

w h a r f s h e d

g e e l o n g



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Facebook Challenges



Like free stuff? Then like us on Facebook!

<http://facebook.com/WharfShed>

There are two ways to win every month:

1. Simply 'like' our Facebook page. A gift voucher will be randomly awarded to one of our fans each month.
2. Participate in our monthly challenges. Refer to today's specials or our Facebook timeline for full details.

Dietary Requirements

All dishes are marked according to your dietary requirements as follows:

V – Vegetarian

L – Lactose Intolerant

C – Coeliac

Many other dishes can be altered to suit your needs, for more information, ask your waiter. All dishes may contain traces of nuts.

Kids Drinks

Assorted Schweppes Soft Drinks sm/3.00 lg/4.00

Pepsi, Pepsi Max, Solo, Sunkist, 7up, raspberry, Coola lime, dry ginger

Kids Juices 3.00

orange, apple, pineapple

Milkshakes sm/4.00 lg/5.00

chocolate, caramel, strawberry, banana, vanilla

Spiders sm/4.00 lg/5.00

cola, lemonade, lemon, orange, raspberry, lime

Kids colouring kits containing colouring, game and activity 4.50

sheets, colouring pencils, temporary tattoos, stickers and a novelty toy

(not suitable for children under 3 years of age)

Kids Meals

(\$9.00 for children under 12 only, \$12.00 for all others)

Ploughman's lunch of seasonal fruit, kabana, ham, 9.00
cheese, carrot, cucumber, tomato and fresh bread

Mini porterhouse steak with chips and vegetables C 9.00

Grilled chicken tenderloins with chips and vegetables C 9.00

Crumbed calamari rings with chips and salad L 9.00

Battered fish with chips and salad L 9.00

Penne bolognese L 9.00

Mini margarita pizza (Napoli, cheese and herbs) V 9.00

Mini Wharfies pizza (Napoli, ham, cheese and pineapple) 9.00

Starters

Italian style fresh herb or garlic bread	V	10.00
Garlic and cheese or fresh herb and cheese flatbread	V	10.00
Tre Gusti – trio of dips made fresh daily, served with house baked sesame pizza bread, Turkish bread and grissini sticks		16.50
Nachos – a huge serve of corn chips with tasty cheese, guacamole, spicy tomato and jalapeño salsa and sour cream	VC	e/11.00 m/18.00
Bruschetta – roast eggplant and capsicum, tomato, onion, capers, anchovies, pine nuts, raisins and a pesto and cheese spread on charred ciabatta bread finished with a balsamic reduction		15.00
Soup of the Day – see specials menu for today's soup (served with warm bread)		12.00

Tapas Plate Options

Warm Camilo olives in Camilo olive oil (gold medal, '09 Melb. Show) served with toasted Turkish bread	VL	6.00
Ham and cheese croquettes with a green onion mojo and roast capsicum		6.00
Cauliflower and sweet potato pakora with curried salt	VC	6.00
Chile con queso with corn chips and ciabatta bread	V	6.00
Crispy pork belly pieces, braised red cabbage and cauliflower purée	C	6.00
Pan seared calamari strips with chilli, garlic, herbs and lemon	LC	7.00
Baked local mussels with a pancetta, cheese and herb crust		7.00
Spanish chorizo, potato and herb omelettes with garlic aioli	C	7.00

Sides

Garden salad	VLC	9.00
Buttered seasonal vegetables	VC	9.00
Chips	LC	8.00
Wedges	VL	8.00
- with sweet chilli mayonnaise	VL	+1.00
- with garlic aioli	VLC	+1.00
- with tartare sauce	VLC	+1.00
- with salsa	VL	+1.00
- with sour cream	VC	+1.00
- with gravy		+2.50

