

Wharf

Bar & Restaurant

starters & tapas

natural oysters	6 ¹⁶	12 ³⁰
mignonette dipping sauce		
kilpatrick oysters	6 ¹⁸	12 ³²
trio of dips		12
with toasted turkish bread		
citrus salt & pepper squid (gf)	15	main 28
tzatziki, fig & chili caramel syrup		
hazelnut crumbed haloumi (v)		14
gremolata, fig & chili caramel syrup		
seared scallops (gf)		17
sesame, tomato, wakame salad, lemon butter sauce		
grilled fish tacos		13
soft tortilla, chili pepper salsa, avocado, sour cream		
sticky duck shanks (gf)	15	main 28
chili plum glaze, crisp asian salad		

burgers

all available on gluten free bread

bbq pulled pork roll		16
coleslaw, house bbq sauce, panini		
steak sandwich		17
crisp rocket, beetroot, caramelised onion, aioli, panini		
beef burger		16
cheddar cheese, beetroot, onion jam, l&t, aioli, brioche		
crumbed chicken burger		16
bacon, mozzarella, l&t, aioli, brioche		
grilled fish burger		16
coleslaw, aioli, panini		
grilled haloumi burger (v)		17
crisp rocket, beetroot, l&t, aioli, panini		

mains

special of the day		market price
refer to specials board		
coopers beer battered fish & chips		24
chef's salad, house made tartare		
250g scotch fillet		29
fries, café de paris butter, onion rings & red wine jus		
chicken breast (gf)		26
potato gallette, red pepper relish & jus		
seafood linguini		25
chili, garlic, cream, wine, fresh fish, prawns, squid, crispy capers		
crispy bangalow pork belly (gf)		26
cauliflower puree, currents, maple glaze		
peppered lamb fillet		28
quinoa tabouleh, chili mint yoghurt		
seafood mixed grill (gf)		36
champagne lobsters, prawns, squid, salmon, fish of the day & lemon butter sauce		

sides

chef's seasonal salad (v)		8
raspberry & lime dressing		
truffle parmesan shoestring fries (v)		7
shoestring fries (v)		5
steamed seasonal vegetables (v)		8
maple roasted pumpkin salad (v)		15
quinoa tabouleh, hommous, feta, olives		
add chicken		6
add prawns		8

desserts

warm sticky date pudding	butterscotch sauce, vanilla gelato			
chef's pannacotta of the day (gf)	almond, praline, fresh berries			
citrus & berry tart	whipped cream, berry coulis			
mocha tiramisu	kahlua macerated savorardi biscuits, dark chocolate ganache, mascarpone, whipped cream			
bernardi's italian style gelato		14.5	25.5	36.5
cone or cup - vanilla, chocolate, mango, macadamia, blueberry, pistachio, coffee, tiramisu, snickers, lemon, burnt caramel, strawberry.				

Call 02 6686 5259 – email : wharfbarballina@gmail.com

www.wharfbarballina.com.au

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BREAKFAST

toast	6
sourdough, rye, english muffin, raisin, gf, turkish choice of house jam or marmalade, vegemite, butter, peanut butter or honey	
ham and cheese croissant	10
bangalow ham & cheddar cheese	
eggs on toast	10
poached, fried or scrambled on your choice of toast	
banana & cinnamon pancakes	15
honeycomb butter & maple syrup	
crumbed sardines	17
vine ripened tomato, green olive & parsley salad on rye bread, saffron aioli	
add one egg	2
shakshuka	16
spicy tomato braise w two baked eggs mint labne & soft tortilla	
goats cheese bruschetta	16
grilled asparagus on rye w poached egg, goats cheese salad, balsamic drizzle	
spanner crab omelette (gf)	18
ginger, chilli, shallot, oyster sauce, coriander	

eggs benedict

served on an English muffin topped w hollandaise

bangalow ham or bacon 16

smoked salmon 17

spinach 15

big vegetarian breakfast 20

avocado, roasted tomatoes, hash brown, spinach, field mushroom, and eggs fried, poached or scrambled on toast

big breakfast 20

bacon, hayters hill pork sausage, roasted tomatoes, hash brown, field mushrooms, and eggs fried, poached or scrambled on toast

kids cheesy scramble w toast 7

kids cinnamon pancakes 8

extras

house jam or marmalade, vegemite 2

peanut butter, honey 2

extra free range eggs 3.5

spinach, field mushroom, hash brown 3

roasted tomato, hollandaise 3

bacon, pork sausage, bangalow ham, 5

smoked salmon 5

drinks

espresso, macchiato, piccolo	3.8
flat white, cappuccino, mocha, café latte, chai latte, hot chocolate	4.0
chai tea, English breakfast, peppermint, chamomile, green, lemongrass & ginger	4.0
caramelised latte, caramelized mocha, caremelised hot choc	4.5
london fog – earl grey tea with vanilla syrup and steamed milk	4.5
mug, oy, double shot or syrups, chai/ vanilla/ hazelnut/ caramel	extra 50c
apple, pineapple, tomato, orange, cranberry, juice	5
coke, coke zero, lemonade, squash, ginger ale & soda water, lemon lime bitters or soda lime bitters	4
iced chocolate/coffee/mocha with ice cream & whipped cream, milkshake vanilla, choc, straw, caramel	6
mineral water san pellegrino sparkling or acqua panna still	500ml/ 1000ml 4.5/ 7

ONE ACCOUNT PER TABLE PLEASE

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