

SEAFOOD PLANK \$55

Cerviche, salmon wontons, prawns, fish pate, mussels, salmon sashimi, wakeme, pickled ginger, wasabi, soy gel and anchovy toast

SMALL

GARLIC BREAD 8
Topped with Parmesan

ANCHOVY TOAST 12

WHARF'S FAMOUS SEAFOOD CHOWDER

sml 12 | big 18

Smoked Kahawai, mussels and white fish
with warm crusty bread

WARM LAMB MEDALLION 21
Vegetable rosti, avocado and chimichurri pesto

BRUSCHETTA 12
Tomato, smoked feta, balsamic gel and basil

STICKY PORK RIBS 14
Sesame and ginger

SNAPPER CERVICHE 19
Wakame, soy gel

COROMANDEL MUSSELS
½ doz 12 | dozen 22
Sauvignon cream broth and fresh herbs

WHANGAMATA SCALLOP MORNAY 19
Cheese sauce, parsley and garlic crumb

BIG

250GM AGED SCOTCH FILLET 35
Jacket potato with herb sour cream

OR

CONFIT DUCK LEGS 35
Whipped garlic potato, steamed greens
with mushroom sauce or Pinot Noir jus

TWICE COOKED PORK BELLY 29
Fennel, raspberry dijon, quinoa salad and grilled apple

SEAFOOD LASKA 29
Mussels, prawns, fresh fish, vegetables, glass noodles

CHICKEN PARMY 28
Cos letuce, tomato basil ragout,
crispy bacon and parmesan

WOK VEGETABLES
Asian sauce, steamed rice, peanuts 20
add prawns 27

FRESH MARKET FISH OF THE DAY 32
New potatoes, garden salad, tomato
chilli salsa



THE WHARF

KITCHEN AND BAR

PH 07825 0010

SUMMER EVENING MENU

5PM - LATE

SIDES

STEAMED VEGETABLES 9
with lemon

MINI CEASAR SALAD 10

OLIVES AND LEMON OIL 8

AGRIA FRIES 8
with aioli

KUMARA FRIES 10
with aioli

P.T.O for drinks

Please advise your server of any food allergies or intolerances, most dishes can be amended to cater for **gluten/dairy free**. 15% Surcharge applies on Public holidays. **One account per table.**

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