

## **SEAFOOD PLANK \$59**

Ceviche, salmon wontons, prawns, fish pate, mussels, smoked salmon, wakeme, pickled ginger, wasabi, soy gel, anchovy toast and chowder taster.

### **SMALL**

#### **GARLIC BREAD 8**

Topped with Parmesan

#### **WHARF'S FAMOUS SEAFOOD CHOWDER**

*sml 12 | big 18*

Smoked Kahawai, mussels and white fish  
with warm crusty bread

#### **WHANGAMATA SCALLOPS 23**

Scallops in Yorkshire puddings, Mornay sauce,  
parmesan crumb and crispy pancetta

#### **MUSHROOMS 17**

Panko and parmesan crumbed mushroom wedges,  
chilli jam and micro salad

#### **STEAMED COROMANDEL MUSSELS**

*½ doz 12 | dozen 22*

Sauvignon cream broth and fresh herbs

#### **LAMB FILLET MEDALLION 20**

Served on a kumura and parsnip rosti, dressed  
with warm pinenut and anchovy vinaigrette

### **BIG**

#### **200GM AGED EYE FILLET 38**

Creamed truffle mash, whiskey glazed carrots,  
served with wilted greens and confit garlic jus

#### **ORGANIC CHICKEN BREAST 31**

Roasted in lemon, thyme and honey sauce,  
duck fat potatoes, on a bed of brussel sprouts,  
bacon and red pepper

#### **CHARGILLED VEGETABLE STACK 26**

Layered with vegetable gratin, marinated veges,  
grilled haloumi and drizzled with chimichurri sauce  
Add lamb 9

#### **FRESH MARKET FISH OF THE DAY 33**

Panfried with prawns and garlic roasted potatoes,  
dressed with a lemon and dill sauce and seasonal greens

#### **DAILY BOARD SPECIAL POA**

Please ask staff for details



# **THE WHARF**

**KITCHEN AND BAR**

PH 07825 0010

## **WINTER EVENING MENU**

**5PM - LATE**

### **SIDES**

#### **DUCK FAT ROASTED POTATOES 9**

#### **GRILLED VEGETABLE MEDLEY 10**

#### **ANCHOVY TOAST 8**

#### **AGRIA FRIES 8**

with aioli

#### **KUMARA FRIES 10**

with aioli