

WHARF SHED

PLEASE ORDER & PAY AT THE BAR

15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD & DRINK ITEMS. WE PAY OUR STAFF PENALTY RATES ON PUBLIC HOLIDAYS.

PLEASE ADVISE THE WAIT STAFF OF ANY DIETARY REQUIREMENTS. *WE DO TRY TO ENSURE ALLERGIES ARE DEALT WITH CORRECTLY.*

GLUTEN FRIENDLY **G** / GLUTEN FRIENDLY ON REQUEST **R** / VEGETARIAN **V** / VEGAN

BREAKFAST

9.00am–11.30am 7 DAYS

Breakfast

TOASTED LA MADRE SEEDED SOURDOUGH with your choice of *peanut butter, Vegemite or honey* **13.5** **R V**

+ *homemade grapefruit marmalade* **1.5**

TOASTED LA MADRE VINE FRUIT LOAF served with vanilla mascarpone & sweet & sour cherries **16.5** **V**

+ *add shaved 70% cocoa dark chocolate* **1.5**

BLUEBERRY HOTCAKE with white chocolate, passionfruit curd, Timboon vanilla bean ice cream, burnt honey, strawberries & shortbread **24** **V**

BREAKFAST ROLL with grilled bacon, fried egg, cheese, mayo, avo & side of hash browns **24** **R**

SMASHED AVO ON TOASTED SOURDOUGH with fresh Lara tomatoes, Persian feta & Bloody Mary spices **22.5** **R V**

+ *add poached egg* **3** + *add grilled haloumi* **6** + *add bacon or chorizo* **6**

KIMCHI CORN FRITTERS with shaved Manchego, nori & avo salsa **24** **V G**

+ *add poached egg* **3** + *add bacon* **6** + *add chorizo* **6**

CAPTAINS BENEDICT on English muffins with pulled beef, wholegrain mustard, smoked cheddar, Hollandaise, fried herbs & roasted grape **26** **G**

NOURISH BOWL with almond cream, pickled blackberries, grilled peach, baby greens, quinoa, target beetroot, roasted fennel, herbs & sumac dressing **29** **G VEGAN**

+ *add poached egg* **3** + *add grilled haloumi* **6** + *add bacon* **6** + *add grilled prawns* **8**

WHARF SHED BIG BREAKFAST with two eggs your way on seeded sourdough, bacon, chorizo, grilled tomato, spinach, roasted mushroom, hash brown & Hollandaise **29.5** **R**

TWO SURF COAST FREE RANGE EGGS cooked your way on seeded sourdough **14** **R V**

Extras

Surf Coast egg / relish / Hollandaise **3 EA**

roasted mushroom / grilled tomato / spinach **3.5 EA**

hash browns / Persian feta **4.5 EA**

bacon / chorizo / avocado / grilled haloumi / gin cured Atlantic salmon **6 EA**

grilled prawns **8**

MEMBERSHIP APP

* NOT APPLICABLE PUBLIC HOLIDAYS

Unlock a variety of special offers with Frothy Beer Venues!



SIGN UP TODAY

- **Exclusive Member Food & Drink Prices**
- **Exclusive Member Food & Drink Offers**
- **Stay Up To Date** with Frothy Beer Venues
- **Free Birthday Drink**

ALL OUR CHICKEN AND BEEF PRODUCTS ARE HALAL

LUNCH & DINNER

11.30am–8.30pm 7 DAYS

Drinking Snacks

PACIFIC OYSTERS

—natural with lemon ½ dozen **26** / dozen **47** **G**

—kombu & finger lime mignonette ½ dozen **27** / dozen **48** **G**

—kilpatrick ½ dozen **28** / dozen **49** **G**

PRAWN ROLLS (2) with cucumbers, gem lettuce, avo, dill & champagne mayo **21.5**

SRIRACHA CHICKEN WINGS (6) with sweet pineapple relish **22.5** **G**

CAULIFLOWER BAO BUNS (3) with curry mayo, iceberg, cashew & pomegranate **21.5** **V**

PORK BELLY BAO BUNS (3) with sticky sauce, pickled carrot, coriander & peanut **22.5**

HOMEMADE DIPS of broccoli, almond & Parmesan / sweet chilli crab / hummus with spicy chorizo served with marinated olives & toasted La Madre breads **28.5** **R**

THREE CHEESE NACHOS with tomato salsa, guacamole, sour cream & pickled jalapeño **25** **G**

+ *pulled beef brisket* **8**

POTATO FRIES with garlic aioli **16** **G V**

SWEET POTATO FRIES with curry mayo **17** **V**

WEDGES with sweet chilli & sour cream **18.5** **V**

House Made Pizza 10"

9" Gluten friendly base available

GARLIC, CHEESE & HERB **17** **V R**

MARGHERITA with Napoli, cheese, oregano & fresh basil **21** **V R**

ROASTED PUMPKIN with spinach, feta, cheese, onion & pine nut **26** **V R**

WHITE ANCHOVY with Napoli, olives, onion, garlic, parsley & fried caper **28.5** **R**

