



TO START

Freshly baked French baguette \$3pp (gfo)

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Add the following compliments to bread:

“Meredith” dairy goat feta & “Mt Zero” EVOO \$6 (v)(gf)

Roasted fennel & caper peperonata \$5 (vg)(gf)

House smoked butter & truffle salt \$5 (v)(gf)

Basil, wild rocket sunflower & parmesan pesto \$6 (v)(gf)

Duck rillettes with cornichons \$6 (gf)

Spanish “Cuca” sardines in oil with lemon \$8 (gf)

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Chef's Charcuterie

San Danielle prosciutto, truffled sopressa, grandmother ham, pickled spring vegetables, pesto, olives & sourdough \$39 (gfo)

Chicken, fig & pistachio **terrines** with toasted sourdough & tomato relish \$14 (gfo)

House made **trio of dips** with crudités & Za'atar flatbread \$18 (gfo)

Salt & pepper calamari with rocket, lemon & roasted garlic aioli \$16 (gf)

Char-grilled **pork & fennel sausages** with smoky tomato jam \$16

House cured **Tasmanian ocean trout**, ruby red grapefruit, pickled lemon, juniper, dill & linseed crisps \$18

Chicken & corn croquettes with smoky paprika mayo \$14 (gf)

Warm **halloumi salad** with capers, mint & lemon \$15 (v,gf)

MAINS

Twice cooked **BBQ bourbon pork ribs**, spicy potato wedges & South Wharf slaw
Half \$36 | Full \$70 (gf)

Handmade “Spencer Gulf” **prawn & leek ravioli** with lemon butter, parsley sauce & crispy leeks \$32

Pan seared **Tasmanian salmon** with avocado, mango, red onion & watercress salad with a macadamia & lime cream \$34 (gf)

Smokey **BBQ'd half chicken** with sweet potato, black beans, roasted red peppers, corn, cucumber & salsa verde \$29 (gf)

Maple roasted pumpkin with saffron coconut yoghurt, green lentil, crispy chickpeas, pepitas, cucumbers, pomegranate & cashew feta \$22 (gf, vg)

Lemon salt **barramundi wings**, sweet potato fries, seaweed tartare & house salad \$32 (gf)

Harissa marinated **lamb rump** with zucchini, pea & mint salad, sautéed kipfler potatoes with sumac & lemon dressing \$32 (gf)

Butter milk fried **chicken burger** with bacon, lettuce, tomato, smokey BBQ sauce, roasted garlic aioli & fries \$24

The **Meat Market “Black Label” beef burger** with bacon, lettuce, pickles, beetroot & our secret recipe burger sauce \$24

Asparagus, green peas, zucchini, cherry tomatoes & red onion **pasta primavera** with garlic, chilli & cashew feta \$22 (vg)

FROM THE GRILL

SHISH-KEBAB SELECTION

Spanish chicken skewer, saffron rice, chorizo & lemon (2) \$14 (gf)

Argentinian beef skewer, corn & black bean salad (2) \$14 (gf)

Pork Yakatori skewer, asian slaw & lime \$14 (2) (gf)

Halloumi, zucchini, tomato & red onion skewer with a wild rocket & basil pesto \$14 (2) (v,gf)

Create your own shish-kebab platter to share, mix & match any of the above (6) served with sides \$39

OUR STEAKS

CHAR-GRILLED TO YOUR LIKING

“Great Southern” Grass Fed Rump Steak 300gm \$32

“Great Southern” Grass Fed Eye Fillet 200g \$42

“1000 Guineas” Grain Fed Porterhouse 300g \$39

“1000 Guineas” Grain Fed Scotch Fillet 300g \$45

“Great Southern” 4 Week Dry Aged Grass Fed Rib Eye 500G \$69

“Great Southern” Grass Fed “Tomahawk” Rib Eye 1.2Kg \$99

All steaks served with your choice of potato, bacon & spring onion salad or French fries with a choice of smoky BBQ sauce, Béarnaise, Café de Paris butter, red wine jus or assorted mustards

“Darling Downs” MS 7+ Full Blood Wagyu Porterhouse 300g \$75
Served on a sizzling hot plate with fresh horseradish & a petite herb salad

SIDES

French fries \$9 (vg,gf)

Sweet potato fries \$9 (vg,gf)

Garden **salad** \$9 (vg)

Beetroot, pumpkin, feta & walnut **salad** \$9 (v,gf)

Creamy potato, bacon & spring onion **salad** \$9 (gf)

Charred **corn cobbettes** with aioli, parmesan & paprika (2) \$9 (v,gf)

Rocket, pear & parmesan **salad** \$9 (v,gf)

FEASTING

\$54pp minimum 4 people 1 in all in!

ENTRÉE

Salt & pepper **calamari**

Pork & fennel sausages

Spanish **chicken skewers**, rice & rocket salad

MAIN

Whole smoky marinated **BBQ chicken**, chargrilled **grass fed rump steak** with garlic butter & crispy fried **barramundi wings**

SIDES

Rocket, pear & parmesan **salad** | **fries** with aioli
Charred **corn cobbettes** with parmesan & paprika

DESSERT

Our Tiramisu to share, espresso, mascarpone, ladyfingers, Grand Marnier, whipped cream, cacao & chocolate in an oversized glass to share \$18 (v)

New York style vanilla cheesecake with raspberry compote & passionfruit sorbet \$14 (v)(gf)

Strawberry tart with dark chocolate ganache & crystalised mint \$14 (v)

MEAT MARKET
SOUTH WHARF