



The Wharf Hotel

M E N U



Photos of Every Dish!
Go to mryum.com/wharf or scan the QR code with your iPhone camera or Google Lens. No QR app required.

GRAZERS

Flatbread, hummus, sumac, herb oil	12
S&P calamari, hot & sour sauce, asian herbs, crispy shallots (GF, NF)	14
Buttermilk fried chicken ribs, sticky sriracha plum (contains SESAME SEEDS)	13
Bao buns crunchy pork belly, kimchi mayo, slaw, coriander (2)	14
Crispy halloumi, honey thyme dressing, pickled fennel (GF, V)	13
Mini beef taco, chilli marinated beef tacos, red bean salsa, coriander dressing (2)	16
Summer veg spring rolls, plum dipping sauce, soft herbs, sesame (V)	09
Prawn lettuce cups, tiger prawn, boozy cocktail sauce, Japanese pepper (GF)	15
Crunchy fried cauliflower, hummus, herb oil, chili, dukkha (V)	14
Garlic pizza bread, loads of garlic, oregano, mozza	13
Chips, aioli (GF)	09
Sweet potato wedges, sweet chilli, sour cream	12
Cheesy chips & gravy	13

PLATTERS

THE WHARF PLATTER	48
Flatbread, trio of dips, S&P calamari, chicken ribs, crispy cauliflower, summer veg spring rolls, olives	
THE CATCH PLATTER	60
Furphy battered prawns, S&P calamari, beer battered market fish, panko crumbed scallops, prawn cocktail lettuce cups, chips, salad, tartare, lemon	

STEAKS

250g Great Southern Pinnacle, Porterhouse (GF)	26
300g Red Gum Scotch fillet (GF)	36
200g Great Southern Pinnacle, Eye Fillet MS+2 (GF)	37
<i>Served with chips, salad, choice of sauce: Herb garlic butter, peppercorn, red wine jus, mushroom</i>	

MAINS

Beef Burger; brisket patty, Hi-Melt cheese, pickles, beetroot, lettuce, burger sauce	21
<i>Make it plant based or 100% vegan: additional \$2</i>	
Chicken Burger; buttermilk fried chicken, jalapenos, pickles, lettuce chipotle mayo	21
Chicken Parma; all the usual suspects, chips & salad	26 / petit 19
Chicken Schnitzel; panko crumbed schnitz, chips, salad, aioli, lemon	22
Fish & Chips; beer battered market fish, chips, salad, tartare, lemon	22
Tasmanian Salmon Nicoise Salad; baby potato, green bean, soft egg, olives, herbs	28
Pork Belly Salad; buckwheat noodles, sesame & ponzu dressing, coriander, spring onion, shaved cabbage	28
Lentil Salad; roquette, radish, citrus vinaigrette, almonds, herbs (V) + Fried haloumi \$4	20
Penne Pasta; artichoke, cherry tomato, olive, garlic, white wine, basil, parmesan (V)	20

WHAT'S ON

Mondays
Paella Day; Get the week started right with \$7 serves of Paella. Available from 5pm
Tuesdays
Parma Night; \$15 for everyone's favourite pub classic, available from 5pm onwards
Wednesdays
Trivia Night; Your chance to win \$150 in prizes. Kicks off from 6:30 pm with \$10 pizzas all night and \$6 selected schooners, wines and spirits.
Thursdays
Steak Night; \$15 for 200g porterhouse, chips and salad, available from 5pm onwards
Happy Hour
Enjoy selected schooners, wines and spirits for only \$6 available Mon - Fri from 4pm - 7pm
Express Lunch
Chef's weekly specials for just \$12 available Mon - Fri from 12pm - 3pm

A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa. A 10% surcharge applies on public holidays

PIZZA

<i>Gluten free bases available upon request</i>	02
Margherita; Simple tomato, mozza, basil	18
Hawaiian; Tomato, ham, pineapple, Napoli, mozzarella	20
Prawn; Garlic, prawns, zucchini, chilli, mozza	22
Capricciosa; Tomato, ham, olives, mushroom, artichoke, mozza	22
Veggie; Roast sweet potato, basil pesto, fetta, spinach	22
Chicken; Roast chicken, tomato, BBQ Sauce, pineapple, red pepper, mozza	22

SIDES

Green beans; ricotta, almonds, evoo, black pepper	06
Crispy chat potatoes; garlic butter, sea salt	06
Baby cos hearts; ranch dressing, radish, pistachio	06
Medley tomato salad; basil, sweet balsamic roquette (VE,GF)	05
V= VEGETARIAN VE= VEGAN DF= DAIRY FREE GF= GLUTEN FREE GFO= GLUTEN FREE OPTION	

KIDS MENU

<i>12 years and under</i>	
Choose your own adventure meal	
Penne, tomato sauce, cheese	10
Little Parma or schnitzel	10
Crispy fried fish	10
beef taco, bean, sour cream, cheese	10
Pick a side	
green beans / chips & ketchup / sweet potato wedges / green salad	
Pick a drink	
OJ / Apple Juice / any soda	
Dessert	
Ice-cream & raspberry topping, sprinkles	

DESSERTS

Cheesecake;	14
raspberry, crumble, vanilla ice-cream	
Chocolate Tart;	13
butterscotch, salted caramel ice-cream	
Summer lemon tart;	13
fruit sorbet, seasonal fruit	