

OLD WHARF RESTAURANT

Breakfast 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.

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

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À LA CARTE

Eggs on toast\$16

Two free range eggs cooked your way, tomato relish,
Pigeon Whole Bakers sourdough. V / NN

Potato rosti.\$22

Twice cooked hash, charred broccolini, almond, pumpkin,
burnt onion & miso. LG / VEGAN

Add poached egg.\$4 each

Chilli scrambled eggs.\$28

Pigeon Whole croissant, persian feta, pickled cucumber
& herb salad. V / NN

Pan fried mushrooms.\$32

Tamar Valley mushrooms, brioche, salsa verde, truffle pecorino &
poached eggs. V / NN

Tuscan baked eggs.\$26

Free range eggs, braised tomato, capsicum & sundried tomato,
stracciatella, crisp pancetta & grilled sourdough. NN

MACq 01 big breakfast.\$32

Free range eggs cooked your way, Ziggy's streaky bacon, pork
sausage, tomato, spinach, mushroom, & sourdough. NN

Pulled pork crumpet.\$28

House made crumpet, mojo pork, grilled spring onion salsa,
burnt cabbage, chilli oil, garlic & miso with a fried egg. ND / NN

Honey toast.\$22

Sweet potato bread, ricotta cream, blackcurrant sorbet &
blackberry sauce. V / NN

Extras.\$7 each

Cherry tomatoes | Avocado | Mushrooms | Pork sausage |
Ziggy's bacon | Hollandaise | Hash brown | Spinach.

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.