

OLD WHARF

RESTAURANT

BREAKFAST MENU

Available 6.30am – 10.30am

Full Breakfast 38

Includes one à la carte breakfast + 3 extras
Chef's table selection of seasonal fruit, local bread, cured meats, cheese & fresh baked pastries
Tea, coffee & juice (excludes Tasmanian juice pressed)

Eggs on Toast | Two free range eggs cooked your way, tomato relish, Imago sourdough GF 15

Breakfast Bowl | Grilled corn & black bean salad, coriander, avocado, harissa labne, fried eggs & blue corn tortilla VE/GF/VO 20

Add chorizo | haloumi 6 ea

Smoked Salmon Bagel | Pigeon Whole bagel, Huon smoked salmon, scrambled eggs, spinach, apple cider hollandaise 24

Baked Eggs | Free range eggs, braised tomato, roasted capsicum, chickpeas, goats cheese, grilled pickled peppers & sourdough VE/GFO 20

MACq o1 Big Breakfast | Free range eggs cooked your way, Ziggys streaky bacon, pork sausage, tomato, spinach, mushroom & sourdough GFO 28

Rye Hotcakes | Maple-walnut 'butter', candied banana, golden coconut sorbet, puffed buckwheat V 18

Extras 6 ea

Cherry tomatoes | Avocado | Mushroom | Pork sausage | Ziggys bacon | Haloumi | Hollandaise

Continental Breakfast | Chef's table selection of seasonal fruit, local bread, cured meats, cheese & fresh baked pastries GFO 28

Tasmanian Juice Pressed 10

Orange or Mixed Vegetables or Mixed Greens

Mimosa 15

Arras NV Cuvee, Tasmanian orange juice

Bloody Mary 18

House Vodka, tomato juice, seasonal garnish

GF – Gluten Free VE – Vegetarian V – Vegan VO – Vegan option DF – Dairy Free

Please ask our wait staff to assist with any further dietary requirements

Please be advised that a 10% surcharge applies on all public holidays.

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At Old Wharf, we stand in the historical location of former jetties, piers, homes and taverns from where, since the 1800s colourful traders, merchandisers, exporters and explorers have shipped Tassie's renowned produce across the globe.

Chef Alvin Sim and his team acknowledge this history by creating a menu that celebrates and explores Tasmania's traditional family dishes.

Reimagined and refined, this menu gives the nod to our past while championing our celebrated produce and boutique Tasmania growers.