

the menu

WHARF SHED

PLEASE ORDER & PAY AT THE BAR

BREKKIE

KET BAKER SEEDED SOURDOUGH toasted with your choice of locally made Frankly Raw peanut butter, Vegemite, Mount Duneed honey or house made raspberry lemonade jam **16.5 R V**

KET BAKER FRUIT LOAF topped with baked hasselback apple, salted caramel, clotted cream & pecan crumble **19.5 V**

BUTTERMILK HOTCAKE with house made sweet corn ice cream, maple bacon, macerated dark berries, crème fraiche, pecan & honey joy **29**

ULTIMATE BREAKY BAP with sausage patty, fried egg, avo, bacon jam, mayo, cheddar & hash browns **28.5 R**
+ house made XO sauce **3.5**

AVO ON TOASTED SEEDED SOURDOUGH with whipped feta, Spring green salsa, WS dukkah & lemon olive oil **27 R V**
+ egg **4** + haloumi **7** + bacon **7** + house made XO sauce **3.5**

BRISKET BENNY of two free range poached eggs on toasted ciabatta, grain mustard Hollandaise, beef brisket, cheddar, apple slaw & macaroni croquettes **29.5 R**

THE WATERFRONT BREAKFAST of two eggs your way on toasted seeded sourdough, bacon, beef sausage, grilled tomato, spinach, roasted mushroom, hash brown & grain mustard Hollandaise **37 R**

TWO FREE RANGE EGGS cooked your way on seeded sourdough **16.5 R V**

EXTRAS

relish / grain mustard Hollandaise / house made XO sauce **3.5 EA**
free range egg / roasted mushroom / grilled tomato / spinach **4 EA**
two hash browns / Persian feta / macaroni croquettes **5.5 EA**
bacon / beef sausage / avocado / grilled haloumi **7 EA**

OPEN 7 DAYS A WEEK

BREKKIE 9AM - 11:30AM

EVERYTHING ELSE 11:30AM - LATE

AFTER
11:30AM

SNACKS

PACIFIC OYSTERS

natural with citrus & mignonette ½ doz **36** / doz **68 G A**

kilpatrick ½ **doz 39** / doz **72 G A**

PORK BELLY BAO BUNS (3) with quick pickles, iceberg, kimchi mayo, cucumber & coriander **26**

HOMEMADE DIPS of miso hummus / edamame / red curry pumpkin served with chilli oil, scallion & toasted local breads **32.5 R**

THREE CHEESE NACHOS with tomato salsa, guacamole, sour cream & pickled jalapeño **28 G**
+ pulled beef brisket **9**

POTATO FRIES with black garlic aioli **18.5 G V**

SWEET POTATO FRIES with lemon myrtle mayo **19.5 V**

WEDGES with sweet chilli & sour cream **20.5 V**

HOUSE MADE PIZZAS 10 INCH

Gluten friendly base available on request

GARLIC, CHEESE & HERB 21.5 **R V**

MARGHERITA with Napoli, cheese, oregano & fresh basil **27.5 R V**

ZUCCHINI with stracciatella, chilli, lemon, pistachio, smoked scamorza & basil **31.5 R V**

AUSSIE with smokey bacon jam, shredded ham, free range eggs & fior di latte **34 R**

MEATLOVERS with beef brisket, sausage meatballs, pork belly & Texan slaw **34.5 R**

SEAFOOD PLATTER 2 FOR

Char grilled prawns, garlic grilled bugs, fried barramundi, half shell scallops, natural & Kilpatrick oysters, salt & pepper calamari, Portarlinton mussels in tomato broth, fries & crisp greens **210 M**

DIETARIES & ALLERGENS

Please advise the wait staff of any dietary requirements. We try to ensure allergies are dealt with correctly.

G GLUTEN FRIENDLY **R** GLUTEN FRIENDLY ON REQUEST **V** VEGETARIAN **VEGAN**
A AUSTRALIAN SEAFOOD **I** IMPORTED SEAFOOD **M** MIXED ORIGIN SEAFOOD

ALL OUR CHICKEN AND BEEF PRODUCTS ARE HALAL

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

MAINS

WHARF SHED LAKSA with prawns, bok choy, snake bean, rice noodles, barramundi, egg, potato, grilled roti & fragrant herbs in a coconut soup **42.5 R M**

SALT & PEPPER CALAMARI with seasonal salad, fries, lemon & house made tartare **37 G I**

