

OLD WHARF

RESTAURANT

LUNCH MENU

Bruny Island Oysters

Mignonette | Red wine vinegar & golden shallots NDA/NGA half dozen | 34

Kilpatrick | Spiked BBQ sauce, Ziggy's bacon & lemon NDA/NGA half dozen | 36

Cucumber Essence | Cucumber, green chilli & coriander essence, fingerlime NDA/NGA half dozen | 36

Heirloom Tomatoes | Stracciatella, basil oil, apple balsamic & foccacia VE/VO 24

Salmon Gravlax | Citrus & vodka cured salmon, Shima wasabi, radish, turnip, dashi NDA/NGA 22

Salt & Pepper Squid | Crispy fried squid, Tasmanian pepperberry & kunzea sea salt, saltbush, lemon aioli NDA/NGA 25

Pork Croquettes | Crumbed and fried braised pork, pickles & apple ketchup NGA 20

Charcuterie plate | Tasmanian leg ham, prosciutto, fennel salami, olives, pickles & baguette 20

Pasta alla Vodka | Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan NDA/VE/VO 28

Cider Battered Fish & Chips | Battered pink ling, tartare sauce & lemon NDA/NGA 28

MACq o1 Beef Burger | Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips 28

Tasmanian Salmon | Pan fried salmon, herb yoghurt, leek, raddichio, zucchini & herb salad NDA/NGA 42

Grilled Chicken | Marion Bay chicken, kale, tomatoes & Peruvian green sauce NDA/NGA 38

Lamb Rump | Wild Clover lamb rump, honey carrots, mint verde & romesco NDA/NGA 45

Chips | Rosemary salt & aioli NDA/NGA/VE/VO 9

House Salad | Local leaves, fennel & Dijon dressing NGA/V 10

Local Greens | Snow peas, kale, broccolini, garlic & crème fraiche NDA/NGA/VE/VO 12

Tasmanian Potatoes | Crispy fried potatoes, pecorino romano & green goddess NDA/NGA/VE/VO 12

Tasmanian Cheese Plate | King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple VE 28

Lamington Ice Cream Cake | Chocolate & chia cake, coconut icecream, strawberry sorbet & toasted coconut NGA/V 16

Sticky Date Pudding | Caramel sauce, brandy snap & salted caramel ice cream VE 16

Ice Cream Of The Day | Please ask our friendly waitstaff for available flavours VO 8

NDA – No Dairy Added

NGA – No Gluten Added

VE – Vegetarian

V - Vegan

VO - Vegan Option

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 & cross contamination is possible.

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.
