Wharf Bar

ITALIAN ASIAN INSPIRED
DESIGNED TO SHARE

ANTIPASTI

Sourdough Puffed Bread (VG) 18
Citrus oil, shichimi, sea salt

Cheesy Garlic Sourdough Calzone (V) 22
Provolone, confit garlic, mixed leaf

Whipped Feta (V) (GF) 26
Hot honey, hazelnut, chives

Edamame Hummus (VG) (GF) 24
Carrot scapece, sun dried tomato XO,
puffed grains, micro coriander

Burrata (V) (GF) 30
Wood-fired pumpkin, pumpkin seed,
chilli crisp, curry leaf

Beetroot & Goat Cheese (V) (GF) 28
Semi dried beetroot, pine nut gremolata,
goat cheese mousse, mint

Matteo's Cheese Plate (V) (GFO) 32
3 cheese selection, soy walnuts,
saffron pear chutney, sourdough cracker

House Marinated Olives (VG) (GF) 16
Ginger, citrus peel, gochugaru

PIZZA

Margherita (V) 28
San Marzano tomato, fior di latte, yuzu oil, Parmigiano Reggiano

Hot Bells 38
San Marzano tomato, fior di latte, spicy salami, nduja,
hot honey, chilli flakes

Wharf Bar Meat Lover 38
San Marzano BBQ sauce, fior di latte, smoked ham,
spicy salami, nduja pork sausage

Teriyaki Lamb 36
Fior di latte, golden kumara, balsamic onion jam,
whipped feta, mint oil

Carbonara 35
Fior di latte, pancetta, carbonara custard, pepper,
Parmigiano Reggiano

Smoked Salmon 35
Pine nut & basil pesto, fior di latte, ricotta, pickled shallots,
chilli crisp

Capricciosa 35
San Marzano tomato, fior di latte, prosciutto cotto, artichokes,
capers, olives

Mushroom & Truffle (V) 35
Truffle cream, portobello, fior di latte, herbed mascarpone

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFO) Gluten Free option

We cannot 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.

Gluten friendly and Vegan pizza options available, +5 each

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Market Fresh Oysters (GF) 6 ea.
Natural with Wharf Bar mignonette

Yakisoba Vongole 45
Wild Little Neck clams, prawns, fine herbs, dry sake, chilli crisp

Gorgonzola & Walnut Gnocchi (V) 42
Homemade gnocchi, creamy gorgonzola sauce, nashi pear, soy walnuts

Ahi Tuna Tataki (GF) 36
Furikake, strawberry ponzu, avocado, red chilli, rice crackers

Fiordland Venison Tartare (GFO) 34
Gochujang, giardiniera, miso cured egg, sourdough crackers

Mushroom Arancini (V) 28
Aged parmigiano foam, pickled mushroom, truffle oil, nasturtium

Wharf Bar Karaage Chicken (GF) 26
Umami mayo, nduja emulsion, white kimchi, Gibbston micro coriander

Gyoza Dumpling 20
Nduja pork, spring onion, chilli crisp, Gibbston microgreens

Hand Cut Fries (V) 16
Togarashi, black garlic mayo

Fire Baked Greens (V) 16
Toasted almonds, chilli crisp

Mixed Green Salad (V) (GF) 16
Green goddess, aged parmesan, miso cured egg

Wharf Bar Wagyu (GF) 90
350g Lake Ohau grass fed scotch fillet with umami jus & mixed leaf salad

DESSERT

Chocolate Mousse 18
Dark chocolate namelaka, tonka bean espuma, red berry coulis

Pistacchio Cannoli (V) 12
Cannoli Bros pastry, pistacchio ricotta, Limoncello soju glaze

Affogato (V) (GF) 12
Kāpiti vanilla gelato, espresso
Add Frangelico, Disaronno or Tia Maria, +9

Lemon Sorbet (VG) (GF) 10

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