
OLD WHARF RESTAURANT

All day menu

Dietary requirements key:

N.D.A. – No Dairy Added.

N.G.A. – No Gluten Added.

N.G.O – No Gluten Option.

V.E. – Vegetarian.

V. – Vegan.

V.O. – 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 15% surcharge applies on all public holidays.

ENTREES

- Bruny Island mignonette oysters.** half dozen \$35
Golden shallot & red wine vinegar. NDA / NGA
- Cashews.** \$12
Roasted & salted. v
- Marinated olives.** \$10
House marinated Mt Zero Olives. v
- Seasonal vegetables & dip.** \$21
Selection of locally grown vegetables, hummus,
zaatar & sumac. NGA / V
- Charcuterie plate.** \$22
Tasmanian leg ham, prosciutto, fennel salami, olives,
pickles & baguette. NDA
- Salmon gravlax.** \$23
Citrus & vodka cured salmon, horseradish cream, pickled fennel &
rye bread. NDA / NGO
- Three cheese arancini.** \$21
Gruyere, taleggio & cheddar arancini with aioli &
truffle pecorino NGA / VE

MAINS

- Ham & cheese toastie.** \$18
Pigeon Whole sourdough bread, local ham, gruyere &
tomato chutney. NGA / VE
- Pumpkin alla vodka.** \$35
Spring Bay Distillery Vodka, pumpkin, chilli, sage, rigatoncini pasta
& pecorino. VE / VO
- Cider-battered fish & chips.** \$29
Battered pink ling, tartare sauce, chips & lemon NDA / NGA
- Wagyu beef burger. (Northern Tasmania)** \$36
Wagyu cross beef, Manchego, mustard mayo, caramelised onion,
lettuce, tomatoes, onion rings, ketchup, bacon & brioche bun with
aoli & chips. NGO

SIDES

- Chips. (Lutruwita / Tasmania)** \$12
Rosemary & garlic salt with aioli. NDA / NGA / VE
- House salad. (Huon Valley, Tasmania)** \$10
Local leaves, fennel, radish & dijon dressing. V / NGA

DESSERT

- Tasmanian cheese plate. (Lutruwita / Tasmania)** \$29
Coal River Farm triple cream brie, King Island Roaring 40's blue,
Surprise Bay cheddar, quince paste, apple, housemade lavosh &
fruit bread NGO / VE
- Crème caramel.** \$15
Oven baked custard & caramel. NGA / VE
- Sacher torte.** \$16
Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate
mousse, apricot & thyme sorbet. NGA / V