Something Fresh

Greek salad of kalamata olives, Danish fetta, cucumber, tomato, Spanish onion and mixed lettuce in a red wine dressing	VC	16.00
- with poached chicken breast slices	C	+6.00
- with grilled, lemon peppered calamari	C	+6.00
Caesar salad with cos lettuce, crispy pancetta, toasted garlic croutons, parmesan, anchovies and a poached egg with a classic Caesar dressing		18.50
- with poached chicken breast slices		+6.00
- with grilled, lemon peppered calamari		+6.00
Niçoise salad of boiled potato, green beans, tomato, kalamata olive, hard boiled egg, anchovies and garlic aioli	CL	16.00
- with grilled Tuna	CL	+6.00
Smokey Chicken Turkish Bread – house smoked chicken, tomato relish, spinach, Spanish onion and brie in toasted Turkish bread		16.00
Mediterranean Turkish Bread – roast eggplant, zucchini and capsicum, spinach, olive, fetta and a rocket pesto in toasted Turkish Bread	V	15.00
Big Sanga – see specials menu for today’s big sandwich		14.00

Pizza and Calzone

pizzas are 24cm in diameter (9in, 6 slices)
all pizzas can be made as calzone upon request
gluten free pizza bases are available upon request (+2.00)

Margarita	– oregano, basil, garlic, and mozzarella on a Napoli base	V 16.50
Wharfies	– ham, pineapple and mozzarella on a Napoli base	17.50
Vegetarian	– roast pumpkin, spinach, spiced walnuts, ricotta and mozzarella on a Napoli base, finished with walnut oil	V 18.00
Chicken	– chermoula chicken, capsicum, tomato, Spanish onion, fetta and mozzarella on a garlic oil base topped with fresh coriander and lemon	19.50
Seafood	– Cajun scallops, shrimp, mussels, calamari, clams, spinach, tomato and capsicum on a hot salsa base topped with a tequila mayonnaise and spring onion	22.50
Lamb	– marjoram rubbed lamb back strap, spinach, capsicum, Spanish onion, chilli and mozzarella on a Napoli base topped with fresh oregano	20.00
Sausage	– chorizo, pepperoni, beef chipolata, olives, chilli, mozzarella and house made BBQ sauce on a Napoli base	20.00

Pasta and Risotto

all non-seafood pasta and risotto is served with parmesan cheese unless requested
 gluten free pasta is available upon request (e +2.00 / m +4.00)

Spaghetti ragù alla bolognese (a beef sauce)		e/14.00	m/20.00
Fettuccini carbonara with bacon and egg in a creamy garlic sauce – mushroom optional		e/15.00	m/21.00
Spaghetti with fresh local mussels, prawns, Tuna, rocket, Spanish onion and tomato in a creamy rocket pesto sauce		e/19.00	m/25.00
Penne with roast chicken, bacon, fetta, sage and pine nuts in a creamy pumpkin sauce		e/15.00	m/21.00
Penne with roast eggplant and capsicum, fresh tomato and herbs in a rich Napoli sauce	V	e/13.50	m/18.50
Risotto of speck bacon and braised red cabbage, topped with crispy pork belly and spiced ricotta	C	e/16.00	m/22.00

Wharf Shed Favourites

Chicken and beef stir-fry with capsicum, bok choy, cashews and hokkien noodles in a sweet chilli, garlic and ginger soy sauce	L 22.00
Beer battered fish fillets served with a garden salad, chips and a house-made tartare sauce	L 24.50
- see specials board for today's fresh fish	
Crispy salt and pepper calamari strips served with a garden salad, chips and tartare sauce	L e/17.00 m/24.50
Wharf Shed chicken parmigiana topped with Virginia ham, Napoli and mozzarella cheese, served with chips and salad	
- normal size	19.50
- monster size	24.50
Breakfast Roll – bacon, egg, tasty cheese, cos lettuce, and a house-made mayonnaise, served with two hash browns	13.50
Wharf Shed burgers in a sesame seed bun, each served with chips and our famous sweet chilli mayonnaise:	
- minced beef burger with tomato, lettuce, bacon, cheese, egg and tomato relish	21.50
- Smokey Tomatina spiced chicken fillet burger with lettuce, tomato, Swiss cheese and mango chutney	21.50
- house-made vegetable burger with beetroot, carrot, tomato, lettuce and a tahini yoghurt dressing	V 20.00
Open souvlaki with a traditional Greek salad and tzatziki	22.00
- with grilled lamb fillets	
- with grilled chicken tenderloins	

