

BREAKFAST

10am to 3pm only

smoked salmon bagel w/two 63° poached eggs crème fraîche spread & seed crusted avocado		18
buttermilk hotcakes w/slow roasted rhubarb, summer berries, mixed seeds & nuts finished w/butterscotch sauce & vanilla bean labneh	V	17
french toast w/caramelised banana, crushed peanuts, fresh berries, coconut chips, frozen yoghurt & butterscotch sauce	V	16
B.L.A.T. – our classic bacon, lettuce, avocado & tomato toasted sandwich		16
coconut chia bowl w/mango mousse, fresh berries, mixed seeds & nuts finished w/a salted caramel sauce	VLC	16
eggs benedict – two 63° poached eggs w/smoked ham on cape seed toast finished w/our rich hollandaise sauce		15
big breakfast of fried eggs on cape seed toast w/chorizo, bacon, tomato, mushroom, spinach & hash browns		24
eggs your way (fried, 63° poached, scrambled) on cape seed toast w/your choice of sides:	VL	10
- two hash browns	VLC	+2
- chorizo sausage	LC	+4
- wilted spinach	VC	+2
- smoked bacon	LC	+3
- roasted field mushroom	VLC	+4
- grilled tomato	VLC	+3
- smoked salmon	LC	+4
- hollandaise sauce	VC	+4

SWEET

spanish churros w/fresh berries & a rich chocolate sauce	V	14
belgian waffles w/fresh fruit, fairy floss, ice-cream & maple syrup	V	10
biscuits		3.00
muffins		4.50
mini-cakes & slices		5.50
large cake (by the slice)		7.50
- cream		+0.50
- ice-cream		+0.50
large cake (whole, by pre-order only)		80.00

please see our display fridge for today's
selection of cakes, biscuits & muffins

V - vegetarian
L - lactose / dairy free
C - coeliac / gluten free

KIDS

ploughman's lunch of seasonal fruit, kabana, ham, cheese, carrot, cucumber, tomato & bread		12
ham & cheese toastie		10
battered fish & chips w/salad	L	12
chicken nuggets w/chips & salad		12
mini margherita pizza	VC	12
penne napolitana w/parmesan	C	12

SIDES

green beans w/toasted almonds	VC	9
garden salad	VLC	8
chips	VLC	8
sweet potato chips	VLC	10

