

SHARING MENUS

\$78 PP

Garlic and thyme bread

Truffle Manchego ^V

Homemade smoked trout dip

Laver, olive oil crisp bread ^{GFO}

Burrata

Eggplant agrodolce, sourdough crisp ^{GFO V}

Fried calamari, Aleppo chilli and sumac salt

Roast garlic aioli ^{DFGF}

Squid ink linguine, prawns, chilli, garlic

Cherry tomato, parsley, lemon, olive oil ^{DF}

Sautéed lion's mane and king oyster mushrooms

Wet polenta, cavolo nero, artichoke, sage ^{GFVGN}

Free range chicken breast

Celeriac puree, roast Brussels sprouts, Pino's smoked bacon ^{GF}

Skin on fries

Smoked chicken salt, rosemary, aioli ^{DFGFV}

Endive and radicchio salad

Palm sugar vinaigrette ^{GFVGN}

\$90 PP

Garlic and thyme bread

Truffle Manchego ^V

Homemade smoked trout dip

Laver, olive oil crisp bread ^{GFO}

Chargrilled globe artichoke

Preserved lemon, honey, sorrel, almond ^{DFGFV}

Wagyu bresaola

House pickles, rosemary and pecorino grissini ^{GFO}

Slow cooked wagyu beef shin

Saffron risotto cake, sautéed greens ^{GF}

Roasted NT barramundi

Roast fennel, cannellini beans, prawn butter ^{GF}

Sautéed lion's mane and king oyster mushrooms

Wet polenta, cavolo nero, artichoke, sage ^{GFVGN}

Roast spiced carrots

Burnt butter and sage ^{GFV}

Endive and radicchio salad

Palm sugar vinaigrette ^{GFVGN}

Coffee granita

Vanilla panna cotta, dark chocolate ^{GFVGN}

Torta di Limone

Lemon and mascarpone trifle, candied almond ^V

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

THE WHARF
RESTAURANT AND BAR

SHARING MENU TWO COURSE

\$78 PP **Garlic and thyme bread**
Truffle Manchego^V

Homemade smoked trout dip
Laver, olive oil crisp bread^{GFO}

Burrata
Eggplant agrodolce, sourdough crisp^{GFO V}

Fried calamari, Aleppo chilli and sumac salt
Roast garlic aioli^{DFGF}

Squid ink linguine, prawns, chilli, garlic
Cherry tomato, parsley, lemon, olive oil^{DF}

**Sautéed lion's mane and
king oyster mushrooms**
Wet polenta, cavolo nero, artichoke, sage^{GFVGN}

Free range chicken breast
Celeriac puree, roast Brussels sprouts,
Pino's smoked bacon^{GF}

Skin on fries
Smoked chicken salt, rosemary, aioli^{DFGFV}

Endive and radicchio salad
Palm sugar vinaigrette^{GFVGN}

RESTAURANT AND BAR
THE VVHARRP

SHARING MENU THREE COURSE

Garlic and thyme bread
Truffle Manchego^V

Homemade smoked trout dip
Laver, olive oil crisp bread^{GFO}

Chargrilled globe artichoke
Preserved lemon, honey, sorrel, almond^{DF GFV}

Wagyu bresaola
House pickles, rosemary and pecorino grissini^{GFO}

Slow cooked wagyu beef shin
Saffron risotto cake, sautéed greens^{GF}

Roasted NT barramundi
Roast fennel, cannellini beans, prawn butter^{GF}

**Sautéed lion's mane and
king oyster mushrooms**
Wet polenta, cavolo nero, artichoke, sage^{GF VGN}

Roast spiced carrots
Burnt butter and sage^{GFV}

Endive and radicchio salad
Palm sugar vinaigrette^{GF VGN}

Coffee granita
Vanilla panna cotta, dark chocolate^{GF VGN}

Torta di Limone
Lemon and mascarpone trifle, candied almond^V