

FUNCTIONS



The Wharf is your ideal function destination! Ocean views or Marina seating, we offer a range of options no matter the occasion. Our flexible menus cater to everyone's needs-- ensuring each event is unique and memorable. Not to mention, the professionalism and smiles you'll receive from our staff. Please read on or contact us directly at the number below for more information.

Sit Down

2 Course: \$50 per person

3 Course: \$60 per person

Both courses are inclusive of a set entree for the table to share, and a choice of 3 mains options.

The 3 course option also includes a dessert for the table.

Including an additional Entree, Main, or Side option is an extra \$5 per person
Upon booking, please advise us of any dietary restrictions or allergies a guest in your party might have.

For all bookings over 10 people, a deposit of \$10 per person is taken to secure the booking. This deposit is fully refunded on the night, and is taken off the total spend.

Shared Entrees

Creamed sweet potato, pumpkin & cumin soup with corn bread toast (GF)

Rustic roast tomato, basil & chickpea soup with polenta chips (Vegan & GF)

Thai King Prawn Salad (GF)

Australian King prawns, with green pawpaw, Thai herbs, peanuts, crisp shallots & Nam Jim dressing

Scallops (GF)

Hervey Bay scallops grilled with lime, chilli, and pepper mix

Salt & Pepper Squid

Squid lightly seasoned using house made salt & pepper mix

Green Pea Falafel (Vegan & GF)

Arabic Spiced pea Falafel, roquette salad, pickled vegetables & vegan mayonnaise

Southern Style BBQ Pork (GF)

Twice cooked pork belly, special house made BBQ sauce, fennel slaw & charred corn salsa

Garlic Bread

Bruschetta

Toasted Turkish bread, vine ripened tomatoes, fresh basil, black garlic and extra virgin olive oil

Dips Plate

Trio of dips, marinated olives and toasted pita and lavosh bread

Mains

300 g. Scotch Fillet

Herb roasted potatoes, wild mushrooms, shallot tart tatin & three-peppercorn sauce

"Land & Sea"

Dry-aged sirloin cooked medium with potato & thyme gallette, baby spinach, crisp onions & garlic prawn cream sauce (GF)

Pancetta wrapped Atlantic salmon steak

Steamed broccolini, crushed potato & dill salad, lemon mustard vinaigrette (GF)

Panko crumbed SA King George whiting

Hand cut chips, roquette salad, grilled lemon & sauce grbiche

Swiss brown mushrooms

Stuffed with pumpkin & Danish feta, garlic sautéed greens, pine nuts, shaved parmesan and truffle oil (V & GF)

Chargrilled chicken breast

Crusted with parsley, garlic & lemon, fennel two ways & pearl couscous

Slow braised beef cheek

Creamed potato, persilage heirloom carrots & verde sauce (GF)

Twice cooked pork belly

Pan seared scallops, asian greens and sichuan chilli glaze (GF)

Chargrilled lamb rump

Warm cannellini & broad bean salad, roasted heirloom tomatoes & tomato bail jus (GF)

Sides

Seasonal Vegetables

Herb Roasted Potatoes

Garden Salad

The Marina Pier, 4 Holdfast Shores, Glenelg SA 5045

(08) 8376 6266

thewharf.com.au

Desserts

Flourless chocolate & hazelnut torte, Frangelico chocolate sauce & coffee ice-cream (GF)

Lemon curd tart, macerated berries & vanilla marscapone

Roast almond panna cotta with orange and almond biscotti

Cheese platter: King Island triple cream Brie, Adel Blue, Vintage cheddar, quine paste & lavosh

Note: guests are welcome to bring in cake or desserts,
however, we do charge a \$10 cakeage fee

** Coffee service will be an additional \$5 per person**

Canapé Menu

5 item selection: \$55 per person

8 item selection: \$65 per person

COLD ITEMS:

Vietnamese cold rolls with pink vinegar dipping sauce (Vegan/GF)

House dips & pita bread

Chicken liver pate crostini & onion jam

Peking duck pancakes & hoi sin sauce

Kingfish ceviche pickled cucumber & ginger (GF)

Prawn, dill & cucumber sliders (GF)

Oysters natural with sesame seaweed (GF)

Pork San Choy Bow

HOT ITEMS:

Southern Fried Chicken & BBQ Sauce

Smoked salmon, tarragon & mustard croquettes (GF)

Potato, truffle & parmesan souffle tart

Haloumi & babaganoush crostini

Green pea falafel (Vegan/GF)

Oysters Mornay

Thai fish cakes & nam jim sauce

Gourmet pies & pasties

SWEET ITEMS:

Australian cheese selection-- King island triple cream brie, Adel blue, vintage cheddar served with quince paste & lavosh

Mini lemon meringue tarts

Macarons

Home made chocolate truffles

Almond & orange biscotti

Mini tiramisu

Panna cotta shooters

Beverage Packages

HOUSE DRINK PACKAGE

\$30 per person-- 2 hours

\$39 per person-- 3 hours

Growers Gate Shiraz

Tap Beers

Growers Gate Sauv Blanc

Adelaide Hills Ciders

Growers Gate Sparkling

Juice & Soft Drinks

Hugh Hamilton Rose

PREMIUM DRINK PACKAGE

\$38 per person-- 2 hours

\$47 per person-- 3 hours

Ziro Prosecco

Tap Beers

Mother's Milk Shiraz

Adelaide Hills Ciders

Zonte Sauv Blanc

Base Spirits

Hugh Hamilton Rose

Juices & Soft Drinks

Mars Needs Moscato

****Additional time to drink packages will result in an extra charge per person****

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