

FOOD

SHARES

Chips V, VGO, DF, NF Ketchup, aioli	12
Marinated Olives V, VG, NF	9
Bruschetta VG, GFO, DF, NF Toasted sourdough, fresh roma tomato, red onion, chives, basil, balsamic + goats' feta 4	14
Roasted Pumpkin Dip VG, GFO, NF Toasted pepitas, flat bread	15
Cauliflower Bites VG, DF, NF Barbecue sauce	15
Grilled Asparagus V,GF, NF Stracciatella, romesco, chervil, Mt Zero olive oil	18
Prosciutto Croquettes NF Parmesan & truffle aioli, pickled onion, gremolata	16
Fried Calamari DF, NF Lemon & dill mayo, gremolata, pickled chilli	18
Parmigiana Di Melanzane V, VGO, GFO, NF 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

MAINS

Wharf Salad VG, DF, NF Spiced chickpeas, sweet yellow peppers, cucumber, pickled watermelon, relish, crostini + goats' feta 4 + grilled chicken 6	22
Fish & Chips DF, NF Brick Lane beer battered fish, lemon & dill mayo, salad, chips	28
King Prawn Gazpacho NF Chilled tomato & cucumber soup, avocado herb salad + goats' feta 4	26
Chicken Parma NF Panko-crumbed chicken breast, ham, mozzarella, napoli sauce, salad, chips	28
300g Chargrilled Porterhouse GFO, NF Slaw, chips, mushroom gravy	39
Meatball Sub VGO, NF House-made pork & veal meatballs, napoli, provolone, salsa verde, tapenade, chips	25
American Cheeseburger GFO, DFO, NF Milk bun, bacon, jack cheddar, house pickles, barbecue sauce, aioli, chips	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 patty, beetroot relish, vegan cheese, rocket, tomato, veganaise, chips	26
All Burgers: + patty 6 + bacon 4 + cheese 2 + vegan cheese 2	

DESSERT

Chocolate Mousse NF, GF Berry compote, chocolate soil, freeze-dried raspberries	14
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PIZZA 11"

Our pizzas are prepared in a separate kitchen and may arrive to your table at different times to other items

Margherita V, VGO, DFO, GFO, NF San Marzano, fior di latte, fresh basil	22
Funghi V, VGO, DFO, GFO, NF Bechamel, cheese, sautéed mushrooms, rocket, truffle oil	23
Roasted Pumpkin V, VGO, DFO, GFO, NF San Marzano, pumpkin, goats' cheese, cheese, sage	23
Pepperoni DFO, GFO, NF San Marzano, cheese, pepperoni, oregano	24
Prosciutto DFO, GFO, NF San Marzano, cheese, prosciutto, parmesan, rocket	24
Potato V, GFO, DFO, NF Bechamel, potato, rosemary, confit garlic	23

All Pizzas:

+ gluten free base	4	+ truffle oil	2
+ vegan cheese	2	+ feta	4
+ grilled chicken	4	+ pepperoni	4
+ mushrooms	4	+ prosciutto	4

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

\$22 LUNCH SPECIALS

MON-FRI 12-3PM

PORTERHOUSE
STEAK, CHIPS,
SALAD & GRAVY

CAULIFLOWER
STEAK, CHIPS,
SALAD & SALSA
VERDE

CHICKEN
SCHNITZEL, CHIPS,
SALAD & GRAVY

GF Gluten Free GFO Gluten Free Option V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option DF Dairy Free DFO Dairy Free Option NF Nut Free

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.

DRINKS

SPRITZ

	Booze	No Booze
Limoncello Spritz Limoncello, prosecco, lemon	19	13
Hugo Spritz Elderflower, prosecco, soda, cucumber, mint	19	13
Passionfruit Spritz Passionfruit, prosecco, vodka, pineapple	18	12
Grapefruit Spritz Salted grapefruit, vodka	18	12

SIGNATURE COCKTAILS

	Booze	No Booze
Frosé Frozen rosé, strawberry	17	
Pina Colada Slushie Rum, coconut cream, pineapple, lime	19	
Guava & Grapefruit Highball Citrus gin, guava, grapefruit, lemonade	19	13
Riverland Rum Punch Rum, strawberry, vanilla, blood orange	20	14
Mango Margarita Tequila, mango, lime, chipotle salt rim	20	14
Blueberry Cosmo Vodka, blueberry, triple sec, lime, cranberry	20	14
Macadamia Old Fashioned Macadamia & wattleseed liqueur, whiskey, amaro	24	

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
Jumping Juice Pet Nat Riverland, SA	65	

WHITE

	150ml	250ml	Bottle
Muna Muna Sauvignon Blanc [VG] Marlborough, NZ	14	23	60
Gaelic Cemetery "Celtic Farm" Riesling Clare Valley, SA	15	25	65
Thick as Thieves Arneis King Valley, VIC	17	28	75
Motley Cru Pinot Grigio [VG] King Valley, VIC	12	20	50
Hesketh "Lost Weekend" Chardonnay Limestone Coast, SA	13	22	55
Pike & Joyce 'Beurre Bosc' Pinot Gris Adelaide Hills, SA	16	27	70
Aphelion 'Pir' Chenin Blanc McLaren Vale, SA	85		
Dexter Chardonnay Mornington, VIC	24	40	110
Plus Minus Pinot Grigio 0% South Australia	8	35	

ROSÉ & OTHER

	150ml	250ml	Bottle
The Potting Shed Rosé Charlestown, NSW	12	20	50
Sherrah Rosé Adelaide Hills, SA	15	25	65
Chateau de L'Escarelle Palm Rosé Provence, FRA	16	27	70
Tidy Town Bin Chicken Orange Heathcote, VIC			75

RED

	150ml	250ml	Bottle
Tozzo (chilled red) Langhorne Creek, SA	14	23	60
Golding Ombre Gamay Adelaide Hills, SA	17	28	75
Martingale Pinot Noir Yarra Valley, VIC	16	27	70
Jericho Tempranillo Adelaide Hills, SA	15	25	65
Patch Barbera Sunbury, VIC			80
Polperro Pinot Noir Mornington, VIC	24	40	110
Secret Garden Cabernet Sauvignon [VG] Murray Darling, VIC	12	20	50
Palmetto Shiraz Barossa Valley, SA	13	22	55
Plus Minus Shiraz 0% South Australia	8	35	

Tap and packaged beer plus all non-alcoholic drinks can be ordered from the bar

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