

Beginning

Fried Pizza Bread + *whipped garlic & chive butter + parmesan*
\$15

Six Oysters + *nude + lime*
\$29

Six Oysters + *yuzu mayo + furikake*
\$31

Three Cuts Gin Cured Ocean Trout + *3 cuts gin + dill + ink wafer + pickled apple + blood orange butter*
\$31

Seafood Chowder + *korma + smoked paprika + white wine + dashi + vegetables + cream + whitefish + scallops + squid + prawns + cassava*
\$25

Korean Squid + *wombok + star anise red onion + togarashi + black sesame & maple dressing*
\$23

Mussels + *Noilly Prat + orange + leek + garlic + double cream + saffron + capers + grilled focaccia*
\$26

BBQ Octopus + *spiced beetroot hummus + crisp chickpea + sumac zucchini + vincotto*
\$26

Scallops + *six + on the shell + white miso + butter + pickled ginger + wakame + fried capers + tapioca crisp*
\$28

At Franklin Wharf we take dietary requirements and allergies very seriously. If you or your guests have any dietary requirements or allergies, please notify the staff.

Middle

Macadamia and Crab Crusted Whitefish + *Paris mash + sugar snap peas + orange + brandy & lemon myrtle cream sauce*
\$42

The Seafood Buffet

*Three Cuts gin cured ocean trout + pickled apple + blood orange butter
fried & whole tiger prawns
nude oysters + yuzu mayo
Korean squid + sesame & maple dressing
half shell scallops + miso butter
salted pineapple + creole remoulade + shoestring fries*
\$68

Red Cooked Pork Belly + *fried green onion noodle cake + charred choy sum + star anise red onion + stock sauce + parsnip puree*
\$42

Ocean & Earth + *eye fillet + king prawns + scallops + foaming garlic butter + lilliput capers + Paris mash + sugar snap + snow + green peas*
\$60

Earth + *eye fillet + Paris mash + sugar snap + snow + green peas + porcini mushroom or 3 peppercorn sauce*
\$52

Enhancements

Paris Mash

Shoestring & Togarashi

Beer Battered Onion Rings & Grana Padano

Miso Pumpkin + Toasted Pepitas

Sesame & Maple Iceberg Salad

Sugar Snap + Snow + Green Peas & Whipped Garlic Butter

\$12 each

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Chefs Table Experience

The below menu is a sample menu and is subject to change.

Fried Pizza Bread + *whipped garlic & chive butter + parmesan*

Six Oysters + *yuzu mayo + furikake*

Scallops + *six + on the shell + white miso + butter + pickled ginger + wakame + fried capers*

Scottsdale Pork Belly + *fried green onion noodle cake + charred choy sum + star anise red onion + stock sauce + parsnip puree*

Ocean & Earth + *eye fillet + king prawns + scallops + foaming garlic butter + lilliput capers + Paris mash + sugar snap + snow + green peas*

Sorbet + *daily selection of flavours + blueberry coulis + almond praline*

\$110 per person

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Chefs Table Experience

The below menu is a sample menu and is subject to change.

Fried Pizza Bread + *whipped garlic & chive butter + parmesan*

Pao de Queijo + *truffled goat's curd*

Miso pumpkin + *saffron tapioca wafer + pickled ginger*

Tempura Tunnel Hill Oyster Mushroom + *yuzu mayo + wasabi crunch*

Salt Roasted Baby Beetroot + *crisp chickpea + hummus + whipped feta + vincotto*

Sorbet + *daily selection of flavours + blueberry coulis + almond praline*

\$110 per person

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End

Cheese + local + international cheese selection
brie + blue + cheddar
lavosh + whipped Pinot Noir quince paste + fresh fruit + nuts

1 cheese \$23 **2 cheeses** \$30 **3 cheeses** \$37

Sticky Toffee & Pecan Pudding + cinnamon ice cream + caramel sauce
+ double cream
\$15

Sorbet + daily selection of flavours + blueberry coulis + almond praline
\$14

Raspberry & Dark Chocolate Brownie + vanilla bean ice cream +
marshmallow fudge sauce
\$15

Adults Only Sundae + neapolitan ice cream + marshmallows + chocolate
fudge sauce + almond praline + cream + maraschino cherries + sugar cone
add + kraken spiced rum + baileys + Kahlua + frangelico
\$30

Frogmore Creek Ruby Pinot 500ml
glass (60ml) + \$12 bottle + \$80

De Bortoli Noble One 375ml
glass (60ml) + \$15 bottle + \$90

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Affogato + *vanilla bean ice cream + espresso*
\$12

add *sambuca + baileys + kahlua + vanilla galliano*
\$5

Rum & Raisin Affogato + *rum and raisin ice cream + spiced rum + espresso*
\$18

Espresso Martini + *espresso + vodka + kahlua + simple syrup + vanilla galliano*
\$20

Limoncello Martini + *limoncello + vodka + lemon juice + simple syrup*
\$21

Limoncello
\$12

Remant Whiskey + *fly by night*
\$21

Remant Whiskey + *black spot #1*
\$27

short + long macchiato + long black + latte + flat white + cappuccino +
chai latte + hot chocolate + mocha
\$5

english breakfast + earl grey + peppermint + green +
lemongrass & ginger
\$ 4.5

extra shot + lactose free + soy + almond + oat
\$1

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Children's Menu

all kids' meals include a soft drink 12/U \$14

Cheeseburger + *beef patty + cheddar cheese + tomato sauce + shoestring fries*

Fish + *battered fish + tomato sauce + shoestring fries*

Pasta + *napoli sauce + cheddar cheese + rigatoni*

Chicken Nuggets + *tempura chicken + tomato sauce + shoestring fries*

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