bread <sup>GFO</sup>

### Burrata

Eggplant agro dolce, sourdough crisp <sup>GFO V</sup>

### Fried calamari, Aleppo chilli and sumac salt

Roast garlic aioli <sup>DFGF</sup>

### Squid ink linguine

Prawns, chilli, garlic, cherry tomato, parsley, lemon, olive oil <sup>DF</sup>

### Sautéed lion's mane and king oyster mushrooms

Wet polenta, cavolo nero, artichoke, sage <sup>VGN</sup>

### Free range chicken breast

Celeriac puree, roast Brussels sprouts, Pino's smoked bacon <sup>GF</sup>

### Skin on fries

Smoked chicken salt, rosemary, aioli <sup>DFGFV</sup>

### Endive and radicchio salad

Palm sugar vinaigrette <sup>GFVGN</sup>

\$90 PP

### Garlic and thyme bread

Truffle Manchego <sup>V</sup>

### Homemade smoked trout dip

Laver, olive oil crisp bread <sup>GFO</sup>

### Chargrilled globe artichoke

Preserved lemon, honey, sorrel, almond <sup>DFGFV</sup>

### Wagyu bresaola

House pickles, rosemary and pecorino grissini <sup>GFO</sup>

### Slow cooked wagyu beef shin

Saffron risotto cake, sautéed greens <sup>GF</sup>

### Roasted NT barramundi

Roast fennel, cannellini beans, prawn butter <sup>GF</sup>

### Sautéed lion's mane and king oyster mushrooms

Wet polenta, cavolo nero, artichoke, sage <sup>VGN</sup>

### Roast spiced carrots

Burnt butter and sage <sup>GFV</sup>

### Endive and radicchio salad

Palm sugar vinaigrette <sup>GFVGN</sup>

### Vanilla panna cotta

Coffee granita, dark chocolate <sup>GFVGN</sup>

### Torta di Limone

Lemon and mascarpone trifle, candied almond <sup>V</sup>

DF - Dairy Free GF - Gluten Free V - Vegetarian VGN - Vegan

THE WHARF  
RESTAURANT AND BAR

RESTAURANT AND BAR

THE WHARF

## SHARING MENU TWO COURSE

### Garlic and thyme bread

Truffle Manchego<sup>V</sup>

### Homemade smoked trout dip

Laver, olive oil crisp bread<sup>GFO</sup>

### Burrata

Eggplant agro dolce, sourdough crisp<sup>GFO V</sup>

### Fried calamari, Aleppo chilli and sumac salt

Roast garlic aioli<sup>DFGF</sup>

### Squid ink linguine

Prawns, chilli, garlic, cherry tomato, parsley, lemon, olive oil<sup>DF</sup>

### Sautéed lion's mane and king oyster mushrooms

Wet polenta, cavolo nero, artichoke, sage<sup>VGN</sup>

### Free range chicken breast

Celeriac puree, roast Brussels sprouts,  
Pino's smoked bacon<sup>GF</sup>

### Skin on fries

Smoked chicken salt, rosemary, aioli<sup>DFGFV</sup>

### Endive and radicchio salad

Palm sugar vinaigrette<sup>GFVGN</sup>

RESTAURANT AND BAR  
THE VVHARRP

## SHARING MENU THREE COURSE

**Garlic and thyme bread**  
Truffle Manchego<sup>V</sup>

**Homemade smoked trout dip**  
Laver, olive oil crisp bread<sup>GFO</sup>

**Chargrilled globe artichoke**  
Preserved lemon, honey, sorrel, almond<sup>DF GFV</sup>

**Wagyu bresaola**  
House pickles, rosemary and pecorino grissini<sup>GFO</sup>

**Slow cooked wagyu beef shin**  
Saffron risotto cake, sautéed greens<sup>GF</sup>

**Roasted NT barramundi**  
Roast fennel, cannellini beans, prawn butter<sup>GF</sup>

**Sautéed lion's mane and  
king oyster mushrooms**  
Wet polenta, cavolo nero, artichoke, sage<sup>VGN</sup>

**Roast spiced carrots**  
Burnt butter and sage<sup>GFV</sup>

**Endive and radicchio salad**  
Palm sugar vinaigrette<sup>GFVGN</sup>

**Vanilla panna cotta**  
Coffee granita, dark chocolate<sup>GFVGN</sup>

**Torta di Limone**  
Lemon and mascarpone trifle, candied almond<sup>V</sup>