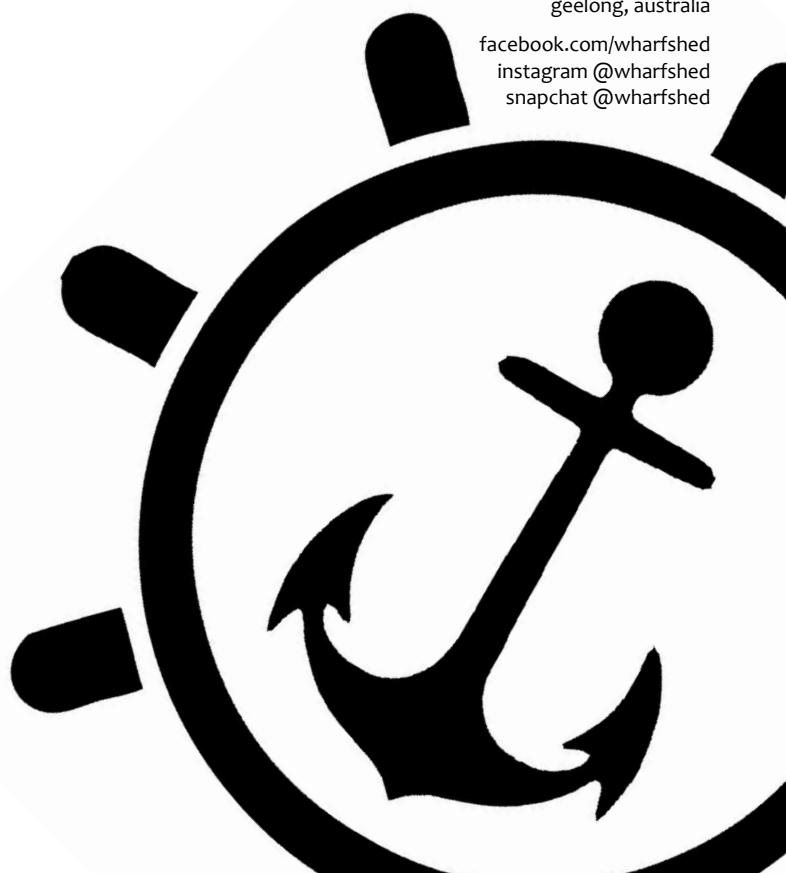
SAUCES

sweet chilli mayo	VLC	1
sriracha mayo	VLC	1
roasted garlic aioli	VLC	1
tartare sauce	VLC	1
sour cream	C	1
rich beef gravy	C	2

wharf shed café

15 eastern beach road
geelong, australia

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STARTERS

herb, cheese & garlic flatbread	VC	12
trio of dips w/grilled bread & crackers		18
nachos w/cheese, jalapeño salsa, sour cream & guacamole	VC	18
two soft tacos :	two	more
- carne asada, pico de gallo, iceberg & fresh lime	L	15 +5
- chipotle chicken, coriander, cabbage & lime cream		15 +5
- roasted mushroom, cabbage & preserved lemon mayo	L	15 +5
peruvian ceviche w/white fish, sweet potato, corn, onion & leche de tigre	LC	24

SALADS

warm haloumi salad of brown rice, quinoa, tomato medley, pickled onion, pomegranate, snow pea tendrils & smoked almonds in a red wine vinaigrette	VC	22
smoked chicken salad of baby gem, celery, grape, walnut & bacon crumb in a light blue cheese dressing	C	22
chilli beef salad w/chinese vermicelli, pickled cucumber, carrot, bean sprouts, cabbage & chives in a gochujang vinaigrette	L	22

PIZZA

margherita pizza w/napoli, cheese & herbs	VC	18
roast pumpkin pizza w/napoli, spinach, ricotta & pine nuts	VC	21
chorizo pizza w/garlic oil, potato, onion, rosemary & mozzarella	C	24
smoked salmon pizza w/napoli, avocado, onion, dill, mizuna & mozzarella	C	25
chipotle chicken pizza w/napoli, jalapeño, onion, avocado, mozzarella & spring onion	C	25

PASTA

penne pasta tossed w/roast chicken, fetta & mushroom in a creamy pesto sauce	C*	22
squid ink linguini w/octopus, local mussels cherry tomato, capers, chilli & herbs in camilo olive oil	L	26
preserved lemon risotto of saffron, meredith goat's cheese, edamame, smoked almonds & microherbs	C	20

Large

chicken parmi of napoli, ham & cheese served w/chips & salad	normal/20 monster/26
salt & pepper calamari w/chips, salad & tartare sauce	L 19
- extra calamari	+6
beer battered fish & chips w/salad & tartare sauce	L 19
- extra fish	+6
wsc burgers w/chips & sweet chilli mayo:	
- 200g angus beef burger w/cheese, lettuce, tomato, pickle & our wsc special sauce	23
- crispy fried chicken burger w/smoked bacon, cheese, korean chilli sauce, iceberg & apple remoulade	23
- grilled field mushroom burger w/haloumi, grilled capsicum, arugula & preserved lemon mayo	V 22
- tempura soft shell crab burger w/asian slaw & sriracha mayo	L 25
open souvlaki w/greek salad & tzatziki	
- w/gyros lamb	C 25
- w/gyros chicken	C 25
- w/falafel balls	V 22
grass-fed porterhouse steak (300g) w/a roast garlic mashed potato, green beans, pickled dutch carrot, roasted cherry tomatoes on the vine & your choice of:	C 34
- garlic & herb butter	C
- peppercorn sauce	C
- rich beef gravy	C
seafood caldereta of calamari, prawns, mussels, clams & fish w/saffron aioli & crusty bread	LC 34
penang-style char kway teow w/rice noodles, chicken, chinese sausage, egg, bean sprouts, chilli & chives	L 25

