

# Wharf Shed PAVILION

UPSTAIRS, 15 EASTERN BEACH ROAD,  
GEELONG

BOOKINGS: (03) 5229 3110

## Entrée

**GARLIC COBB LOAF** 13

**MOUNT ZERO OLIVES**, dukkah, olive oil 15

**FRIED GREEN TOMATOES**, buffalo mozzarella, olive tapenade 15

**BEETROOT AND GOATS CHEESE SALAD** 15

**CURED MEAT PLATTER**, condiments 24

**GRILLED BEEF SKEWERS**, chilli onion jam 16

**HOUSE MADE SAUSAGE**, condiments 16

**PACIFIC OYSTERS** *Natural* 4.5 EA // *Kilpatrick* 5.5 EA

**FRIED PORT PHILLIP BAY CALAMARI**, mango, mint, smoked tomato mayonnaise 17

**CHARRED BANANA PRAWNS**, romanesco sauce, lime 19

## Main

**PORK AND GREEN MANGO SALAD**, nam jim dressing 28

**GNOCCHI**, pumpkin, sage, walnuts, burnt butter sauce 26

**ROASTED FIELD MUSHROOM**, whipped ricotta, charred vegetables, radicchio 26

**PORTARLINGTON MUSSELS**, white wine and tomato with a saffron aioli and served with sourdough 24

**MARKET FISH**, ask wait staff for today's catch **POA**

**LAMB RUMP**, eggplant, roasted peppers, yoghurt 35

**SPATCHCOCK**, red cabbage, Parmesan salad, gremolata 32

## Sides

**BROCCOLINI**, capers, olive oil 10

**GREEN MANGO AND PAPAYA SALAD**, sweet peanuts, pickled chilli, coriander 12

**PANZANELLA SALAD** 12

**HONEY ROASTED CARROTS**, black sesame, spiced yoghurt 10

**HAND-CUT CHIPS** 13

## Cape Grim Steak

*Cape Grim is in the far northwest corner of Tasmania, shaped by wild Southern Ocean swells, abundant rainfall and proudly has the cleanest air in the world. Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature, with a commitment to sustainable farming and ethical practices.*

Steaks served with **YOUR CHOICE OF 2 SIDES & 1 SAUCE:**

**SCOTCH FILLET** 350g 49

**PORTERHOUSE** 300g 39

## Sauces

**TRIO OF MUSTARDS** 4

**GARLIC & HERB BUTTER** 3.5

**TRUFFLE BUTTER** 3

**RED WINE JUS** 6

**PEPPER SAUCE** 6

## Dessert

**MANDARIN CRÈME BRÛLÉE**, white chocolate & chilli 20

**COGNAC PANNA COTTA** 20

**VANILLA SEMIFREDDO**, pomegranate, hazelnut praline 19

**RASPBERRY SOUFFLÉ** 23

**CHEESE** Chefs selection of domestic & international cheeses with quince paste & lavosh 27