Seasonal Mains

Local Portarlington mussels in a coconut, lemongrass and tomato curry broth with grilled naan bread	22.00
Porterhouse steak (300g) cooked to your liking with a sweet potato and carrot mash, green beans and braised red cabbage	C 29.00
– with garlic and herb butter	C
– with a creamy mushroom sauce	C
– with a beef and balsamic jus	
– with a rich gravy	
– surf and turf	+8.00
Malaysian style red beef stew served with coconut rice pilaf, pickled cucumber, a fried egg, sambal and a pappadum	24.50
Chicken breast roulade of ricotta, spinach, roast capsicum and pine nuts with charred polenta, king prawns and green beans finished with a creamy lemon thyme sauce	C 29.00
House baked beef, bacon and mushroom pie in a rich gravy served with a crisp garden salad and chips	15.00
Fish of the Day	28.50
– see specials board for today's fresh fish	

Cold Drinks

Assorted Schweppes Soft Drinks (Pepsi, Pepsi Max, Solo, Sunkist, 7up, raspberry, Coola lime, dry ginger)	4.00
Emma & Tom's Fresh Life Juices	5.00
Green Power – apple, banana, passionfruit, plum, lemon and green botanicals	
Karmarama – orange, pineapple, mango, banana, passionfruit and ginseng	
Go-Fusion – apple, mango, cranberry, orange, lemon, honey and a herbal infusion	
Cloudy Apple – 100% pure apple juice	
Radical Action – apple, peach, orange, mango, blackberry, elderberry, green tea and grape seed	
Extreme C – apple, guava, orange, strawberry and acerola berry	
Straight OJ – 100% pure orange juice	
Plain juice by the glass (orange, apple, pineapple, cranberry, pink grapefruit, tomato)	4.50
Iced Coffee, Iced Chocolate, Iced Strawberry	5.00
Milkshakes (chocolate, caramel, strawberry, banana, vanilla)	5.00
Thickshakes (chocolate, caramel, strawberry, banana, vanilla)	6.50
Smoothies (mango, strawberry, banana)	6.50
Spiders (cola, lemonade, lemon, orange, raspberry, lime)	5.00
Evian Still Mineral Water (330mL)	4.50
Evian Still Mineral Water (700mL)	9.50
Badoit Sparkling Mineral Water (330mL)	4.50
Badoit Sparkling Mineral Water (700mL)	9.50
San Pellegrino Flavoured Mineral Water (limonata, aranciata rossa, chinotto, mandarino)	4.50
Bundaberg Ginger Beer	5.00
Lipton Iced Tea (lemon, peach, mango)	5.00

Hot Drinks

Full Range of Coffee		4.00
- mug size		+1.50
- soy milk		+0.50
- decaf		+0.50
- strong		+0.50
- flavoured (vanilla, caramel)		+1.00
Vienna		5.00
Affogato		5.00
Pot of Tea (for one)		4.00
Pot of Tea (for two)		6.00
- English Breakfast	- Chamomile	
- Irish Breakfast	- Lemon Scented	
- Earl Grey	- Green	
- Peppermint		
Chai Latte		4.00
Hot Chocolate (with marshmallows)		4.50
Hot Toddy – whiskey, honey, lemon, cloves		10.00
Liqueur Coffee		10.00
- Jameson	- Baileys	
- Galliano	- Kahlua	
- Grand Marnier	- Frangelico	
- Amaretto		

