



bretts wharf restaurant

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, sous 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
email 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.

449 Kingsford Smith Drive, Hamilton

Website: www.brettswharf.com.au or call 07 3868 1717



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'no cutlery' tapas

- banderillas - fire roasted capsicum, pickled onion, cornichon, parsley, olive 9.9
coriole marinated olives, oregano, fennel, garlic, thyme 9.9
pickled white anchovy, caper and truffle bruschetta 14.9
manchego, homemade quince jam, garlic crostini 9.9
pinchos morunos – moorish style barbequed berkshire pork kebabs 9.9
seared smoked scamorza, peppered figs, crostini 11.9
toasted ciabatta, labneh, spice roasted tomatoes 13.9
fresh and smoked salmon brandade, irish soda bread 9.9
parmesan crumbed olives stuffed with gympie farm goats cheese 9.9
prawn, salmon and shiitake spring rolls 12.9
pickled baby capsicum filled with tuna 15.9
tapas plate - seared smoked scamorza, truffle bruschetta, coriole marinated olives,
salmon and shiitake spring rolls, banderillas, pork kebab 20.9
handmade sourdough, dukkah, cold pressed extra virgin olive oil 3.5
our olive oil is pressed in millmerran, southwest of toowoomba, by karsten wendland

entrees

- mooloolaba king prawns 'by the bucket', 300g 27.9
spiced calamari, dukkah, cherry tomato and rocket salad 17.9
new england style seafood chowder - tiger prawns, reef fish, scallops, clams, bacon, toasted brioche 20.9
roasted scallops, speck, cauliflower fritters, caper raisin dressing, baby watercress 19.9
mixed grill - jumbo prawn, octopus, john dory, scallop, baby squid, romesco, lemon 24.9
masterstock duck, kimchi, pickled cucumber, green paw paw and shallot salad, sticky soy caramel 20.9
broad bean falafel, spice roasted tomatoes, tahini-yoghurt sauce 14.9

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mains

seafood plate - tiger prawns, natural oysters, sand crab and prawn cocktail,
prawn and salmon spring roll, grilled calamari, tempura whiting,
pickled baby capsicum filled with tuna, blue swimmer crab cake, salmon brandade 45.9

beer battered or lemon and parsley crumbed fish, chunky chips, tartare sauce, greek salad 29.9

grilled barramundi, scallop, scampi, prawn and mussel *zarzuela*, toasted ciabatta 35.9

whole king snapper, crispy berkshire pork, bean sprout, cucumber and pea tendrils salad, lime chilli dressing 38.9

pan fried atlantic salmon, mussels, creamed leeks, peas, broad beans, saffron and orange beurre blanc 34.9

grilled moreton bay bug, tiger prawn and calamari kerala curry, coconut rice, fresh lime 49.9

grilled spearfish, chorizo and calamari, roasted capsicum, tomato and rosemary sauce, puttanesca pesto 34.9

crisp *porchetta*, charred tomato, swiss brown mushrooms, roasted granny smith apple, sherry jus 32.9

irish stew (sort of!) - twice cooked flinder's island lamb, baby carrots, spring onions, potato foam 34.9

250g grain-fed rib fillet, sweet potato fondant, wild mushrooms, tobacco onions, grain mustard jus 36.9

piemontese roasted peppers, balsamic onions, marinated yoghurt cheese, basil oil 26.9

sides

mixed leaf salad, cherry tomatoes, cucumber, shallot, raspberry vinaigrette 9.9

glazed baby carrots and kipfler potatoes, honey dressing 12.9

broccolini, broccoli, spinach with toasted almonds, roasted tomatoes 12.9

sweet potato fondant, wild mushroom, pesto, truffle 9.9

chips and roasted garlic aioli 9.9

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desserts

crème caramel 9.9

served with a glass of frogmore iced riesling 17.9

crispy stanthorpe apple galette, macadamia caramel, honey ice cream 14.9

served with a glass of ballandean late harvest sylvaner 22.9

crème catalana, churros 14.9

served with a glass of crittenden estate pinocchio moscato 22.9

italian chocolate and hazelnut cake, quince jam, barambah organic chantilly 15.9

served with a glass of alvear pedro ximenez 23.9

warm date and almond pudding, citrus syrup, caramel ice cream 14.9

served with a glass of baileys founders tokay 21.9

affogato – vanilla ice cream, espresso, baileys, biscotti 17.9

dessert plate, for two – creme brulee, italian chocolate cake,
quince jam, caramel ice cream, chocolate soil 20.9

