

OLD WHARF

RESTAURANT

BREAKFAST MENU

Available 6.30am – 10.30am

Full Breakfast 38

Includes one à la carte breakfast + 3 extras, one barista beverage, & Chef's table selection of seasonal fruit, local bread, cured meats, cheese & fresh baked pastries, tea, coffee & juice (excludes Tasmanian Juice Press & alcoholic beverages)

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

Breakfast Bowl | Sumac roasted pumpkin, pomegranate, herbs, quinoa, puffed black rice, middle eastern walnut & capsicum puree NGA/V 20
Add poached egg 3 ea

Chilli Scrambled Eggs | Pigeon Whole croissant, Persian feta, pickled cucumber & herb salad VE 25

Pan Fried Mushrooms | Tamar Valley mushrooms, brioche, salsa verde, truffle pecorino, & poached eggs VE 28

Baked Eggs | Free range eggs, braised tomato, crispy chickpeas, goats cheese, grilled pickled peppers & sourdough VE 20

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

Rye Hotcakes | Littlewood Farm strawberries, fairy floss, dark chocolate & strawberry sorbet V 18

Extras 6 ea
Cherry tomatoes | Avocado | Mushroom | Pork sausage | Ziggys Bacon | Hollandaise | Hash Brown

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

Tasmanian Juice Press | Ask waitstaff for daily selection 10

Mimosa | Arras NV Cuvee, Tasmanian orange juice 15

Bloody Mary | House Vodka, tomato juice, seasonal garnish 18

NDA – No Dairy Added NGA – No Gluten Added VE – Vegetarian V - Vegan

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.