
OLD WHARF RESTAURANT

Breakfast 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.

FULL BREAKFAST

À la carte | + 3 extras | + chef's table.\$42
Chef's table includes seasonal fruit, local bread, cured meats, cheese & fresh baked pastries, tea, coffee & juice. (excludes Tasmanian Juice Press)

CONTINENTAL BREAKFAST

Chef's table.\$32
Chef's table includes seasonal fruit, local bread, cured meats, cheese & fresh baked pastries, tea, coffee & juice. (excludes Tasmanian Juice Press)

À LA CARTE

Eggs on toast\$16
Two free range eggs cooked your way, tomato relish,
Pigeon Whole Bakers sourdough. VE

Potato rosti.\$22
Twice cooked hash, charred broccolini, almond, pumpkin,
burnt onion & miso. VO

Add poached egg.\$4 each

Chilli scrambled eggs.\$28
Pigeon Whole croissant, persian feta, pickled cucumber
& herb salad. VE

Pan fried mushrooms.\$32
tamar Valley mushrooms, brioche, salsa verde, truffle pecorino.
& poached eggs. VE

Tuscan baked eggs.\$26
Free range eggs, braised tomato, capsicum & sundried tomato,
stracciatella crisp pancetta & grilled sourdough. GFO

MACq 01 big breakfast.\$32
Free range eggs cooked your way, Ziggy's streaky bacon, pork
sausage, tomato, spinach, mushroom, & sourdough.

Pulled pork crumpet.\$28
House made crumpet, mojo pork, grilled spring onion salsa, burnt
cabbage, chilli oil garlic & miso with a fried egg.

Honey Toast.\$22
Sweet potato bread, ricotta cream, blackcurrant sorbet &
blackberry sauce. VE

Extras.\$7 each
Cherry tomatoes | Avocado | Mushrooms | Pork sausage |
Ziggy's bacon | Hollandaise | Hash brown | Spiniach.

DRINKS

Tasmanian juice press.\$10
Ask waitstaff for daily selection.

Mimosa.\$15
Arras NV Cuvee, Tasmanian orange juice.

Bloody Mary.\$22
House Vodka, tomato juice, seasonal garnish.