

# 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 prosecco & fig jam* **1.5**

**TOASTED LA MADRE VINE FRUIT LOAF** served with clotted cream & caramelised persimmon **16.5** **V**

**RUBY CHOCOLATE HOTCAKE** with roasted rhubarb, mandarin gel, strawberries, ginger milk ice cream & matcha **24** **V**

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

**AVO ON TOASTED SOURDOUGH** with cucumber, sesame, mozzarella & gochugaru **22.5** **R V**

+ *add poached egg* **3** + *add grilled haloumi* **6** + *add bacon* **6** + *add char grilled king prawns* **10**

**CAPTAINS BENEDICT** with slow cooked beef, yuzu Hollandaise, crispy onions, English muffins & taro hash **26** **G**

**NOURISH BOWL** with whipped tofu, orange, turmeric carrots, baby greens, roasted fennel, beetroot, hemp seeds & ginger dressing **29** **G VEGAN**

+ *add poached egg* **3** + *add bacon* **6** + *add char grilled king prawns* **10**

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

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

### Extras

free range egg / relish / yuzu Hollandaise **3 EA**

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

bacon / pork sausage / avocado / grilled haloumi / baked navy beans **6 EA**

## 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 whipped tofu, orange, turmeric carrots, baby greens, roasted fennel, beetroot, hemp seeds & ginger dressing **29** **G VEGAN**

+ *add Persian feta* **4** + *add char grilled king prawns* **10**

**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

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

#### Cold Drinks

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

#### Shakes

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

#### Cocktail

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

#### Cocktail Jugs

Serves 4

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

#### Gin Perfect Serves 45ml

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

#### Mocktail

<b>BON APPLE TEA</b> Green Tea, Apple Syrup, Blueberries, Maple Syrup, Cinnamon, Lime	15
<b>POST WATERMELON</b> Fresh Watermelon, Lime, Mint, Sugar Syrup, Cranberry Juice, Soda	15

#### Tap Beverages

Pot, Schooner, Pint

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

#### Bottled Beers & Ciders

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

#### Bottled Spirits

<b>CANADIAN CLUB WHISKEY &amp; DRY</b> .....	14.5
<b>JIM BEAM BOURBON WHISKEY &amp; COLA</b> .....	14
<b>JACK DANIELS WHISKEY &amp; COLA</b> .....	15

#### Sparkling

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

#### White Wines

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

#### Rosé & Moscato

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

#### Red Wines

	150 ML	250ML	BOTTLE
<b>'22 JACK &amp; JILL PINOT NOIR</b> Bellarine Peninsula, VIC .....	13.5	19	60
<b>'19 MT DUNEED ESTATE CABERNET SAUVIGNON</b> Yarra Valley, VIC	13.5	19	60
<b>'22 PORTARLINGTON RIDGE SHIRAZ</b> Bellarine Peninsula, VIC .....	14	21.5	62