



## Entrée

<b>Flat Garlic Crust</b>	<b>9.90</b>
<b>Cob Loaf</b> with herb & garlic butter	<b>5.50</b>
<b>Trio of Dips</b> Fresh herb & olive oil charred turkish sticks served with a trio of delicious home made dips	<b>12.50</b>
<b>Brushetta</b> Crème Friache, tomato, basil, red onion, avocado, capers & aged balsamic <i>*smoked salmon optional</i>	<b>12.50</b> <b>3.00</b>

## Seafood Starters

<b>Oysters – 9 to a Serve</b>	<b>18.50</b>
<b>Natural</b>	<b>21.50</b>
<b>Kilpatrick</b>	<b>15.50</b>
<b>Middle Eastern spiced calamari</b> Served on rocket, pimento, lime & avocado salsa with fresh lemon and mango mayonnaise	<b>16.50</b>
<b>Chilli N.Z. Mussels</b> Sautéed in fresh chilli, tomato, garlic, & ginger broth served with crisp Vienna sour dough	<b>16.50</b>
<b>Seafood Symphony</b> Fresh Mooloolaba king prawns, mussels & rock oysters partnered with preserved lemon & zesty cocktail sauce	<b>16.50</b>

## Salads

<b>Traditional Caesar</b> Crisp baby cos lettuce, bacon, garlic croutons & shaved parmesan tossed through a traditional Caesar dressing topped with boiled egg (Anchovies optional)	<b>14.50</b>
<b>Warm Kipfler Potato Salad</b> Blistered roma tomato's, crisp snow peas, spring onions, bell peppers, baby spinach & shredded egg with a light honey mustard vinaigrette	<b>16.50</b>
<b>* Add Cajun chicken</b>	<b>4.50</b>
<b>* Add Middle Eastern spiced calamari</b>	<b>4.50</b>
<b>* Fresh king prawns</b>	<b>6.50</b>

## Pasta

<b>Pesto Polo Linguini</b> Chicken breast marinated in a basil pesto with sautéed onion, garlic & sun-dried tomato folded through a parmesan, pine nut & cracked pepper cream sauce finished with fresh avocado & basil	<b>24.50</b>
<b>Seafood Sensation Linguini</b> A local selection of fresh prawns, scallops, smoked salmon, mussels, calamari, pan fried & tossed through linguini with fresh tomato, lemon, garlic, basil, chilli & olive oil	<b>27.50</b>
<b>Mousaka</b> Vegetarian lasagne layered with egg plant & served with fresh house salad	<b>18.50</b>

## Mains

<b>Crispy Prosciutto Chicken Supreme</b> Chicken breast filled with boccochini & avocado, wrapped in prosciutto served with kipfler and caramelised leek gratin & chardonnay cream sauce	<b>23.50</b>
<b>Braised Lamb Shanks</b> Served on garlic mash & a medley of roast vegetables, buttered beans and a rich rosemary jus	<b>24.90</b>
<b>Catch of the Day</b>	<b>P.O.A</b>
<b>Tasmanian Salmon</b> Chilli, ginger & lime encrusted on baby bok choy, asparagus & wilted spinach, scented wild rice pilaf and a sweet soy reduction	<b>26.50</b>
<b>Seafood Curry</b> Lemon grass, kafir lime, coconut & coriander, sautéed prawns, calamari, mussels, scallops & fish pieces Julienne vegetables & hokkien noodles	<b>28.50</b>
<b>Wharf Side Platter</b> Freshly crumbed prawns, scallops, reef fish & lightly dusted calamari with a duo of dipping sauces, fresh lemon & tropical fruit selection	<b>24.50</b>
<b>Add Fresh Seafood – King Prawns, Mussels, Oysters</b>	<b>9.90</b>
<b>Nasi Goreng</b> <i>*vegetarian optional</i> Indonesian special fried rice	<b>15.50</b>
<b>Add chicken</b>	<b>4.50</b>
<b>Add prawns</b>	<b>6.50</b>
<b>Chicken Parmigiana</b> Rich napoli sauce, double smoked bacon & baby mozzarella on crumbed chicken breast. Comes served with a house salad and fries	<b>19.50</b>
<b>Graziers Pie</b> Tender chunks of graziers beef slow cooked in a silky onion gravy encased in pastry and served with mashed potato and mushy peas	<b>15.50</b>
<b>Texas Char Pork Rack of Ribs</b> Served with side Caesar & lightly dusted fries	<b>24.50</b>
<b>Tuscan Lamb</b> Charred lamb rump with kalamata olives, roast pumpkin, fetta, Spanish onion, & red capsicum, folded through mixed leaf with a pine nut, basil, & balsamic dressing	<b>24.50</b>