BEEF BRISKET with Napoli, onion, peppers, BBQ sauce, cabbage & celery slaw **29.5** **R**

Platters

SEAFOOD FOR 2 with fresh king prawn cocktail, garlic grilled bugs, fried gummy shark, half shell scallops, natural oysters, Portalington mussels in tomato broth, fries & crisp greens **180** **R**

SUMMER MEZZE BOARD with whipped feta, smashed olives, toasted focaccia, pickled mussels, grilled artichoke, quindillas, melons & prosciutto **65** **R**

Salads

NOURISH BOWL with almond cream, pickled blackberries, grilled peach, baby greens, quinoa, target beetroot, roasted fennel, herbs & sumac dressing **29** **G VEGAN**

+ *add Persian feta* **4** + *add grilled prawns* **8**

JERK CHICKEN with quinoa rice, charred peppers, avo, fresh jalapeño, black bean, lettuce, coconut, lime & pineapple salsa **32.5** **G**

Burgers

All served with fries

MISO MUSHROOM with iceberg, house made kimchi & yuzu mayo **28** **VEGAN**

ANGUS BEEF (*contains 20% pork*) with bacon, pickles, American cheese, tomato, lettuce & Wharf Shed burger sauce **28** **R**

+ *add extra patty* **4**

NASHVILLE HOT CHICKEN with ranch, American cheese, pickles, cabbage & celery slaw **28.5** **R**

Mains

WHARF SHED PAELLA of chorizo, mussels, clams, prawns, peas, squid, medium grain rice & garlic aioli **33** **G**

SALT & PEPPER CALAMARI with seasonal salad, chips, lemon & house made tartare **32** **R**

BEER BATTERED GUMMY SHARK with seasonal salad, chips, lemon & house made tartare **33** **R**

PAN SEARED ATLANTIC SALMON with beetroot, fermented honey, golden yoghurt, watermelon, plum & shiso salad **39** **G**

EGGPLANT KATSU with vegetable coconut curry, rice, bulldog sauce & sesame mayo **34.5** **VEGAN**

CRUMBED CHICKEN SCHNITZEL with lemon, seasonal salad & chips or veg & chips **29.5**
+ *add garlic butter or gravy* **2** + *add surf & turf prawns* **8**

CLASSIC CHICKEN PARMIGIANA with Geelong ham, mozzarella & Napoli served with seasonal salad & chips or veg & chips **33**

300G PORK CUTLET with miso glazed pumpkin, Asian greens, gochujang caramel & plum chutney **42**

300G GRASS FED PORTERHOUSE cooked your way with choice of seasonal garden salad & chips or veg & chips **47** **G**

+ *add gravy, red wine jus, pepper gravy, mushroom gravy, smoked butter or garlic butter* **2**
+ *add surf & turf prawns* **8**

250G WESTERN DISTRICT EYE FILLET cooked your way with house made potato wedges, smoked butter, roasted tomato, bourbon dressed greens & red wine jus **49** **G**

+ *add surf & turf prawns* **8**

Sauces

all sauces **2**

— tomato sauce

— gravy

— mushroom gravy

— pepper gravy

— sweet chilli mayo

— Dijon

— tartare

— Wharf Shed burger sauce

— smoked butter

— garlic butter

— red wine jus

— vegan mayo

Desserts

MISO SALTED CARAMEL FRENCH TOAST with Timboon whiskey ice cream **18.5** **V**

RASPBERRY & ROSE CRÈME BRULÉE with white choc & pistachio dipped biscuits **18.5** **V**

TIMBOON ICE CREAMS & OTHER SWEET TREATS AVAILABLE AT THE BAR COUNTER

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DRINKS

Hot Drinks

COFFEE Veneziano Elevate Blend	(regular) 5.5 (large) 6.5
HOT CHOCOLATE	(regular) 5.5 (large) 6.5
SPICED CHAI LATTE	(regular) 5.5 (large) 6.5
LOVE TEA	4.9
<i>English Breakfast / French Earl Grey / Chai / Green / Chamomile / Peppermint / Lemongrass & Ginger</i>	

Cold Drinks

SOFT DRINK	6.7
<i>Coke / Coke Zero / Sprite / Raspberry / Lift / Dry Ginger/ Tonic</i>	(jug) 18
MOUNT FRANKLIN LIGHTLY SPARKLING SPRING WATER	(330ml) 5.5
	(750ml) 7.5
GINGER BEER	6
RED BULL	7
IMPRESSED COLD PRESSED JUICES	8
— ORANGE	
— CLOUDY APPLE	
— GINGER NINJA carrot, apple, ginger & tumeric	
— SUMMER GREENS spinach, pineapple, kale, apple, cucumber & mint	
— SUNNY SIDE UP orange, coconut water, pineapple & passionfruit	
— JACK ROSE apple, lemon, strawberry & mint	
REMEDY KOMBUCHA	8
<i>Ginger Lemon / Mango Passion / Raspberry Lemonade / Passionfruit / Wildberry</i>	

