

# OLD WHARF RESTAURANT

## VEGAN & VEGETARIAN MENU

### Dietary requirements key:

NDA – No Dairy Added.

N.G.A – No Gluten Added.

VE – Vegetarian.

V – Vegan.

VO – Vegan Option.

### Seasonal Vegetables & Dip \$21

Selection of locally grown vegetables, with walnut & capsicum dip. N.G.A / VE / VO.

### Local beetroots \$23

Roast beetroot, pickled heirloom beetroot, balsamic onions & horseradish. N.G.A. / V.

### Grilled Artichoke Hearts \$24

Hazelnuts, mizuna, artichoke & white bean puree, sumac salt. NDA / N.G.A.

### Tamar Valley Mushrooms \$26

Stracciatella, salsa verde, buckwheat, quinoa & focaccia VE / VO.

### Lentil Bolognese \$35

Vegetarian bolognese, lentils, oyster mushrooms, rigatoni pasta, & parmesan. VE / VO.

### Cauliflower Steak \$37

Cauliflower, sumac onions, crispy chickpeas, tahini & herb oil. N.G.A. / V.

### SIDES

#### Chips \$12

Rosemary salt & aioli. NDA / N.G.A / VE / VO

#### House Salad \$10

Local leaves, fennel & Dijon dressing. N.G.A / V

#### Grilled eggplant \$16

Eggplant, miso, braised tomato & capsicum, puffed black rice & herb. N.G.A / V

#### Sweet Potato & Avocado Salad \$17

Fennel, walnuts, herbs, & pecorino. N.G.A / VE / VO

#### Heirloom Carrots \$15

Honey roasted carrots, shaved carrots, spring onion & dill. N.G.A / VE / VO

#### Charred Broccolini \$16

Currant dressing, chilli flakes, anchovies, parsley, & garlic crumb. N.G.A / VE / VO

**Tasmanian Potatoes \$15**

Crispy fried potatoes, pecorino Romano & green goddess. N.G.A / VE / VO.

**CHEESE****Tasmanian Cheese Plate \$29**

Coal River Valley triple cream brie, King Island Roaring 40s blue, Surprise Bay cheddar, quince paste, apple house-made lavosh and crisp fruit bread. GFO.

**DESSERT****Crème Caramel \$15**

Oven baked custard & caramel. N.G.A / VE.

**Rice pudding \$17**

spiced rice pudding, sweet dukkah, Tasmanian brandy, orange, custard & marmalade. N.G.A / VE.

**Honey Joy \$17**

Burnt Tasmanian Honey cremeux, salted milk crisp, cornflakes ice cream & crumble. VE.

**Sticky Date Pudding \$16**

Caramel sauce, brandy snap, & salted caramel ice cream. VE.

**Sacher Torte \$16**

Layers of chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate mousse, and apricot & thyme sorbet. N.G.A. / V.

**Notes**

- Please ask our wait staff to assist with any further dietary requirements.
- Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts, and other allergens are present and cross contamination is possible.
- Please be advised that a 15% surcharge applies on all public holidays.