## Pizzas

<b>Tandoori Chicken</b> Char grilled tandoori chicken, napoli, avocado, onion, capsicum, curried cashews, mango yoghurt, fresh mint, & pappadams	<b>21.50</b>
<b>Garlic Prawn &amp; Camembert</b> Rich napoli, baby spinach, avocado, mushrooms, king prawns, camembert, tomato, shallots, a lemon & garlic aioli & fresh basil	<b>24.50</b>
<b>Vegetarian</b> Napoli, mushroom, onion, roast pumpkin, capsicum, spinach, kalamata olives, persian fetta, fresh rosemary & roasted pine nuts	<b>18.50</b>

## Kids Menu

<b>Crispy Chicken Breast Nuggets &amp; Chips</b>	<b>7.50</b>
<b>Crumbed Fish &amp; Chips</b>	
<b>Hawaiian Pizza</b>	
<b>Rump Steak &amp; Vegetables</b>	<b>11.50</b>

# Wharf Tavern

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## Premium Char Grilled Steak



**Petite Eye Fillet 200g** **24.50**

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks  
**"SIMPLY SENSATIONAL"**



**Rump 350g** **28.50**

This classic primal cut is full in flavour & comes from Kilcoy meatworks in south-east Queensland. The beef bodies are a yearling, predominately 75% Bos Taurus (British Breed of Cattle). Aged to our specification with a supplier guarantee of ultimate flavour & tenderness

**"FULL OF FLAVOUR"**



**Porterhouse 300g** **28.50**

Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. Fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste

**"MELT IN YOUR MOUTH"**



**Fillet Mignon 250g** **28.50**

Succulent eye fillet wrapped in bacon & char grilled to capture that smoky hickory aroma. Please note when cooked well done the bacon still imparts a pink tone to the eye fillet

**"TANTALISE YOUR TASTEBUDS"**



**Rib Eye on the Bone 400g** **32.50**

A specialty primal cut of beef with exceptional flavour & eating quality. British breed of cattle with a marbling score of up to 2 & a supplier guarantee of ultimate satisfaction & tenderness

**"THE GRAND CHAMPION OF STEAKS"**

### Steak Topper

Add pan-fried prawns, mussels or scallops in your choice of garlic cream or chilli napoli **7.50**

**All grilled to your liking with your choice of sauce:**

House jus, mushroom, dienne, peppercorn, chilli & béarnaise

**. All served with either sauteed kipfler potatoes & wok tossed vegetables, or garden/Caesar salad & seasoned fries.**

## Lunch Time Only (Mon-Fri)

### Oven Roasted Rolled Foccacias

Cajun Chicken Foccacia **16.50**

Spicy Chorizo & Mediterranean Vegetables **16.50**

(both served with sour cream & house salad)

**B.L.T.A** **14.50**

Bacon rosettes, lettuce, tomato & avocado on Vienna with aioli

**Steak Sandwich** **14.50**

Grain fed rump, swiss cheese, beetroot, tomato, & caramelised onion relish between thick sour dough.

## Sides

**Fresh Garden Salad** **4.50**

**Fresh Caesar Salad** **5.50**

**Avocado Salsa Salad** **6.50**

**Lightly Dusted Fries with Aioli** **6.50**

**Cajun Seasoned Wedges** **8.50**

With sour cream and sweet chilli

**Sauteed Kipflers Potatoes** **6.50**

Rosemary, thyme & sea salt

**Medley Wok Tossed or Steamed Vegetables** **4.50**

## Trading Hours

**OPEN 7 DAYS**

**LUNCH 12-2.30**

**MON FRI 5.30 -8.30**

**SAT SUN 6-8.30**

**EARLY BIRDS 5.30-6.30**

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