

OLD WHARF

RESTAURANT

BRUNY ISLAND OYSTERS

Mignonette Red wine vinegar, golden shallots & chives GF/DF	half dozen 30
Kilpatrick Spiked BBQ sauce, Ziggy’s bacon & lemon GF/DF	half dozen 36
Pesto Baked oyster, walnut pesto & lemon GF	half dozen 36

STARTERS

Seasonal Vegetables & Dip Selection of locally grown vegetables, dukkha preserved lemon dressing, hummus & olive oil GF/V	18
Hot Smoked Salmon Huon salmon rilette, creme fraiche, chives, cornichons, shallots, capers, roe & housemade lavosh GFO	22
Tasmanian Salt & Pepper Squid Crispy fried squid, Tasmanian pepperberry & kunzea salt, saltbush, lemon aioli GF/DF	25
BBQ Octopus Stanley octopus skewers, nduja, & capsicum aioli GF/DF	26
Duck Croquette Crumbed & fried braised duck, mustard aioli & pickles GF	20
Garden Beetroot Salad Stracciatella, heirloom beetroot, apple balsamic, toasted hazelnuts & saltbush GF/VE/VO	22

FROM THE GRILL

Includes a side dish	
Pork Cutlet Scottsdale pork, fennel marmalade & celeriac puree GF	52
Grilled Chicken Marion Bay chicken, silken eggplant & chicken jus GF/DF	44
Porterhouse Steak Cape Grim 300g porterhouse, red wine jus & mustard GF/DF	58
Eye Fillet Steak 200g King Island eye fillet, café de paris butter & mustard GF	60
Lamb Wild Clover lamb rump, labneh & mint salsa verde GF	55

MAINS

Pasta alla Vodka Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VE/VO	26
Roast Cauliflower Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander & mint GF/V	30
Tasmanian Salmon Pan fried salmon, miso glaze, cucumber, orange, radish, herbs & puffed grains GF/DF	42
Wallaby Pie Braised Bruny Island wallaby, crème fraiche pastry, spinach, saltbush & beetroot relish	36

SIDES

Chips Rosemary salt & aioli GF/DF	9
House salad Local leaves, fennel & Dijon dressing GF/DF/VE	10
Tabouleh Buckwheat, quinoa, tomato, cucumber, mint, dill, parsley, lemon dressing GF/V	12
Sweet Potato & Avocado Salad Fennel, walnuts, herbs, pecorino & prosciutto GF/DFO/VO	14
Roasted Carrots Carrot verde & smoked almond GF/VO	14
Local Greens Snow peas, kale, broccolini, garlic & crème fraiche GF/VO	12
Huon Potatoes Crispy fried potatoes, pesto & pecorino romano GF/VE/VO	12

CHEESE

Tasmanian Cheese Plate Coal River Farm triple cream brie, King Island Roaring 40’s blue, Surprise Bay cheddar, quince paste, apple, house-made lavosh & crisp fruit bread GFO	28
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DESSERT

Crème Caramel Oven baked custard & caramel GF/VE	15
Passionfruit Trifle Vanilla cream, madeleines, passionfruit curd & ice cream GF	16
Grandma’s Apple Pie Tasmanian apples, pastry, lemon myrtle ice cream VE	16
Sticky Date Pudding Caramel sauce, brandy snap & salted caramel ice cream VE	16

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.



OLD WHARF

RESTAURANT

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.

