



WW
FW

BLANC

	glass	bottle
tyrrell's - "hvd" semillon, hunter, nsw <i>refreshing natural acidity, citrus fruit and delicate minerality</i>	12	59
bubb + pooley - riesling, coal river, tas <i>lemon zest, frangipani & soft spices w/ gorgeously textured palate</i>	15	75
ministry of clouds - picpoul, beechworth, vic <i>lime, lemon myrtle, nashi pear & white flowers</i>	14	69
sohm + kracher - gruner veltliner, pulkau valley, austria - <i>lemon zest w/ mineral traces, finishes dry, perfect with fish</i>	12	59
agricola mos muripiani <i>pinot grigio & muller thurgau, alto adige, italy</i> <i>snappy minerality w/ apricot & white peach</i>	14	69
castro martin - albarino, rias baixas, spain <i>racy acidity, minerality, briny, citrusy, and pear-like flavors</i>	14	69
tappo - sauvignon blanc, marlborough, nz <i>passionfruit, grapefruit & tropical aromas.</i>	12	59
vincent pinard flores - sancerre, loire valley, france <i>excellent depth of fruit on the palate w/texture & minerality</i>		95
funaro - "pinzeri" grillo, sicily, italy <i>melon & peach aromas w/ soft & full body & tropicality</i>	12	55
trimbach - pinot blanc, alsace, france <i>crisp palate featuring citrus, subtle minerality & refreshing acidity</i>		79
arnaud lambert - "les parcelles" chenin blanc, loire valley, france <i>pale straw colour, acidic w/ dry notes of peach, gooseberry & grapefruit.</i>		85
conte de lucca - pecorino, abruzzo, italy <i>ripe pear, renetta apple, jasmine w/ refreshing acidity.</i>	14	65
dolianova prendas - vermentino, sardinia, italy <i>pale w/ stone fruit aromas w/ minerality & lovely acidity</i>	14	65
bianco fermo - arneis, piedmont, italy <i>golden colour, fresh, crisp & light, notes of apple, peach & light citrus</i>		79
pierrick laroche '21 - "vau de vey" 1er montmains, chablis, burgundy, france <i>aromas of citrus, wet stones & flowers. textural & full bodied palate</i>		110
scarborough - chardonnay, hunter valley, nsw <i>classic well rounded & generous chardonnay flavours</i>	12	59

ROSE

sella & mosca alghero rosato doc - sardinia, italy <i>salmon orange in colour, citrus aromas w/invigorating acidity</i>	12	55
charteris - "le fauve" - hilltops, nsw <i>dry & textured mid-palate, fruit-driven but savoury rosé.</i>	12	55
chateau barthes - bandol, provence, france <i>vivid orange-pink, excellent clarity w/ floral tinged finish</i>		75

ROUGE

	glass	bottle
castino rüs rosso igt - piedmont, italy <i>served chilled - lively ruby red w/ raspberry, rose and hints of violet</i>	13	65
ghost rock - pinot noir, cradle coast, tasmania <i>freshly muddled raspberry, black cherry, spice underneath, subtle oak</i>	13	65
jc's own - "bluebird" grenache, mclaren vale, sa <i>silky & smooth palette, blue and blackberries dusted w/ finne tannins</i>	13	65
gilles robin crozes - syrah, north rhone, france <i>medium body dry wine w/medium acidity, high tannins and dark fruits</i>		110

BEER & CIDER

draught beers

check specials for daily list

tinnies & bottles

hitachino nest white ale	japan	10
bentspoke crankshaft ipa	canberra	9
resch's pilsener 'silver bullet'	sydney	9
grifter xpa	marrickville	9
grifter hazy pale	marrickville	9
mountain culture session hazy pale	katoomba	9
mountain culture stout	katoomba	10
moo brew tassie lager	tas	9
stingray dark lager	vic	9
yona yona pale ale	japan	10
heaps normal xpa or lager 0.5%	aus	6
echigo rice lager 500ml	japan	14
corona	mexico	7
bucket of coronas (5)		30

cider & seltzer & ginger beer

batlow premium apple cider	nsw	9
hills cider co pear cider	adelaide hills, sa	9
six string hard lemonade	erina	9
six string hard ginger beer	erina	9

