

FOOD

SHARES

Chips V, VGO, DF, NF Ketchup, aioli	12
Marinated Olives V, VG, NF	9
Roasted Pumpkin Dip V, GFO, NF Toasted pepitas, flatbread	15
Cauliflower Bites DF, VG, NF Romesco sauce	14
Stracciatella GFO, V, NF Wild mushroom ragu, rocket, truffle oil, flatbread	19
Prosciutto Croquettes NF Parmesan & truffle aioli, pickled onion, gremolata	16
Lamb Meatballs VGO, DFO, GFO, NF Napoli, olives, parmesan, flatbread	18
Fried Calamari GF, DF, NF Preserved lemon dill mayo, gremolata, pickled chili	18
Eggplant Parmigiana GF, DFO, V Napoli, basil, scamorza, olive oil	16
Antipasto Board VO, GFO, NF Cured Italian meats & cheeses, olives, marinated vegetables, house-made flat bread	38
House-Made Flatbread	4

\$22 LUNCH SPECIALS

MON-FRI 12-3PM

STEAK, CHIPS,
SALAD & GRAVY

EGGPLANT
SCHNITZEL, CHIPS,
SALAD & SALSA
VERDE

SCHNITZEL, CHIPS,
SALAD & GRAVY

MAINS

Wharf Salad VG, V, DF, GF, NF Pumpkin, pomegranate, mint, chickpea, quinoa, pickled onion, sunflower seeds, kale, tangy dressing + feta 4 + grilled chicken 6	22
Fish & Chips DF, NF Brick Lane One Love beer battered fish, lemon & dill mayo, slaw, chips	28
Chicken Parma DFO Panko-crumbed chicken breast, ham, mozzarella, Napoli sauce, slaw, chips	28
300g Char-Grilled Porterhouse GFO, NF Slaw, chips, mushroom gravy	39
American Cheeseburger GFO, DFO, NF Milk bun, bacon, jack cheddar, house pickles, house barbecue sauce, aioli, chips Served medium	26
Grilled Chicken Burger GFO, DFO, NF Milk bun, chipotle mayo, avocado, beetroot, cos, chips	26
Plant Based Burger VG, DF, NF Potato bun, Beyond Burger, beetroot relish, vegan cheese, rocket, tomato, veganaise, chips	26
All Burgers: + patty 6 + bacon 4 + cheese 2 + vegan cheese 2 + gluten-free bun 3	

KIDS

Ham & Cheese Pizza VO	13
Mini Beef Burger & Chips	15
Fish & Chips DF	13
Chicken Schnitzel & Chips	13
Ice Cream Cup NF Strawberry, chocolate, vanilla	4

DESSERT

Chocolate Mousse NF, GF Berry compote, praline	10
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PIZZA 11"

Margherita V, VGO, DFO, GFO, NF San Marzano, fior di Latte, fresh basil	22
Funghi V, VGO, DFO, GFO, NF Bechamel, house cheese mix, sautéed mushrooms, rocket, truffle oil	23
Roasted Pumpkin V, VGO, DFO, GFO, NF San Marzano, pumpkin, goats' cheese, house cheese mix, sage	23
Pepperoni DFO, GFO, NF San Marzano, house cheese mix, pepperoni, oregano	24
Prosciutto DFO, GFO, NF San Marzano, house cheese mix, prosciutto, parmesan, rocket	24
Con Patate V, GFO, DFO, NF Bechamel, potato, rosemary, confit garlic	23
All Pizzas: + gluten free base 4 + vegan cheese 2 + grilled chicken 4 + mushrooms 4 + truffle oil 2 + feta 4 + pepperoni 4 + prosciutto 4	



DRINK

HOT COCKTAILS

	Booze	No Booze
Boozy Biscoff Brandy, Licor 43, Biscoff, oat milk, cream	18	12
Boozy Milo Dark rum, Milo, maple syrup, oat milk, cream	16	12
Mulled Wine Red wine, spices, sugar + make it spiked 4	12	

CLASSIC COCKTAILS

Ask our bar staff about the classic cocktails we offer!

