



Local wood & charcoal grill cooking,
freshest seasonal local and Australian produce.



Lunch 12pm to 3pm | Dinner from 6pm

4 Course Share tasting menu, reflecting some of the best dishes we have to offer	75pp
3 Course Share luncheon tasting menu	52pp
Boston Bay Roast Suckling Berkshire Pig Feast (gf) with all the trimmings, carved at the table (Minimum 10 guests /24hrs notice)	2 course lunch 58pp 3 course 80pp
Freshly Made in-house Bread , salted butter	2pp

Raw & Cured

Beef Carpaccio , rocket, shaved parmesan, crispy capers, aioli (gf)	21
Beef Tartare , egg yolk, condiments, toasted house-made bread (df)	20
Gin-cured Atlantic Salmon , lemon crème fraiche, flying fish roe, nori, fennel (gf)	22
Cured NT Barramundi , coconut, wasabi soy dressing, chervil (gf)	20
'Charcuterie Board' cured meats, pickles, house-made bread (df)	26

Small Plates

Wood-grilled Southern Ocean Squid , smoked paprika, lemon aioli (gf)	23
Fried Beans , anchovies, chilli, garlic, sesame dressing (gf/df)	16
Charred sweetcorn , mint, coriander, watercress, pecorino (v/gf)	18
Warm Salad of Wood Grilled Seasonal Vegetables , smoked hummus, croutons (vegan)	21
Salad of Grains , seasonal vegetables with roasted seeds & nuts, labneh (v/gf)	23
Dutch Beef Croquettes , dijon (2)	14
Grilled Cos Lettuce , soft poach egg, crispy speck, anchovies, shaved parmesan (gf)	19
Wharf One Beef Burger , onion rings	22

Larger Plates

Prawn Fettuccini , anchovies, garlic, tomato, parsley, olive oil, lemon, pecorino	36
Smoked BBQ Beef Short Rib , kimchi salad (gf/df)	38
Slow cooked NT Brahman Beef pithivier pie, jus	32
Roasted Pork Belly , apple, wombok, lemon & green chilli, jus (gf/df)	37
Duck Leg Confit & Duck Breast , star anise dust, balsamic jus, rocket (gf/df)	42
Spicy Rubbed Free Range Chicken , cos lettuce (gf/df)	36
Crispy Skin Humpty Doo Barramundi fillet , broccoli, crispy caper, lemon butter sauce, watercress, lemon (gf)	39

From the Wood & Charcoal Grill

All meat on the wood grill is cooked medium-rare, unless requested

250g Lamb Cutlets , mint, garlic, herbs, yoghurt, lemon (gf)	36
200g Steak Frites , béarnaise sauce (gf)	35
300g Angus Sirloin , chimichurri, confit onion (gf)	44
300g Scotch Fillet , bone marrow, jus, cress (gf)	48
250g Wagyu Rump MB9+ (gf/df)	58
Charred NT Pumpkin , red chilli, maple, watercress, hazelnut (gf/vegan)	25
Fish of the Day	POA
Australian Prawns (3) , pineapple salsa (gf/df)	37

Sides

Crispy potatoes (gf)	8
Shoestring fries (gf)	8
Cos lettuce, anchovy, parmesan (gf)	8
Sauté greens (gf)	8
Tempura mushroom, togarashi, ponzu sauce	8