

SEAFOOD PLANK \$69

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

ENTREES

BRUSCHETTA 14

Turmeric sourdough, Raglan avocado, rocket oil & salsa

GRILLED SCALLOPS 21

Smoked pork loin & orange & peach puree

CRISPY BUTTERMILK CHICKEN 19

Oregano, smoked paprika, granny smith apple slaw & Japanese mayo

GRILLED GREEN LIPPED MUSSELS

½ doz 12 | dozen 22
Tomatoes, garlic, parmesan crumb

AL BROWNS SLIDERS 18

Pan fried market fish, tartare & watercress

PULLED BEEF SPRING ROLLS x 3 15

Apricot & Bourbon dipping sauce.

WHARF'S FAMOUS SEAFOOD CHOWDER

sml 13 | big 19
Smoked Kahawai, mussels, fresh white fish with turmeric garlic ciabatta

BIG

SEAFOOD LINGUINE 29

Clams, green lipped mussels, white wine, cream, garlic, rocket & parmesan

OCEAN AND EARTH 38

Prime sirloin with scallop, potato terrine, wilted greens & merlot jus

CHICKEN PARMIGIANA 33

Parmesan breaded chicken tenderloin with basil, mixed tomatoes, olives & grilled cos

NICOISE SALAD 36

Heirloom tomatoes, olives, jammy egg, green beans, potatoes, rocket & Dijon dressing & seared Tuna

MARKET FISH OF THE DAY 37

White fish, macadamia crumb, piccolo potatoes fresh greens & grilled pineapple salsa

GRILLED LAMB MEDALLION 38

Ratatouille, kumura & parsnip rosti, rocket, smoked feta & jus

MISO ROASTED EGGPLANT (V) 26

Eggplant, wok vegetables, steamed rice, ginger & sesame

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 11

Please advise your server of any food allergies or intolerances, most dishes can be amended to suit dietary needs.

- 15% Surcharge applies on Public holidays.
- 2.5% credit card charge.
- Appreciate one account per table.

P.T.O for drinks

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