SIGNATURE COCKTAILS

	Booze	No Booze
Passionfruit Spritz Passionfruit, pineapple, vanilla, vodka	17	12
Grapefruit Spritz 78 Degrees vodka, salted grapefruit	17	12
Strawberry Gum & Raspberry Margarita Tequila, strawberry gum, raspberry, lime, agave	21	14
Morello Cherry Highball Forty Spotted citrus & peppercorn gin, morello cherry, lime, lemonade	20	13
Marmalade Smash Bourbon, dry Curacao, orange marmalade, lemon	21	14
Lemon Myrtle & Mandarin Route 109 Vodka, mandarin, lemon myrtle, lime, cranberry	20	13
Macadamia Old Fashioned Brookie's macadamia & wattleseed liqueur, Starward two-fold whiskey, Amaro Montenegro	24	

WINE

SPARKLING

	125ml	Bottle
Babo Prosecco Rose [VG] Friuli, IT	16	80
Innocent Bystander Moscato (150ml) Yarra Valley, VIC	14	60
Mumm Cordon Grand Cordon Champagne [VG] Reims, FRA		130
Alpha Box & Dice 'Tarot' Prosecco Murray Darling, SA	12	60
La Prova Prosecco King Valley, VIC	14	70
Starr Piquette (low alcohol) Morningside, VIC		30

WHITE

	150ml	250ml	Bottle
Muna Muna Sauvignon Blanc [VG] Marlborough, NZ	13	22	55
Gaelic Cemetery "Celtic Farm" Riesling Clare Valley, SA	14	23	60
Thick as Thieves Arneis Yarra Valley, VIC	16	27	70
Motley Cru Pinot Grigio [VG] King Valley, VIC	12	20	50
Hesketh "Lost Weekend" Chardonnay Limestone Coast, SA	13	22	55
Tomfoolery "Fox Whistle" Pinot Gris Barossa Valley, SA			65
Sherrah Fiano McLaren Vale, SA	17	29	75
Dexter Chardonnay Morningside, VIC			100

ROSE & OTHER

	150ml	250ml	Bottle
The Potting Shed Rose Charlestown, NSW	12	20	50
La Linea Tempranillo Rose Adelaide Hills, SA	15	25	65
Chateau de L'Escarelle Palm Rose Provence, FRA	16	27	70
Jumping Juice Pet Nat Lenswood, SA	15	25	65

RED

	150ml	250ml	Bottle
Cloak Sangiovese [VG] King Valley, VIC	15	25	65
Dominique Piron Beaujolais Beaujolais, FRA	17	28	75
Martingale Pinot Noir Yarra Valley, VIC	16	26	70
Tim Gramp Tempranillo Watervale, SA	13	22	55
Patch Barbera Sunbury, VIC			80
Polperro Pinot Noir Morningside, VIC			100
Secret Garden Cabernet Sauvignon [VG] Murray Darling, VIC	12	20	50
Continental Platter Shiraz Barossa Valley, SA	14	23	60

PACKAGED BEER

Heaps Normal XPA >0.5% Kingston, ACT			10
Heaps Normal Lager >0.5% Kingston, ACT			10
Big Drop Milk Stout >0.5% Sydney, NSW			10
Cascade Light 2.5% Hobart, TAS			8
O'Brien's Gluten free Pale Ale 4.5% Wendouree, VIC			10
Pure Blonde 4.2% Abbotsford, VIC			10
Asahi 5% Osaka, Japan			11
Corona 4.5% Mexico			11
Peroni Red 4.7% Rome, Italy			10
Melbourne Bitter Longneck 4.6% Abbotsford, VIC			18
CBCo Pale Ale 4.4% Port Melbourne, VIC			12
Fury & Son IPA 6.5% Keilor Park, VIC			13
Balter Hazy IPA 6% Currumbin, QLD			13
Hop Nation the Buzz American Red Ale 6% Footscray, VIC			14
Hop Nation Karma Oatmeal Stout 5% Footscray, VIC			14

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please note there is a 10% surcharge on weekends and public holidays, Credit and Debit card payments incur a 1.1% handling fee.