

OCEAN AND EARTH PLATTER \$45

Soup tasters, chicken liver parfait, mussels, prawns, hummus, olives, red pepper dip,
Falafels, smoked feta, gurnard bites, garlic bread, pepperoni.



THE WHARF

KITCHEN AND BAR

PH 07825 0010

SMALL

BRUSCHETTA 9.50

Fresh Tomato, garlic, buffalo curd and basil

GARLIC BREAD 7

Topped with Parmesan

WHARF'S FAMOUS SEAFOOD CHOWDER

sml 11 | big 18

Smoked Kahawai, mussels and white fish
with warm crusty bread

COROMANDEL MUSSELS

½ doz 12 | dozen 21

Sauvignon cream broth fresh herbs

FALAFELS 13

Salad greens red capsicum coulis

ASIAN STICKY PORK RIBS 14

Pickled ginger and sesame

WHANGAMATA SCALLOP MORNAY 19

Wine sauce and parsley garlic crumb

BIG

CONFIT DUCK LEG 32

Smashed potato, plum, date
and thyme reduction, market greens

AGED EYE FILLET 35

Served on cauliflower puree with potato gratin,
prawns and red wine jus

VOL AU VENT LAMB CUTLET 31

with lamb vegetable ragout and minted baby peas

WOK VEGETABLES 19

Coconut and ginger rice with toasted peanuts
and asian sauce

Optional: Beef /Chicken/Prawn 26

CUT OF THE DAY POA

Creating fresh dishes daily

Please see specials

FRESH FISH POA

Root vegetable, green salad and caper butter

Please see specials

WINTER EVENING MENU

5PM - LATE

SIDES

OLIVES AND LEMON OIL 8

MARKET GREEN SALAD 9

with smoked feta garlic

SAUTEED LEEKS 10

with a dash of herb cream

FRIES WITH AIOLI

Agria 8 or Kumara 9