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C - coeliac / gluten free
* - incurs extra cost

COLD DRINKS...

soft drinks (pepsi, pepsi max, solo, sunkist, 7up, 4.00
raspberry, coola lime, lemon lime bitters,
dry ginger ale, soda & lime)

- pints +2.00
- spiders +1.00

juice culture – local cold pressed juices

fuji - pink lady apple & orange 8.00
mojo - pineapple, spinach, celery, parsley, apple, orange & lemon 8.00
circus - mango, passionfruit, rhubarb, apple, orange & lemon 8.00
envy - mint, spinach, celery, apple, orange & lemon 8.00
rave - beetroot, ginger, celery, carrot, apple, orange & lemon 8.00
bling - carrot, ginger, turmeric, apple, orange & lemon 8.00

plain juice (orange, apple, pineapple, cranberry, 4.50
tomato)

kids' juices (orange, apple, apple & blackcurrant) 3.00

iced coffee, iced chocolate, iced strawberry 6.00

milkshakes (chocolate, caramel, strawberry, 6.00
banana, lime, vanilla, blue heaven)

- malted +1.00
- thick +1.50

voss still mineral water 375mL 4.50
800mL 9.50

voss sparkling mineral water 375mL 4.50
800mL 9.50

san pellegrino flavoured mineral water (limonta, 4.50
aranciata rossa, chinotto)

bundaberg ginger beer (non-alcoholic) 5.00

real iced tea co (lemon, peach, mango, green) 5.00

HOT DRINKS...

full range of map espresso coffee 4.00
- large size +1.50
- soy milk +0.50
- decaffeinated +0.50
- strong +0.50
- flavoured (caramel, vanilla, hazelnut) +1.00

vienna – a long black w/double cream 5.00

affogato – a double espresso w/ice-cream 5.00

teapigs premium tea 4.00
- english breakfast
- chai tea
- mao feng green tea
- chamomile flowers
- peppermint leaves
- lemon & ginger
- super fruit (cranberry & blueberry)
- large pot for two +2.00

hot chocolate w/marshmallows 4.00 / 5.50

white hot chocolate w/marshmallows 4.50 / 6.00

spiced chai latte 4.50 / 6.00

hot toddy (whiskey, honey, lemon, cloves) 10.00

liqueur coffee 10.00

PAYMENT POLICY...

Unfortunately, due to the number of exits in our establishment, we have had to put in place security measures for the financial wellbeing of the business.

We have had several instances in the past where tables, whether intentionally or not, have not paid their bill before leaving. Subsequently we have introduced the following payment policy, offering you two payment options.

1. TABLE ACCOUNT

We secure a drivers' license OR credit card to run an account. This is stored under your table number in a secure filing system at the main register. No imprint or details of any sort are recorded.

A table card will then be distributed to the cardholder. Upon payment of the account, the cardholders full name is confirmed and an exchange of cards occurs. This table card must be presented at the till to reclaim your drivers' licence or credit card.

2. PAY AS YOU GO

Each order placed is paid – in full – at the time of ordering, either by cash or card (\$10.00 minimum for all card transactions).

It is not illegal to take a card to secure an account as required. It is simply a measure used to protect the financial wellbeing of the business. We do apologise for the inconvenience.

