
Wharf Shed PAVILION

UPSTAIRS, 15 EASTERN BEACH ROAD,
GEELONG

BOOKINGS: (03) 5229 3110

Express Lunch

One Course 30 // Two Courses 35 // Three Courses 40

Available for Lunch, Monday–Friday
(excluding public holidays)

Entrée

BEETROOT AND GOATS CHEESE SALAD

GRILLED BEEF SKEWERS, chilli onion jam

CALAMARI, mango, mint, smoked tomato mayonnaise

Main

GNOCCHI, pumpkin, sage, walnuts, burnt butter sauce with
asparagus and goats cheese

MARKET FISH, ask wait staff for today's catch

PORTERHOUSE (200g) with eggplant, roasted peppers,
charred asparagus, garlic and herb butter

Dessert

MANDARIN CRÈME BRÛLÉE, white chocolate & chilli

VANILLA SEMIFREDDO, pomegranate, hazelnut praline

SMOKED COGNAC PANNA COTTA sponge, chocolate soil

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

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 and 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

SMOKED COGNAC PANNA COTTA sponge, chocolate soil 20

VANILLA SEMIFREDDO, pomegranate, hazelnut praline 19

RASPBERRY SOUFFLÉ vanilla ice cream, raspberry sauce 23

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