From the Font

Tap Beer and Cider		Pot	Schnr	Pint
Hahn Premium Light	(NSW)	4.00	5.50	7.00
James Boags Draught	(TAS)	5.00	6.50	8.00
James Squire Pale Ale	(NSW)	5.50	7.50	8.50
James Squire Amber Ale	(NSW)	5.50	7.50	8.50
Heineken Lager	(NED)	6.00	8.00	9.00
Guinness Stout	(IRE)	6.00	8.00	9.00
Stella Artois (330ml pots, 500ml schooners)	(BEL)	7.00	8.50	10.00

Premium Australian Beers

Gippsland Gold Pale Ale (Grand Ridge Brewery, Mirboo North, VIC)	(4.9%, 330ml)	10.00
Coldstream Naked Ale (Coldstream Brewery, Coldstream, VIC)	(4.8%, 330ml)	10.00
Knappstein Reserve Lager (Knappstein Brewery, Clare Valley, SA)	(5.6%, 330ml)	10.00
Grand Ridge Yarra Valley Gold (Grand Ridge Brewery, Mirboo North, VIC)	(4.9%, 330ml)	10.00
White Rabbit White Ale (White Rabbit Brewery, Healesville, VIC)	(4.5%, 330ml)	10.00
White Rabbit Dark Ale (White Rabbit Brewery, Healesville, VIC)	(4.9%, 330ml)	10.00

Mainstream Australian Beers

James Boags Premium Light	(TAS, 375ml)	5.50
Carlton Draught	(VIC, 375ml)	8.50
Crown Lager	(VIC, 375ml)	9.50
James Squire Sundown Lager	(NSW, 345ml)	8.50
James Squire Golden Ale	(NSW, 345ml)	8.50
James Boags Classic Blonde	(TAS, 375ml)	8.50
James Boags Premium	(TAS, 375ml)	8.50

Imported Beers

Becks	(GER, 330ml)	9.00
Hoegaarden	(BEL, 330ml)	9.00
Kirin	(JAP, 330ml)	9.00
Peroni Nastro Azzurro	(ITA, 330ml)	9.00
Corona	(MEX, 330ml)	10.00

Cider

Pipsqueak "Best Cider" (Apple)	(WA, 375ml)	9.00
Magners Apple	(IRE, 568ml)	10.00
Magners Pear	(IRE, 568ml)	10.00
Magners Pear and Ginger	(IRE, 568ml)	11.00
Magners Apple, Orange and Honey	(IRE, 568ml)	11.00

Sparkling Wine

	GLS	BTL
House Sparkling	8.00	28.00
Redbank “Emily” Chardonnay Pinot Noir Brut Cuvée (Pyrenees, VIC)	10.00	38.00
Jansz Cuvée N.V. (Multi-regional, TAS)	12.00	46.00

White Wine

	GLS	BTL
House White	8.00	28.00
O’Leary Walker Polish Hill River Riesling (Clare Valley, SA)	10.00	39.00
Best’s Pinot Gris (Great Western, VIC)	10.50	41.00
Tiefenbrunner Pinot Grigio (Alto Adige, ITA)	10.50	42.00
Giesen Sauvignon Blanc (Marlborough, NZ)	9.50	38.00
Swan Bay Sauvignon Blanc Semillon (Bellarine Peninsula, VIC)	9.50	38.00
Howard Park “Flint Rock” Chardonnay (Marlborough, NZ)	9.50	38.00
Willowglen Moscato (Goulburn, NSW)	8.00	32.00

Red Wine

	GLS	BTL
House Red	8.00	28.00
Clyde Park “Locale” Pinot Noir (Moorabool Valley, VIC)	10.50	42.00
Ralph Fowler Merlot (Mount Benson, SA)	9.50	38.00
Rymill MC ² Cabernets Merlot (Coonawarra, SA)	9.50	38.00
Estella Cabernet Sauvignon (McLaren Vale, SA)	11.50	45.00
E. Guigal Côtes du Rhône (Rhône, FRA)	10.50	41.00
Primo Estate Il Briccone Shiraz Sangiovese (McLaren Vale, SA)	10.50	41.00
Ashbrook Shiraz (Margaret River, WA)	12.00	46.00

Reserve Wines

List available upon request. Please ask your waiter.

