

SEAFOOD PLANK \$59

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

TAPAS

AL BROWN SLIDERS 15

Gurnard, cress and preserved lemon aioli

HOUSE SMOKED FISH SALAD 15

Shredded iceberg lettuce, apple and horseradish creme fraiche

KOREAN CRUNCHY CHICKEN 15

With chipotle Mayonnaise

TRADITIONAL PRAWN COCKTAIL 16

Cos lettuce, avocado and cherry tomatoes

NZ GREEN LIPPED MUSSELS

½ doz 12 1 dozen 22

Sauvignon cream broth and fresh herbs and grilled bread

WHARF'S FAMOUS SEAFOOD CHOWDER

sml 12 1 big 18

Smoked Kahawai, mussels and white fish with warm crusty bread

SNAPPER CEVICHE 17

Grilled Lemon and wakame

WHANGAMATA SCALLOPS 17

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

BIG

CHICKEN PARMIGIANA 31

Panko crumbed chicken tenders, cos lettuce, crispy bacon, tomato ragù and fresh parmesan

200GM AGED EYE FILLET 38

Chargrilled with garlic roasted potatoes, chimichurri sauce, merlot jus and market salad

FRESH MARKET FISH OF THE DAY 33

Panfried with prawns, tomato chilli salsa, garlic and herb roasted baby potatoes and green salad

WOK VEGETABLES 20

Sauteed seasonal vegetables, sticky Asian sauce, steamed Jasmine rice and toasted cashew nuts
add prawns 28

VEGETABLE LASAGNA 23

With spinach bechamel sauce and fresh side salad

LAMB FILLET MEDALLION 32

Served on a kumura and parsnip rosti, layered with marinated vegetables and grilled haloumi, dressed with warm pinenut and anchovy vinaigrette



THE WHARF

KITCHEN AND BAR

PH 07825 0010

EVENING MENU

5PM - LATE

SIDES

AGRIA FRIES 8

with aioli

KUMARA FRIES 10

with aioli

ANCHOVY TOAST 10

MINI CAESER SALAD 12

GARLIC BREAD 10

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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