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TAP BEER & CIDER...

	pot	sch'r	pint
	285mL	425mL	568mL
furphy refreshing ale	6.00	8.00	10.00
kirin lager	6.00	8.00	10.00
little creatures pale ale	6.00	8.00	10.00
james squire golden ale	6.00	8.00	10.00
white rabbit dark ale	6.00	8.00	10.00
james squire 'orchard crush' cider	6.00	8.00	10.00
beer of the month			see specials menu

VICTORIAN CRAFT BEER...

rogue wave 'salt' pale lager <i>aireys inlet</i> clean, dry & light bodied, a local substitute for carlton & corona	9.00 ▲	4.5% ABV
two birds golden ale <i>spotswood</i> toffee, honey & spice, stone fruit, refreshing	9.50 ▲▲	20 IBU, 4.4% ABV
holgate 'mt. macedon' pale ale <i>woodend</i> citrus hops, hints of caramel, easy drinking	9.50 ▲▲	26.5 IBU, 4.5% ABV
grand ridge 'gippsland gold' pale ale <i>mirboo north</i> floral aroma, bitter on the palate, sweet malt finish	9.50 ▲▲▲	4.9% ABV
hawthorn amber ale <i>hawthorn</i> bittersweet roasted caramel, rich malt, subtle chocolate	9.50 ▲▲▲	28 IBU 4.7% ABV
grand ridge 'hatlifter' stout <i>mirboo north</i> roasted barley, coffee, hints of liquorice	9.50 ▲▲▲	4.9% ABV
3 ravens 'dark' smoke beer <i>thornbury</i> smoky bacon aroma, german malts, lightly peaty	9.50 ▲▲▲	5.2% ABV
holgate 'temptress' chocolate porter <i>woodend</i> rich cocoa, vanilla, toffee, caramel	10.00 ▲▲▲▲	31 IBU, 6.0% ABV
odyssey 'apocalypso' double india pale ale <i>mt. duneed</i> big, bold & bitter grapefruit, a true punch in the face!	11.00 ▲▲▲▲▲	100 IBU, 8.5% ABV



wharf shed 'beer in-tent-city' units,
our subjective measurement of a beer's intensity

BEER B.C. (BEFORE CRAFT)...

james boags premium light	7.50
carlton draught	9.50
peroni	9.50
corona w/lime	10.00

CIDER & GINGER BEER

napoleone apple cider (yarra valley, victoria)	9.50
monteith's crushed pear cider (greymouth, new zealand)	9.50
rekorderlig strawberry & lime cider (vimmerby, sweden)	10.00
crabbie's ginger beer (edinburgh, scotland)	10.00

SPARKLING WINE...

house sparkling	8.50	30.00
bandini prosecco <i>veneto, italy</i> peach & green apple, light & fresh	9.50	38.00

WHITE WINE...

house white	8.50	30.00
ara sauvignon blanc <i>marlborough, new zealand</i> tropical fruit & green capsicum, everything you'd expect from marlborough	9.50	38.00
paolovino pinot grigio <i>veneto, italy</i> floral aromas w/subtle honey tones & a balanced acid-mineral finish	10.00	40.00
torbreck woodcutter's sémillon <i>barossa valley, south australia</i> smoked almond & honeysuckle complexity w/exotic fruit flavours	10.00	40.00
de bortoli estate grown chardonnay <i>yarra valley, victoria</i> citrus flavours w/moderate oak & a creamy texture	10.50	42.00

barwon ridge rosé <i>barrabool hills, victoria</i> strawberries & cream – it's okay gents, we'll let you call it "bro-se"	10.00	40.00
scotchman's hill moscato <i>adelaide, south australia</i> dried raisins, muscat & summer fruits, a sweet summer refresher	9.50	38.00

RED WINE...

house red	8.50	30.00
clyde park 'locale' pinot noir <i>moorabool valley, victoria</i> rich cherry aroma & a body spiced to perfection	10.00	40.00
yangarra old vine grenache <i>mclaren vale, south australia</i> raspberry & redcurrant, incredibly fragrant & quite dry	11.00	44.00
best's great western 'bin 1' shiraz <i>great western, victoria</i> cherry & plum w/subtle anise & oak undertones	10.50	42.00
oakdene bernard's cabernets <i>bellarine peninsula, victoria</i> deep currant aroma w/a precisely balanced tannin backbone	11.00	44.00
villa maria organic merlot <i>hawkes bay, new zealand</i> black plum & boysenberry w/a bold oak finish	10.00	40.00

looking for something else?
ask your waiter for the **le parisien** wine list