**ORDER ALL FOOD & DRINK
VIA THE QR CODE ON
YOUR TABLE OR AT BAR**

10% SUNDAY SURCHARGE
15% PUBLIC HOLIDAY SURCHARGE



SPARKLERS

il follo - nv, prosecco, veneto, italy <i>very easy drinking, white peach & a touch of melon</i>	12	59
veuve laperriere blanc de blanc brut nv, loire valley, france <i>creamy fizz w stone fruit and citrus, some toasty notes and a crisp, dry finish.</i>	12	59
gosset extra brut - champagne, france <i>bright, full bodied, focused and complex, w/ a lovely core of fruit</i>	150	
paul bara grand cru rose - nv, champagne, france <i>pale salmon pink in colour, the nose shows lifted red fruits & fresh pear.</i>	170	



SPRITZES

- aperol spritz** 15
aperol, prosecco, soda water & orange over ice
- rondò spritz** 15
rondò aperitivo, prosecco, soda water & orange over ice
- cynar spritz** 15
cynar, prosecco, soda water, lemon & olives over ice
- limoncello spritz** 15
limoncello, prosecco & soda water over ice
- hugo spritz** 15
elderflower, prosecco, lemon, mint & soda water over ice

COCKTAILS & SPIRITS

- pelican island iced tea** 21
tequila, barcardi, vodka, gin, malibu, mango bundy & lime
- cosmopolitan** 21
vodka, cointreau, lime & cranberry
- negroni sour** 21
blood orange tanqueray, campari, red vermouth, ruby grapefruit juice, lemon & sugar
- anglerfish** 24
kraken black rum, barcardi, peach schnapps, ruby red grapefruit juice, pineapple, bitters, passionfruit soda
- espresso martini** 21
vodka, mr. black coffee liqueur, espresso, simple why not try mr. black amaro add \$2
- bloody mary-ish** 25
vodka, clamato juice, worcestershire, lemon, chipotle spice celery bitters, fresh cucumber
- add a local oyster to your bloody mary - \$4

want one of the classics? ask our staff and they'll let you know if they can do it...

- house spirits** 10
- mid shelf spirits** 12
- top shelf spirits** 15

APÉRITIF & DIGESTIF

- 15 **for before or after your meal** all 10
all are served neat or over ice
- 15 **limoncello** - served ice cold - local
- 15 **saison vermouth** - melb made vermouth w/ native ingredients
- mirto** - myrtle liqueur from sardinia, italy
- 15 **biostilla rondò aperitivo** - citrus & spices - italy
- cynar** - artichoke & spices - italy
- 15 **fernet branca** - secret herbs & spices - italy
- walcher noisetto** - hazelnut & rum liqueur, italy
- mr black amaro** - coffee based amaro - local
- 21 **cocchi red vermouth** - italy
- picotendro chinato** - italy



SHERRY & DESSERT WINES

- 21 **pedro ximinez** - sherry, jerez - spain 10
full of complex chocolate & caramel flavours
- la goya** - sherry, jerez - spain 10
rich & dry, hints of fruit & the seaside. Perfect with sashimi.
- 24 **la pigeade** - muscat beaumes de venise, france 10
luxurious and sweet from rhone valley, france

VIRGIN

- cold pressed juices**
- daily greens sublime pine 8
- gingered apple valencia orange 8
- watermelon+ love beets 8
- coke, coke zero, sprite, fanta, solo, pasito** 6
- bundaberg brewed soft drinks** 6
- ginger beer sparkling passionfruit 6
- lemon lime bitters sparkling guava 6
- sparkling mango blood orange 6
- six string brewed lemonade** 7
- sparkling water** 8
- coffee / tea / hot chocolate** 7



WELCOME AND THANKS FOR VISITING

woy woy fishermen's wharf was established 50 years ago by pat & anne cregan. their maxim was always to serve the best seafood as simply as possible. we still follow this idea. to keep serves generous, costs down & the atmosphere relaxed, service is kept to a minimum.

our wines are mainly organic, natural & biodynamic. there will be fluctuations between bottles in colour, flavour & texture.

during busy periods waiting times may increase, please be patient as we cook everything fresh to order.

the health and vitality of all sea life is important to us. we serve sustainably caught / farmed seafood.

we are a fully licensed premise, no byo allowed.

this is a wet fish market, floors may be slippery, please be careful. leather soled shoes & heels are not recommended.

we are a non smoking & vaping environment.

please don't feed the birds, we give the pelicans two healthy feeds a day, cooked food is not good for them.

for more info please visit us online

www.woywoyfishermenswharf.com.au

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share your pics with us:
@woywoyfishermenswharf
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#makewoywoygreatagain



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MAKE SURE TO CHECK THE QR MENU FOR ALL OUR HIDDEN DRINKS SPECIALS