

OLD WHARF RESTAURANT

All day menu

Dietary requirements key:

V. - Vegetarian.

L.G. – Low Gluten.

N.D. – No Dairy Added.

VEGAN. - Vegan.

N.N. – No Nuts Added

A. – Australian.

I. – Imported.

M. – Mixed.

Please ask our team to assist with any further dietary requirements. Whilst every effort is 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.

ENTREES

Bruny Island mignonette oysters. half dozen \$35

Golden shallot & red wine vinegar. LG / ND / A

Cashews. \$12

Roasted & salted. LG / VEGAN

Marinated olives. \$10

House marinated Mt Zero Olives. LG / VEGAN / NN

Seasonal vegetables & dip. \$21

Selection of locally grown vegetables, hummus,
zaatar & sumac. LG / VEGAN / NN

Charcuterie plate. \$22

Tasmanian leg ham, prosciutto, fennel salami, olives,
pickles & baguette. ND / NN

Salmon gravlax. \$23

Citrus & vodka cured salmon, horseradish cream, pickled fennel &
rye bread. LG / ND / NN / A

Three cheese arancini. \$21

Gruyere, taleggio & cheddar arancini with aioli &
truffle pecorino V / LG / NN

MAINS

Ham & cheese toastie. \$18

Pigeon Whole sourdough bread, local ham, gruyere &
tomato chutney. NN.

Pumpkin alla vodka. \$35

Spring Bay Distillery Vodka, pumpkin, chilli, sage, rigatoncini pasta
& pecorino. V / NN

Cider-battered fish & chips. \$29

Battered pink ling, tartare sauce, chips & lemon LG / ND / NN / A

Wagyu beef burger. (Northern Tasmania) \$36

Wagyu cross beef, Manchego, mustard mayo, caramelised onion,
lettuce, tomatoes, onion rings, ketchup, bacon & brioche bun with
aioli & chips. NN

SIDES

Chips. (Lutruwita / Tasmania) \$12

Rosemary & garlic salt with aioli. V / LG / ND / NN

House salad. (Huon Valley, Tasmania) \$10

Local leaves, fennel, radish & dijon dressing. LG / VEGAN / NN

DESSERT

Tasmanian cheese plate. (Lutruwita / Tasmania) \$32

Coal River Farm blue, Grandvewe Gin Herbalist, Tas Cheesery
Pepperberry Brie, McHenry's sloe paste, Coaldale walnuts,
muscatels, leatherwood honey, lavosh & Pigeon Whole rye. v

Crème caramel. \$15

Oven baked custard & caramel. V / LG / NN

Sacher torte. \$16

Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate
mousse, apricot & thyme sorbet. LG / VEGAN / NN