

# WHARF 350

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

## STARTER.....

<b>GRILLED FLAT BREAD</b>	<b>9.00</b>	<b>MIXED SICILIAN OLIVES</b>	<b>9.00</b>
Grilled confit garlic and parsley flatbread (V)		Warm marinated sicilian olives (V,GF,DF)	
<b>FOCACCIA BREAD</b>	<b>10.50</b>	<b>CHARCUTERIE PLATE</b>	<b>32.00</b>
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 .....

<b>SYDNEY ROCK OYSTERS</b>	<b>4.50 EACH</b>	<b>THAI BRAISED DUCK MARYLAND</b>	<b>26.00</b>
Sydney rock oysters served kilpatrick, natural, pickled eschallot cavier mignonette (minimum 3) (GF)		Master stock caramel, nham jim served with a crisp asian salad	
<b>PISTACHIO AND SAFFRON ARANCINI</b>	<b>18.00</b>	<b>SLOW COOKED PORK BELLY</b>	<b>25.00</b>
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)	
<b>SEAFOOD CHOWDER</b>	<b>21.00</b>		
Chowder with green lipped mussels, clams, king prawns & fish served with warm grilled sourdough			

## MAINS.....

<b>BAKED CANNELLONI</b>	<b>28.00</b>	<b>CHICKEN SUPREME</b>	<b>31.00</b>
Ricotta, english spinach, buffalo mozzarella and caponata (V)		Potato and pumpkin gratin, english spinach with reisling and thyme cream (GF)	
<b>PASTA AI FRUTTI DI MARE</b>	<b>28.00</b>	<b>PASTA GENOVESE</b>	<b>22.00</b>
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)	
<b>ATLANTIC SALMON</b>	<b>32.00</b>		
Miso broth, bok choy, green tea noodles and wakame (GFO)			

## GRILL .....

Served with choice of two sides and one sauce

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

### SAUCES

Salsa verde, peppercorn, quince jus, mushroom creme

## SIDES.....

<b>STEAMED GREENS</b>	<b>9.00</b>	<b>MASH</b>	<b>9.00</b>
Brocolini, green beans, lemon olive oil and sea salt (V,GF,DF)		Confit garlic mash (V,GF)	
<b>FRIES</b>	<b>9.00</b>	<b>SALAD</b>	<b>9.00</b>
Rustic skin on fries served with black truffle aioli (V, DF)		Carrot and cucumber ribbon, cherry tomato and eschallot (V,GF,DF)	
<b>WOK FRIED SNOWPEAS</b>	<b>9.00</b>	<b>CAULIFLOWER GRATIN</b>	<b>9.00</b>
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.....

<b>STICKY DATE AFFOGATO</b>	<b>15.00</b>	<b>WARM POACHED PEAR</b>	<b>17.00</b>
Espresso, butterscotch sauce and vanilla bean gelato		Compressed pear, honeycomb and saffron anglaise (GF)	
<b>CHOCOLATE FONDANT</b>	<b>17.00</b>	<b>FRENCH CREPES</b>	<b>17.00</b>
Served with double cream and drunken berry compote		Strawberry conserve, banana, hazelnut chocolate and chantilly cream (GF)	
<b>HUNTER CHEESE BOARD</b>	<b>29.00</b>		
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)			