

Wharf Bar

ITALIAN ASIAN INSPIRED MENU
DESIGNED TO SHARE

ANTIPASTI

Sourdough Puffed bread (VG) 18
Yuzu Oil - Shichimi - Sea Salt

Cheesy Garlic Sourdough Calzone (VG) 20
Provolone - Garlic Confit - Arugula - Garlic Oil

“Paired With”

Whipped Feta (VG) 26
Hot Honey - Hazelnut - Chives

Edamame Hummus (V) 24
Carrot Scapece - Sun-dried Tomato XO Sauce -
Puffed Buckwheat - Coriander

Stracciatella (VG) 28
Thai Basi - Heirloom Tomato - Summer Peach - Nori Powder

Burrata (VG) 30
Chilli Crisp - Zucchini Nam Jim - Dill

Prosciutto 28
Rock Melon - Arugula - Parmigiano Reggiano - Balsamic
- Soy Glaze

Matteo's Cheese Plate (VG) 32
Toma - Gorgonzola - Brie - Soy Walnuts - Saffron Pear Chutney
- Sourdough Crackers

House Marinated Olives (V) 16
Chilli - Citrus - Fennel Seeds - Yuzu - Gochugaru - Ginger

WOODFIRE SOURDOUGH PIZZA

Margherita (VG) 28
San Marzano Pomodoro - Fior di Latte - Yuzu Oil - Thai
Basil - Parmigiano Reggiano

Nduja 32
Fior di Latte - Vietnamese Mint Pesto - Zucchini Nam Jim

Teriyaki Lamb 36
Fior di Latte - Orange Kumara - Balsamic Onion Jam
- Whipped Feta - Mint Oil

Nashi Pear (VG) 31
Fior di Latte - Smoked Gouda - Thai Sweet Chilli - Soy Walnuts

Smoked Salmon 35
Pine Nut Pesto - Ricotta - Fresh Dill - Pickled Shallots - Chilli Crisp

Hot Bells 36
San Marzano Pomodoro - Fior di Latte - Spicy Salami -
Hot Honey - Chilli Flakes

Capricciosa 35
San Marzano Pomodoro - Fior di Latte - Prosciutto
Cotto - Artichokes - Capers - Olives

*Add Prosciutto or Spicy Salami to any Pizza - Additional 5 Each

*Gluten Friendly and Vegan Pizza Options Available - Additional 5 Each

SMALL PLATES

Market Fresh Oysters /6 each
Natural with Wharf Bar Mignonette

Ahi Tuna Tataki 36
Furikake - Strawberry Ponzu - Avocado - Ginger - Red Chilli - Rice Crackers

Fiordland Venison Tartare 34
Gochujang - Giardiniera - Miso Cured Egg - Sourdough Crackers

Zamora Pork Bao 17
Olive Oil Bun - Fennel Sausage - Balsamic Char Siu

Lumina Lamb Arancini 28
Tomato Red Curry - Coconut Labneh - Puttanesca Crumb - Balsamic Onion Jam

Wharf Bar-Fried Chicken 26
Umami-Dill Mayo - Nduja Emulsion - Fermented Daikon - Gibbston Microgreens

House Salted Cod Croquette 25
Buttermilk - Wasabi Mustard

Hand Cut Fries (VG) 16
Togarashi - Black Garlic Mayo

Fire Baked Greens 15
Almonds - Chilli Crisp

Cos Lettuce (VG) 18
Green Goddess - Egg Jam - Pecorino - White Anchovy

BIG PLATES

Yakisoba Vongole 45
Clams - Tiger Prawns - Fine Herbs - Dry Sake - Chillli Crisp

Shiitake Mushroom Casarecce (VG) 41
Remarkable Fungi - Crispy Sage - Mushroom XO - Pecorino

Gnocchi Bokki 42
Gochujang Vodka Cream - White Kimchi - Pancetta - Spring Onion

Pork Milanese 45
Fig Tonkatsu - Fennel Slaw - Spring Onion - Sesame

Wharf Bar Wagyu
Wagyu Scotch Fillet 75
350g Lake Ohau Grass Fed - Salsa Verde - Watercress

DESSERT

Pistachio Cannoli (VG) 12
Cannoli Bros Pastry - Pistachio - Ricotta - Limoncello Soju Glaze

Nutella Cannoli (VG) 12
Cannoli Bros Pastry - Hazelnut - Nutella - Ricotta

Tiramisu Cannoli (VG) 12
Cannoli Bros Pastry - Coffee Cream - Caramelised Walnut - Espresso
Glaze

Affogato 12
Add Frangelico/ Disaronno/ Tia Maria - Additional 9

Lemon Sorbet (V) 10

*We can not guarantee our food is free of any allergens. Please advise our team of any dietary requirements and we will endeavour to accommodate them to the best of our ability.

V Vegan / VG Vegetarian