Shakes

MILKSHAKE	9.5
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>	
THICKSHAKE	11
<i>Chocolate / Caramel / Strawberry / Banana / Lime / Vanilla / Blue Heaven</i>	

Cocktail

LIMONCELLO SPRITZ Prosecco, Limoncello, Lemon, Lemonade	19.5
GEELONG NEGRONI Anther Geelong Dry Gin, Campari, Vermouth, Orange	22
FRUIT FROM THE WOODS Ouzo, Forrest Berries, Lemon, Thyme	21.5
MARG OF THE MONTH See Your Server For Today's Mix	20
ESPRESSO MARTINI Coffee, Demerara Syrup, Kahlua, Vodka	20
PASSIONFRUIT MOJITO Bati, House Made Passionfruit Syrup, Lime, Mint, Soda	20
SOUR WORM Violette, Pavan, Peach Schnapps, Blue Curaçao, Grenadine, Lemon, Egg White	20
SAILORS WIFE Bati, Strawberry Liquor, Midori, Lime Juice, Sugar Syrup, Fresh Strawberries	21.5

Cocktail Jugs

Serves 4

CHERRY POPPER Pink Gin, Pama, Chambord, Maraschino, Cranberry Juice, Maple Syrup	60
STRAWBERRY MARGARITA Fresh Strawberries, Tequila, Cointreau, Lemon, Lime	60
WELCOME TO THE JUNGLE Plantation Rum, Malibu, Midori, Pineapple juice, Kaffir Lime	60

Gin Perfect Serves 45ml

TEDDY AND THE FOX Teddy & the Fox Gin, Mediterranean Tonic, Rosemary, Orange	19
MOON CAKE Anther Moon Cake Gin, Yuzu & Lime Tonic, Kaffir Lime	19
POOR TOM'S Strawberry Gin, Raspberry Tonic, fresh Strawberry, Basil, Cracked Pepper	19

Mocktail

BON APPLE TEA Green Tea, Apple Syrup, Blueberries, Maple Syrup, Cinnamon, Lime	15
POST WATERMELONE Fresh Watermelon, Lime, Mint, Sugar Syrup, Cranberry Juice, Soda	15

Tap Beverages

Pot, Schooner, Pint

CARLTON DRAUGHT BREWERY FRESH TANK BEER 4.6% / GREAT NORTHERN SUPER CRISP 3.5%	
PIRATE LIFE SOUTH COAST PALE ALE 4.4% / BALTER EAZY HAZY 4% / HARD SOLO 4.5%	
BROOKVALE UNION ALCOHOLIC GINGER BEER 4% / ASAHI 5.2%	

Bottled Beers & Ciders

CASCADE LIGHT	9.5
STONE & WOOD PACIFIC ALE	13
CORONA	13
BALTER CERVEZA	12.5
PERONI	13
FLYING BRICK CIDER Original / Pear / Draught	14
REKORDERLIG STRAWBERRY & LIME CIDER	13.5
GUINNESS	13.5
CARLTON ZERO	8

Bottled Spirits

CANADIAN CLUB WHISKEY & DRY	14.5
JIM BEAM BOURBON WHISKEY & COLA	14
JACK DANIELS WHISKEY & COLA	15

Sparkling

	150 ML	BOTTLE
NV PORTARLINGTON RIDGE SPARKLING Bellarine Peninsula, VIC	14	64
NV AUSTIN'S 6FT6 PROSECCO King Valley, VIC	13.5	62
NV MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE France	-	99

White Wines

	150 ML	250ML	BOTTLE
'22 ALT RD RIESLING	13.5	21	60
'23 LONGVIEW GRUNER VELTLINER Macclesfield, SA *Staff Pick*	15	23	68
'23 SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ	13.5	21	60
'23 LONGVIEW WHIPPET SAUVIGNON BLANC Adelaide Hills, SA ..	15	23	68
'23 AUSTIN'S 6FT6 PINOT GRIS Moorabool Valley, VIC	13.5	21	60
'23 LONGVIEW PINOT GRIGIO Macclesfield, SA	15	23	68
'23 SWAN BAY CHARDONNAY Geelong, VIC	13.5	21	60
'22 MT DUNED ESTATE CHARDONNAY Geelong, VIC	14	21.5	62

Rosé & Moscato

	150 ML	250ML	BOTTLE
'23 AUSTIN'S 6FT6 ROSÉ Moorabool Valley, VIC *Staff Pick*	13.5	19	60
'22 DOMAINE DE CHATILLON ROSÉ Savoie, France	15.5	24	74
'22 PIZZINI MOSCATO King Valley, VIC	14	21.5	62

Red Wines

	150 ML	250ML	BOTTLE
'22 JACK & JILL PINOT NOIR Bellarine Peninsula, VIC	13.5	19	60
'19 MT DUNED ESTATE CABERNET SAUVIGNON Yarra Valley, VIC	13.5	19	60
'22 PORTALINGTON RIDGE SHIRAZ Bellarine Peninsula, VIC	14	21.5	62