

WHARF 350

(02) 4907 5075
350 Wharf Rd, Newcastle, NSW, Australia

STARTER.....

GRILLED FLAT BREAD	9.00	MIXED SICILIAN OLIVES	9.00
Grilled confit garlic and parsley flatbread (V)		Warm marinated sicilian olives (V,GF,DF)	
FOCACCIA BREAD	10.50	CHARCUTERIE PLATE	32.00
Grilled focaccia bread served with extra virgin olive oil and hazelnut dukkha (V)		Charcuterie plate with burrata, prosciutto, mortadella, pickled vegetables, fig and grilled focaccia (GFO,DFO)	

ENTREES

SYDNEY ROCK OYSTERS	4.50 EACH	THAI BRAISED DUCK MARYLAND	26.00
Sydney rock oysters served kilpatrick, natural, pickled eschallot cavier mignonette (minimum 3) (GF)		Master stock caramel, nham jim served with a crisp asian salad	
PISTACHIO AND SAFFRON ARANCINI	18.00	SLOW COOKED PORK BELLY	25.00
Semi-dried tomato, mozzarella and pomodoro sauce (V)		16 hour slow cooked pork belly, thai red curry, served with coconut rice and coriander confetti (GF)	
SEAFOOD CHOWDER	21.00		
Chowder with green lipped mussels, clams, king prawns & fish served with warm grilled sourdough			

MAINS.....

BAKED CANNELLONI	28.00	CHICKEN SUPREME	31.00
Ricotta, english spinach, buffalo mozzarella and caponata (V)		Potato and pumpkin gratin, english spinach with reisling and thyme cream (GF)	
PASTA AI FRUTTI DI MARE	28.00	PASTA GENOVESE	22.00
Prawns, squid, barramundi, chilli, garlic, julienne vegetables and saffron butter emulsion tossed through mafaldini pasta		Basil pesto with diced butternut pumpkin, danish feta, rocket and roasted pinenuts tossed through mafaldini pasta (V)	
ATLANTIC SALMON	32.00		
Miso broth, bok choy, green tea noodles and wakame (GFO)			

GRILL

Served with choice of two sides and one sauce

COWRA LAMB RUMP (250GM)	35.00	WAGYU FLATIRON (250GM)	38.00
PAN FRIED DAINTREE BARRAMUNDI	32.00	RIB EYE CUTLET (300GM)	40.00

SAUCES

Salsa verde, peppercorn, quince jus, mushroom creme

SIDES.....

STEAMED GREENS	9.00	MASH	9.00
Broccolini, green beans, lemon olive oil and sea salt (V,GF,DF)		Confit garlic mash (V,GF)	
FRIES	9.00	SALAD	9.00
Rustic skin on fries served with black truffle aioli (V, DF)		Carrot and cucumber ribbon, cherry tomato and eschallot (V,GF,DF)	
WOK FRIED SNOWPEAS	9.00	CAULIFLOWER GRATIN	9.00
Snow peas with garlic, chilli and sesame oil		Bechamel sauce, mozzarella and pangritata (v)	

SEAFOOD PLATTER.....

SEAFOOD PLATTER FOR TWO 149.00

TIER ONE

Local king prawns, sydney rock oysters, smoked salmon, baby octopus salad, lemon and house made cocktail Sauce

TIER TWO

Grilled Daintree barramundi, chilli dusted loligo squid, sautéed green lip mussels, seafood chowder, toasted ciabatta and lemon

SEAFOOD PLATTER FOR ONE 80.00

Local king prawns, Sydney rock oysters, baby octopus salad, grilled daintree barramundi, chilli dusted loligo squid, seafood chowder, toasted ciabatta, lemon and house made cocktail sauce

DESSERT.....

STICKY DATE AFFOGATO	15.00	WARM POACHED PEAR	17.00
Espresso, butterscotch sauce and vanilla bean gelato		Compressed pear, honeycomb and saffron anglaise (GF)	
CHOCOLATE FONDANT	17.00	FRENCH CREPES	17.00
Served with double cream and drunken berry compote		Strawberry conserve, banana, hazelnut chocolate and chantilly cream (GF)	
HUNTER CHEESE BOARD	29.00		
Hunter belle cheeses served with quince pasta, dried fruits, crackers and lavosh (GFO) goldenbelle (washed rind) blue moon (blue vein) cheddarbelle (9 month aged) briebelle (White mould) (GFO)			