

## BREAKFAST

10am to 3pm only

<b>smoked salmon bagel</b> w/two 64° poached eggs crème fraîche spread & seed crusted avocado		19
<b>buttermilk hotcakes</b> w/slow roasted rhubarb, fresh berries, mixed seeds & nuts finished w/butterscotch sauce & vanilla bean labneh	V	19
<b>french toast</b> w/caramelised banana, crushed peanuts, fresh berries, coconut chips, frozen yoghurt & butterscotch sauce	V	18
<b>B.L.A.T.</b> – our classic bacon, lettuce, avocado & tomato toasted sandwich		18
coconut <b>chia bowl</b> w/passionfruit, banana, almond granola & toasted coconut chips	VL	17
<b>eggs benedict</b> – two 64° poached eggs w/smoked ham on cape seed toast finished w/our rich hollandaise sauce		16
<b>big breakfast</b> of fried eggs on cape seed toast w/semi-cured chorizo, bacon, grilled tomato, mushroom, spinach & hash browns		26
<b>eggs your way</b> (fried, 64° poached, scrambled) on cape seed toast w/your choice of sides:	VL	10
- two hash browns	VLC	+2
- grilled roma tomato	VLC	+3
- wilted spinach	VC	+3
- semi-cured chorizo	LC	+4
- smoked bacon	LC	+4
- roasted mushroom	VLC	+4
- hollandaise sauce	VC	+5
- avocado	VLC	+8
- smoked salmon	LC	+8

## SWEET

<b>spanish churros</b> w/fresh berries & a rich chocolate sauce	V	14
<b>belgian waffle</b> 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

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

## SIDES

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

## SAUCES

roasted garlic aioli	VLC	3
sweet chilli mayo	VLC	3
new orleans	VC	3
tartare sauce	VLC	3
sour cream	C	3
rich beef gravy	C	3

### wharf shed café

15 eastern beach road  
geelong, australia

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## STARTERS

herb, cheese & <b>garlic flatbread</b>	VC	12	
<b>trio of dips</b> w/grilled bread & crackers		18	
<b>nachos</b> w/cheese, jalapeño salsa, sour cream & guacamole	VC	24	
cider <b>steamed mussels</b> w/garlic, butter, herbs & chips	C	19	
two <b>soft tacos</b> :	two	more	
- carne asada, pico de gallo, iceberg & fresh lime	L	15	+5
- chipotle chicken, coriander, cabbage w/coriander & lime cream		15	+5
- roasted mushroom, cabbage & preserved lemon mayo	L	15	+5
fried <b>chilli &amp; cheese sticks</b> (6) w/new orleans sauce	V	16	

## SALADS

warm <b>haloumi salad</b> of brown rice, quinoa, tomato medley, pickled onion, pomegranate, snow pea tendrils & smoked almonds in a red wine vinaigrette	VC	24	
smoked <b>chicken salad</b> of baby gem, celery, grape, walnut & bacon crumbs in a light blue cheese dressing	C	22	
<b>beetroot medley salad</b> w/grapefruit, goat's cheese, almond & quinoa granola & a balsamic dressing	V	22	

## PIZZA

<b>margherita pizza</b> w/napoli, fresh tomato, buffalo mozzarella & basil	VC	24	
roasted <b>mediterranean vegetables</b> w/napoli, pine nuts & haloumi	VC	25	
<b>pork ragù</b> w/ricotta salata, rocket & mozzarella	C	24	
smoked <b>salmon pizza</b> w/napoli, avocado, onion, dill, mizuna & mozzarella	C	27	
chipotle <b>chicken pizza</b> w/napoli, jalapeño, onion, avocado, mozzarella & spring onion	C	27	

## PASTA

<b>penne pasta</b> tossed w/prosciutto, roast chicken, snow peas & sage in a creamy white wine sauce	C*	22	
<b>squid ink linguini</b> w/octopus, local mussels cherry tomato, capers, chilli & herbs in camilo olive oil	L	27	
pan fried <b>potato gnocchi</b> w/roast pumpkin, sage & pine nuts in a burnt butter sauce finished w/ricotta salata		22	

## Large

<b>chicken parmi</b> of napoli, ham & cheese served w/chips & salad		normal/20	monster/29
salt & pepper <b>calamari</b> w/chips, salad & tartare sauce	L	19	
- extra calamari		+6	
beer battered <b>fish &amp; chips</b> w/salad & tartare sauce	L	19	
- extra fish		+6	
wsc burgers w/chips & sweet chilli mayo:			
- 200g <b>angus beef burger</b> w/cheese, bacon, lettuce, tomato, pickle & our house made special sauce		24	
- crispy <b>fried chicken burger</b> w/cheese, bacon, lettuce & new orleans sauce		23	
- char siu <b>pork burger</b> w/cheese, lettuce, tomato, pickle & garlic aioli		24	
- grilled field <b>mushroom burger</b> w/haloumi grilled capsicum, arugula & preserved lemon mayo	V	24	
<b>open souvlaki</b> w/greek salad & tzatziki			
- w/gyros lamb	C	26	
- w/gyros chicken	C	26	
- w/falafel balls	V	22	
grass-fed <b>porterhouse steak</b> (300g) w/roast kipfler potato, green beans, beetroot marmalade, sweet potato crisps & your choice of:	C	39	
- garlic & herb butter	C		
- peppercorn sauce	C		
- rich beef gravy	C		
korean <b>beef bulgogi sub</b> w/melted cheese, lettuce, pickled cucumber, marinated chives, kimchi mayo & sweet potato chips		25	
<b>yakisoba</b> of fried noodles, chicken, prawns, cabbage, carrot, beanshoots, pickled ginger onion & chives in a specially blended sauce	L	29	

V - vegetarian  
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\* - incurs extra cost

## COLD DRINKS...

soft drinks (pepsi, pepsimax, 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  
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 (limonata, 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
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 veneto, italy peach & green apple, light & fresh	9.50	38.00

## WHITE WINE...

house white	8.50	30.00
babich sauvignon blanc <i>marlborough, new zealand</i> pineapple, passionfruit, fresh tropical fruit flavours	10.00	41.00
longview 'queenie' pinot grigio <i>adelaide hills, south australia</i> rockmelon fruitiness, minerality, fresh acidity	10.00	41.00
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-sé"	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
lake breeze 'bernoota' shiraz cabernet <i>langhorne creek, south australia</i> dark fruitiness, cedar notes	12.00	45.00
oakdene bernard's cabernets bellarine peninsula, victoria deep currant aroma w/a precisely balanced tannin backbone	11.00	44.00

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