Vodka

Absolut	9.00	Belvedere	11.50
Smirnoff	9.00	Żubrówka (bison grass)	10.00
Grey Goose	11.50		

Gin

Gordon's	9.00	Hendricks	13.00
Bombay	10.00	Gin Mare	13.00
Tanqueray	10.00	Plymouth (sloe berry)	10.00
Tanqueray No. 10	13.00		

Rum

Coruba	9.00	Captain Morgan Original	10.00
Mount Gay Eclipse	9.00	Mount Gay Extra Old	13.00
Inner Circle Red	10.00	Angostura 1824	13.00

Scotch Whisky

Blended:

Chivas Regal	9.00
Johnnie Walker Red	9.00
Johnnie Walker Black	11.00

Single Malt:

Glenmorangie (10yo)	12.00
Laphroaig (10yo)	12.00
Oban (14yo)	14.00

Bourbon Whiskey

Jim Beam	9.00	Jack Daniels Single Barrel	12.00
Jack Daniels	9.00	Bakers	14.00
Southern Comfort	9.00	Woodford Reserve	14.00
Wild Turkey	9.00		

Other Whiskey

Canadian Club	8.50	Bushmills (10yo)	12.00
Jameson	8.50		

Tequila

Sierra Milenario (blanco)	9.00	1800 (añejo)	14.00
Sierra Milenario (reposado)	9.00		

Brandy

St. Remy VSOP	9.00	Armagnac Delord	14.00
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Cocktails

Caribbean Cruise (built)			15.00
Midori, Lena, The Blue, Coruba, pineapple juice, orange juice			
Daiquiri (blended)			15.00
Rum, fruit liqueur, fresh fruit, lime (banana, mango, strawberry, watermelon)			
Green Lantern (muddled)			15.00
Midori, Cointreau, peach liqueur, kiwi and lemon			
Japanese Slipper (shaken)			15.00
Midori, Cointreau, lemon, maraschino cherry			
Manhattan (shaken)			15.00
North American whiskey, vermouth, bitters, maraschino cherry			
Mojito (muddled)			15.00
Rum, lime, mint, sugar			
Seedy Bastard (blended)			15.00
Malibu, Cointreau, Mohala, pineapple, mango, passionfruit, ice-cream			
Shameless Hussey (muddled)			15.00
Jägermeister, vanilla liqueur, Galliano, lime juice			
Toblerone (blended)			15.00
Bailey's, Frangelico, vodka, chocolate, honey, ice-cream			
Zulu Warrior (blended)			15.00
Midori, Rubis, lemon juice, strawberry, watermelon			

Wharf Shed Café Payment Policy

Unfortunately, due to the number of exits in our establishment, we have had to put in place a security measure for the financial wellbeing of the business.

We have had several instances in the past where tables have not paid their bill before leaving (whether intentional or not). Therefore, we are re-enforcing a one rule for everyone policy. Subsequently, we have introduced the following payment policy, offering you two payment options.

1. TABLE ACCOUNT

We secure a driver's license OR credit card to run an account. This is stored under your table number in a secure filing system at the main register. No imprint or details of any sort are recorded.

A table card will then be distributed to the card holder. Upon payment of the account, an exchange of cards occurs with the verification of the card holder's full name so that only the card holder can reclaim their identification.

2. PAY AS YOU GO

Each order placed is paid – in full – at the time of ordering, either by cash or card (\$15.00 minimum for all card transactions).

It is not illegal to take a card to secure an account as required. It is simply a measure used to protect the financial wellbeing of the business. We do apologise for the inconvenience.

Wharf Shed Café Management.