FISH & CHIPS with battered barramundi, seasonal salad, fries, lemon & house made tartare **38 R A**

PAN SEARED ATLANTIC SALMON on golden goddess with a grilled courgette, crispy prosciutto, smoked scamorza, chilli, fennel, grapefruit & bitter green salad **42 G A**

VEGGIE BURGER in spinach bun with tomato kasundi, vegan mayo, iceberg, pickled onion, avocado & tomato served with fries **30 VEGAN**

AUSSIE BEEF WAGYU BURGER char grilled in seeded milk bun with caramelised onion, bacon, cheddar, fried egg, tomato, cos & Wharf Shed burger sauce served with fries **33 R**
+ extra patty **6**

CRISPY HOT HONEY CHICKEN BURGER in seeded milk bun with bread and butter pickles, cheese, iceberg & white miso ranch served with fries **32**

FIVE SPICE CHICKEN SALAD on whipped tofu with pear, bitter leaves, fennel, peanut, celery, salad onion, snap pea, black vinegar & mustard dressing **38 R**
+ swap chicken for marinated tempeh & vegan dressing **2.5 VEGAN R**

SLOW COOKED LAMB SALAD on almond skordalia with roasted heirloom beetroots, charred cauliflower, baby kale, turmeric rice, pistachio, Persian feta, pomegranate & gentle herbs with poppy seed & cumin dressing **40 G**

CRUMBED CHICKEN SCHNITZEL with kohlrabi & carrot slaw, fries, salted chicken butter & jus **35**
+ surf & turf prawns **10 I**

CLASSIC CHICKEN PARMIGIANA with ham, mozzarella & Napoli served with seasonal salad & chips **37**
+ seasonal veg & chips **3**

300G GRASS FED PORTERHOUSE char grilled your way with seasonal salad & chips **52 G**
+ seasonal veg & chips **3** + gravy, red wine jus, pepper gravy, mushroom gravy or garlic butter **2.5**
+ surf & turf prawns **10 I**

DESSERTS

TIRAMISU served with almond biscotti **23.5 V**

STICKY DATE PUDDING with salted caramel & vanilla bean ice cream **22.5 V**

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

MEMBERS APP

Sign up today to unlock a variety of special offers with Frothy Beer Venues!



COFFEE & TEA

	REGULAR	LARGE
COFFEE Veneziano Elevate blend	6.8	7.8
ICED COFFEE with ice cream & whipped cream	11	
ICED LATTE / ICED BLACK	7	8
COLD BREW / COCONUT WATER ICED BLACK	7.5	8.5
HOT CHOCOLATE	6.8	7.8
SPICED CHAI LATTE	6.8	7.8
LOVE TEA English breakfast / french earl grey / chai / green / chamomile / peppermint / lemongrass & ginger		6
BONE BROTH Ginger & turmeric flavoured grass-fed beef bone broth		6.5

MATCHA & COLD FOAMS

HOT MATCHA LATTE	7	8.5
ICED MATCHA	7	8.5
ICED BLUEBERRY MATCHA	8.5	9.5
MONT BLANC cold brew, vanilla cold foam, orange zest & nutmeg	13.5	
TIRAMISU chocolate coconut water, espresso, vanilla cold foam	13.5	

COLD DRINKS

SOFT DRINK coke / coke zero / sprite / raspberry / lift / dry ginger / tonic	8	JUG 22
LEMON LIME BITTERS	8.5	
	330ML	750ML
AUSTRALIAN SPARKLING MINERAL WATER	6.5	8.5
AUSTRALIAN GINGER BEER		8
RED BULL		8
REMEDY KOMBUCHA ginger lemon / mango passion / raspberry lemonade / passionfruit / wildberry		8.5

BOTTLED COLD PRESSED JUICES	9 EACH
ORANGE APPLE CARROT TURMERIC	apple, orange, pineapple, lemon
ICONIC GREENS	apple, celery, spinach, kale, lemon, cucumber
WATERMELON LIME	apple, raspberry

SHAKES

	chocolate / caramel / strawberry / spearmint / banana / lime / vanilla / blue heaven / + malt .5
MILKSHAKE	12
THICKSHAKE	14

SPRITZ

APEROL SPRITZ	prosecco, aperol, soda, orange	22
LIMONCELLO SPRITZ	prosecco, limoncello, lemonade	22
HUGO SPRITZ	prosecco, St Germain elderflower, mint, soda	22
DIRTY DISARONNO SPRITZ	disaronno, prosecco, lime, cola	22
FIG & RASPBERRY SPRITZ	prosecco, fig liqueur, raspberry, lime, soda	22