petit fours – valrhona chocolate truffle and valrhona chocolate crackle 3.9

cheese

*all our cheeses are farmhouse – made on the same farm as the milk is produced.
accompanied by quince paste, grapes, crackers and toasted walnut fig bread*

ashgrove vintage cheddar, elizabeth town, north tasmania 14.9

served with a glass of lauriston show port 21.9

witches chase triple cream, mount tamborine, queensland 14.9

served with a glass of ballandean late harvest sylvaner 23.9

tarago river shadows of blue, neerim, victoria 14.9

served with a glass of noble one botrytis semillon 23.9

selection of all 3 cheeses 33.9

served with a flight of all three wines 43.9

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glossary

banderillas

the name given to the decorated darts used in a bullfight. fortunately, our *banderillas* aren't dangerous

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 & cream.
traditionally prepared using salted fish, olive oil, garlic, milk and cream

churros

a fried-doughnut from spain that takes it's name from it's shape which resembles the horns of the churro breed sheep

crostini

italian for 'little toasts' - thin slices of bread drizzled with oil and baked until crisp

kimchi

a korean vegetable dish typically comprising cabbage or radishes, that are salted, seasoned, and allowed to ferment.
point of interest - we say 'cheese' when a photo is being taken, whereas in korea they say kimchi!

labneh

yoghurt which has been strained in muslin to remove the 'whey', giving a consistency between that of yoghurt and cheese whilst preserving yoghurt's distinctive sour taste

petit pois a la francaise

a classic french preparation of peas and lettuce. our version also includes crispy bacon, shallots and beurre blanc

puttanesca

literally 'lady of the night!' traditionally a strident pasta sauce comprising chilli, garlic and anchovy

scamorza

italian cow's milk cheese from puglia, south eastern italy. it is a stretched curd cheese that is often smoked.
ours is sourced from the atherton tablelands where it is produced by giuseppe minoia. to prepare it, we sear it in olive oil which gives the cheese a stunning golden exterior and an amazing texture

speck

smoked and salted belly of pork of austrian/italian origin. ours is made locally by margaret markovich in carole park

tobacco onions

crisp, crusty coated thinly sliced onions that resemble tobacco. southern states of america in origin

zarzuela

catalan fish stew where the seafood is cooked separately to the sauce. the 'secret' ingredient is the *picada* - a paste of toasted almond, garlic, parsley and pernod stirred in at the last moment

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sweet wines, ports and fortified

*eric bordelet poire granit, nv, normandy, france
sparkling pear cider 750ml bottle 60

de bortoli, noble one, botrytis semillon, 2006, griffith, nsw
60ml glass 8.9 375 ml bottle 55

ballandean, late harvest sylvaner, 2005, ballandean, qld
60ml glass 8.9 375ml bottle 48

frogmore creek iced riesling, 2007, coal river, tas
60ml glass 8.9 375ml bottle 58

pedro ximenez, solera 1927, montilla-moriles, spain
60ml glass 8.9 750ml bottle 105

*monbazillac cuvee du chateau, 2003, roussillon, france
60ml glass 8.9 500ml bottle 70

lauriston show port, reynella, sa
60ml glass 7 750ml bottle 55

penfolds grandfather old tawny port, magill, sa
60ml glass 19.5 750ml bottle 220

campbells classic rutherglen muscat, rutherglen, vic
60ml glass 12.5 500ml bottle 95

* adriano ramos pinto porto reserve, portugal
60ml glass 9

baileys founders tokay, rutherglen and glenrowan, vic
60ml glass 8 750ml bottle 95

ramos pinto quinta da ervamoira 10yr old tawny port, portugal
60ml glass 13 750ml bottle 155

*limited stock

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