

bretts wharf

A LA CARTE MENU

our commitment

we consider sustainability a measure of quality when we source our seafood and choose fishmongers who have a good understanding of the issues. these are the fishmongers who tend to buy locally caught fish, from boats that go out to sea for a day at a time. this has two major benefits - day boats are considered one of the more sustainable ways to fish and they also provide the freshest fish

"it is our responsibility to help consumers choose to eat fish from sustainable stocks and to send encouragement to the fishmongers and fishermen who are making every effort to fish with minimal effect to the marine environment" alastair

alastair mcleod, executive chef
deniz coskun, head chef

a la carte menu

some menu items change daily as we respond to seasonal produce and availability at the markets, so please use the following menu as an indication only.
set priced menus suitable for groups of ten or more are also available.
menus suitable for people under the age of 12 also available.

group menus

set priced menus for groups of ten or more are also available

open

open 365 days per year for lunch and dinner.
no surcharge on public holidays.

parking and getting here

some free parking on site and nearby street parking.
on the city cat ferry route.

reservations

reservations highly recommended – phone 3868 1717
if your reservation is less than 24 hours away, please phone through your reservation.

online reservations reception@brettswharf.com.au
please note email reservations are not confirmed until you have received a reply from us

wines

bretts wharf is fully licensed. byo bottled wine is permitted for tables of less than eight guests.
corkage charges of \$5 per person apply.

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bread

handmade sourdough, dukkah, cold pressed extra virgin olive oil 3
our olive oil is pressed in millmerran, southwest of toowoomba, by karsten wendland

small plates

parmesan crumbed olives stuffed with goats cheese, aioli 13

berkshire pork and seafood gyoza, pickled plum 13

catalan toast- confit garlic, slow roasted tomato, labneh, 13

tiger prawn and fish fritters, lime, soy mayo 13

seafood tostadas - tuna poke, fresh and smoked salmon brandade, fraser coast spanner crab 13

entrees

king prawns 'by the bucket', lemon, cocktail sauce 34

new england style seafood chowder – prawns, reef fish, scallops, clams, bacon 21

rosemary, almond and fennel crusted pork, caramelised apple terrine, walnut crumble, nasturtium 23

gold coast calamari 'twice', stanthorpe apple salad, pancetta 21

mooloolaba prawns, daikon carpaccio, persillade, labneh, raspberry dressing 24

roasted wild mushrooms, pistachio puree, radish, sour cream, brioche crisps 20

seared scallops, watermelon, tomato, baby beetroot, watercress 24

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mains

- pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad 37
- prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli 36
- basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus 31
- pan fried local fish, mooloolaba spanner crab, fennel, tomato, crispy betel leaf 36
- peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing 36
- mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus 39
- beer battered or lemon and parsley crumbed fish, french fries, greek salad, tartare 31
- seafood plate – mooloolaba prawns, natural oyster, salmon brandade, char grilled squid, chorizo and capsicum, lobster and avocado cocktail, beer battered fish, tartare sauce, grilled tiger prawn, seared scallop and watermelon salad, french fries, aioli 59

sides

- mixed leaf salad, tarragon, nasturtium, croutons 8
- creamed potatoes 7
- steamed green beans, roasted red onion, fetta, hazelnuts 9
- greek salad 11
- beer battered chips, aioli 7

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desserts

crème caramel 7

orange and almond cake, roasted peach, orange gel, caramelised puff 17

bundaberg passionfruit and lemon posset, stonefruit, raspberry, brioche crisp 17

dark chocolate brulee, strawberry pearls and paper, phillis clark's 'lost bread' 17

coconut and kaffir lime pannacotta, charred bowen mango, pineapple salad 17

four sweet tastes 6

cheese

accompanied by quince, grapes, crackers, toasted fig bread

maffra aged long hold cheddar, tinamba, victoria

tarago river shadows of blue, neerim, victoria

gildora triple cream, dagun, queensland

two cheeses 18

three cheeses 25

tea and coffee

vittoria cinque stelle coffee 4

t2 tea selection of leaf and herbal 4

with four sweet tastes 10

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glossary

beurre blanc

translates as 'white butter' - a rich, butter sauce made with a reduction of white wine and shallots into which butter is blended

brandade

poached atlantic salmon combined with smoked salmon, lemon, olive oil and cream. traditionally prepared using salted cold, olive oil, garlic, lemon

nasturtium

nasturtiums grow wild and can be found everywhere if you know what you're looking for. the leaves, flowers and buds are edible.

poke

pronounced po-kay - a spicy hawaiian raw fish salad.

dandelion

through spring these charming yellow flowers pop up everywhere. both the leaves and flowers are edible

rotolo

a traditional italian dish made by rolling the contents in a sheet of pasta. the roll is then panfried

lost bread

translation of pain perdu – french toast. our recipe is drawn from phillis clark's recipe and remedy book written in the 1860's. the clark family lived on east talgai station, near alora and phillis' book, one of the featured items in the heritage collection of the john oxley library, is the oldest handwritten recipe book in queensland

persillade

is a mixture of parsley, garlic, onion, oil and vinegar. our version substitutes the parsley with wakame.

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purveyors

inspiration for our menu comes, in large part, from the dazzling array of fresh local produce available to us in queensland. we are motivated by the passion of our purveyors whose commitment and knowledge is critical to our success. here's a wee taste of their wares

bauer organics, gatton – vegetables

ceas crabpack, mooloolaba – spanner crab

chantella olives, lowood – olives

gold coast tiger prawns, gold coast – tiger prawns

berkshire pork, byron bay – pork

kooringal oysters, moreton island – rock oysters

leavain bakery, brisbane - sourdough

palm hearts australia, innisfail – heart of palm

queensland sea scallops, burnett heads – scallops, green caviar, blood cockles

sutton's apple orchard, thulimbah – apples, apple cider

vanilla australia, port douglas – vanilla beans

wendland olives, milmerran – olive oil, olives