COCKTAILS

APPLE BLACKCURRANT MOJITO	bati, blackcurrant, apple, lime, mint, soda	22
SCARLET COAST	ouzo, tequila, lime, strawberry	22
GREEN GODDESS	pomme verte, gin, kiwi, basil, soda	22
LYCHEE MARTINI	paraíso, vodka, lemon, lychee	22
PINK PALMS	grapefruit liqueur, cointreau, lime, egg white	22
CLASSIC ESPRESSO MARTINI	coffee, sugar, kahlua, vodka	22
SALTED CARAMEL ESPRESSO MARTINI	coffee, kahlua, salted caramel vodka, caramel	22
MARG OF THE MONTH	see your server for today's mix	22

NON ALCOHOLIC

WATERMELON MOJITO	lime, mint, soda, watermelon	16
HIBISCUS LEMONADE	lime, hibiscus, lemonade	16
STIR CRAZY CORDIAL SPRITZ	local citrus cordial, soda water	12
Ask your server for today's flavour		

CANS & BOTTLES

BROOKVALE UNION VODKA PASSIONFRUIT	4%	13
GOOD TIDES HARD SELTZER LEMON LIME	4.3%	13
CASCADE LIGHT	2.4%	10
STONE & WOOD PACIFIC ALE	4.4%	14
CORONA	4.5%	14
PERONI	5.1%	14
GUINNESS	4.2%	14
MOUNTAIN GOAT HAZY APPLE CIDER	5%	14
HEAPS NORMAL QUIET XPA	> 0.05% ABV	9
CANADIAN CLUB WHISKEY & DRY		15
JIM BEAM BOURBON WHISKEY & COLA		15
JACK DANIELS WHISKEY & COLA		15

TAP BEVERAGES

	Pot Schooner Pint
CARLTON DRAUGHT BREWERY FRESH TANK BEER	4.6% / ASAHI 5.2% / GREAT NORTHERN SUPER CRISP 3.5% / CARLTON DRY MID 3.5% / BALTER XPA 5% / BALTER BLACK 4.9% / HARD RATED LEMON LIME ZERO SUGAR 4.5%

SPARKLING

	* Staff Pick *	150ML	250ML	BOTTLE
PORTARLINGTON RIDGE SPARKLING		14	-	64
Bellarine Peninsula, VIC				
AUSTIN'S 6FT6 PROSECCO		13.5	-	62
King Valley, VIC				
G.H.MUMM BRUT CHAMPAGNE		-	-	120
France				

WHITE WINES

HOUSE WHITE	13.5	19	-
LONGVIEW MACCLESFIELD RIESLING	14	22	62
Adelaide Hills, SA			
TE HA BY MATUA SAUVIGNON BLANC	13.5	19.5	60
Marlborough, NZ			
CLYDE PARK ESTATE SAUVIGNON BLANC	15	24	66
Geelong, VIC			
SAINT & SCHOLAR PINOT GRIS	14	22	62
Adelaide Hills, SA			
CLYDE PARK ESTATE PINOT GRIS	17	28.5	75
Geelong, VIC			
LONGVIEW QUEENIE PINOT GRIGIO	14	22	62
Macclesfield, SA			
PORTARLINGTON RIDGE CHARDONNAY	14	22	62
Bellarine Peninsula, VIC			
AUSTIN'S CHARDONNAY	17	28.5	75
Geelong, VIC			

ROSÉ & MOSCATO

AUSTIN'S 6FT6 ROSÉ	13.5	19.5	60
Geelong, VIC			
MCPHERSON AIMEE'S GARDEN MOSCATO	13.5	19	58
Nagambie, VIC			
BANNOCKBURN VINEYARDS '1314' ROSÉ	15	24	66
Geelong, VIC			

RED WINES

HOUSE RED	13.5	19	-
AUSTIN'S 6FT6 PINOT NOIR	13.5	19.5	60
Geelong, VIC			
LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON	14	22	62
Adelaide Hills, SA			
BANNOCKBURN VINEYARDS '1314' SHIRAZ	15	24	66
Geelong, VIC			
AUSTIN'S THE WOOLSHED SERIES NATUREL SHIRAZ	16	25.5	70
Geelong, VIC			