

OLD WHARF

RESTAURANT

BRUNY ISLAND OYSTERS

Mignonette Red wine vinegar, golden shallots & chives	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

STARTERS

Heirloom Tomatoes Stracciatella, basil oil, apple balsamic & focaccia	VE / VO	24
Salmon Gravlax Citrus & vodka cured salmon, Shima wasabi, radish, turnip & dashi	NDA / NGA	22
Tasmanian Salt & Pepper Squid Crispy fried squid, Tasmanian pepperberry & kunzea salt, saltbush, lemon aioli	NDA / NGA	25
BBQ Octopus Stanley octopus, chimmichuri, pickled fennel & capers	NDA / NGA	26
Pork Croquette Crumbed & fried braised pork, apple ketchup & pickles	NGA	24
Local Beetroots Roast beetroot, pickled heirloom beetroot, balsamic onions & horseradish cream	NGA / V	22

FROM THE GRILL

Includes a side dish

Pork Cutlet Scottsdale pork, sauerkraut, apple & bourbon sauce, mustard jus	NDA / NGA	55
Grilled Chicken Marion Bay chicken, kale & Peruvian green sauce	NDA / NGA	44
Porterhouse Steak Cape Grim 300g porterhouse, red wine jus & mustard	NDA / NGA	58
Eye Fillet Steak 200g King Island eye fillet, café de paris butter & mustard	NDA / NGA	60
Lamb Wild Clover lamb rump, mint verde & romesco	NDA / NGA	55

MAINS

Pasta alla Vodka Spring Bay Distillery Vodka, tomatoes, cashew, chilli, basil, rigatoni pasta & parmesan	VE / VO	28
Roast Cauliflower Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds	NGA / V	36
Tasmanian Salmon Pan fried salmon, herb yoghurt, leek, raddichio, zucchini & herb salad	NGA	42
Seafood Pot Pie Tasmanian scallops, white fish, mussels, squid, crème fraiche pastry & herb cream sauce		46

SIDES

Chips Rosemary salt & aioli	NDA / NGA / VE / VO	9
House salad Local leaves, fennel & Dijon dressing	NGA / V	10
Wedge Salad Cos lettuce, crouton, pickled onion, herbs, parmesan & blue cheese dressing	VE	12
Sweet Potato & Avocado Salad Fennel, walnuts, herbs, pecorino & prosciutto	NGA / VE / VO	14
Roasted Carrots Honey roasted carrots, shaved carrots, chives, spring onion & dill	NGA / VE / VO	14
Local Greens Snow peas, kale, broccolini, garlic & crème fraiche	NGA / VE / VO	12
Tasmanian Potatoes Crispy fried potatoes, green goddess & pecorino romano	NGA / 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	NGA / VE	15
Profiterole Choux pastry, vanilla & candied fruit ice cream, chocolate sauce	NGA / VE	16
White Chocolate Brûlée Tart Littlewood Farm strawberries, sable pastry & elderflower sherbet	VE	16
Sticky Date Pudding Caramel sauce, brandy snap & salted caramel ice cream	VE	16

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.



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.

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