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# Wharf Shed PAVILION

UPSTAIRS, 15 EASTERN BEACH ROAD, GEELONG

BOOKINGS: (03) 5229 3110

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## Express Lunch

One Course 25 // Two Courses 35 // Three Courses 45

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

### Entrée

TODAY'S SOUP served with toasted sourdough

LEMON PEPPER CALAMARI, smoked tomato aioli, fennel and orange salad

SPICED LAMB MEATBALLS, cous cous, green harrisa and mint yoghurt

### Main

RICOTTA GNOCCHI, pan fried with slow roasted tomato sauce, basil, pine nuts and goats cheese

CRISPY SKIN SALMON, pea risotto, burnt butter and pecorino

CRISPY PORK SALAD, Asian slaw, apple, chili caramel and toasted peanuts

### Dessert

LEMON TART, toasted marshmallow meringue, liquorice ice cream  
"PAVLOVA" de constructed, textures of fruits, passion fruit custard

MINT AND CHOCOLATE MOUSSE, nougat, sweet filo pastry and warm poached fruit

## Entrée

WARMED MARINATED OLIVES, sourdough and rosemary butter 12

TOASTED CIABATTA GARLIC SLICES 10

TODAY'S SOUP served with toasted sourdough 14

SAGANAKI, beetroot & apple chutney, lemon and flat bread 15.5

LEMON PEPPER CALAMARI, smoked tomato aioli, fennel and orange salad 16

CRISPY FRIED BARRAMUNDI BAO BUNS (3), kimchi, cucumber and sriracha mayonnaise 18

SPICED LAMB MEATBALLS, cous cous, green harrisa and mint yoghurt 17

CAJUN PRAWNS, lemon, garlic, charred corn and basil 18

OYSTERS

Natural ½ doz 18 // 1 doz 35

Kilpatrick ½ doz 21 // 1 doz 40

Wasabi, nori and sesame ½ doz 20 // 1 doz 38

LOCAL MUSSELS with white wine, garlic, saffron and toasted sourdough 22

TASTING PLATE selection of ever-changing dishes from the kitchen 31

## Main

PAN FRIED RICOTTA GNOCCHI, slow roasted tomato sauce, basil, pine nuts and goats cheese 25

SQUID INK LINGUINE, prawns, chili, parsley, roasted garlic, olive oil 28

CRISPY SKIN SALMON, pea risotto, burnt butter and pecorino 33

CHAR GRILLED SWORDFISH, spicy orange chimichurri, roasted capsicum & warmed potato salad 33.5

GRILLED MISO CHICKEN ginger & lemongrass broth, rice noodles, bok choy and crispy shallots 28

SLOW ROASTED CONFIT LAMB SHOULDER, parsnip, wild mushrooms, caramelised onion and red wine glaze 34

CRISPY PORK SALAD, Asian slaw, apple, chili caramel and toasted peanuts 26

STICKY BRAISED BEEF SHORT RIB, garlic and chive potatoes, roasted carrot salad, wilted greens 37

SEAFOOD PLATTER a selection of our favourite seafood dishes  
70 PP (min 2 people)

## 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

## Sides

THICK CUT CHIPS with aioli 9

ASIAN SLAW with apple and roasted peanuts 9

CRISP GREEN SALAD 8

ROASTED BABY CARROTS with feta and dukkah 9

SEASONAL VEGETABLES with almonds and lemon olive oil 8

GARLIC AND CHIVE POTATOES 8.5

## Dessert

LEMON TART, toasted marshmallow meringue, liquorice ice cream 16

PINEAPPLE ICE-CREAM SANDWICH, Chinese butter cookie, spiced caramel popcorn 16.5

"PAVLOVA" de constructed, textures of fruits, passion fruit custard 16

MINT AND CHOCOLATE MOUSSE, nougat, sweet filo pastry and warm poached fruit 17

TRIPLE CHOCOLATE SOUFFLÉ dark chocolate soufflé, white chocolate ice cream and milk chocolate sauce 18

Please note: As this is based on our traditional signature recipe, our soufflé is baked to order which means it can take at least 15 minutes for your soufflé to be cooked.

CHEESE selection of Australian and international cheeses, fresh fruits, quince paste and lavosh ask wait staff for today's selection 21