

OLD WHARF RESTAURANT

Dinner 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.

MENU OPTIONS

OYSTERS

Natural. (Bruny Island, Tasmania) half dozen \$35
Served with lemon. NDA / NGA

Mignonette. (Bruny Island, Tasmania) half dozen \$35
Red wine vinegar & golden shallots. NDA / NGA

Kilpatrick. (Bruny Island, Tasmania) half dozen \$37
Spiced BBQ sauce, Ziggy's bacon & lemon NDA / NGA

ENTREES

Tasmanian salt & pepper squid. (East Coast, Tasmania) \$26
Crispy fried squid, pepperberry & kunzea sea salt,
saltbush & aioli. NDA / NGA

BBQ lamb ribs. (Ulverstone, Tasmania) \$30
Wild Clover lamb ribs, hot honey glaze &
housemade ranch sauce.

Seafood chowder. (Lutruwita / Tasmania) \$28
Tasmanian scallops, smoked salmon, mussels, bacon, potato,
herbs, cream & focaccia. NGO

Grilled octopus. (Stanley, Tasmania) \$27
Grilled octopus, soy & five spice marinade, pickled daikon, carrot,
chilli & herbs. NDA / NGA

Beetroot & walnut salad. (Richmond, Tasmania) \$28
Roasted beetroots, apple balsamic, orange, witlof &
Coaldale walnuts V / NGA

Tamar Valley mushrooms. (Launceston, Tasmania) \$26
Mr. Brown & Towns oyster mushrooms, salsa verde, stracciatella,
puffed grains & focaccia. VE / NGO

FROM THE GRILL

(includes a side)

Grilled chicken. (Lutruwita / Tasmania) \$50
Marion Bay half chicken, coconut, lemongrass, turmeric, &
charred onions NDA / NGA

Pork cutlet. (Scottsdale, Tasmania) \$58
300g pork cutlet, burnt apple puree & sauce charcuterie. NGA

Sirloin on the bone. (Cape Grim, Tasmania) \$66
300g sirloin on the bone, wholegrain mustard &
red wine jus. NDA / NGA

Eye fillet steak. (King Island, Tasmania) \$68
200g eye fillet, wholegrain mustard & bone marrow butter. NGA

MAINS

Roasted cabbage. (Huon Valley, Tasmania) \$37
Hispi cabbage, pickled Shimeji mushrooms, smoked almonds &
herb oil V / NGA

Pan fried salmon. (Macquarie Harbour, Tasmania) \$46
Tasmanian salmon, miso glaze, puffed grains, citrus,
fennel & herb salad NDA / NGA

Market white fish. (Lutruwita / Tasmania) MP
Market white fish with seasonal accompaniments.

Wallaby pie. (Bruny Island, Tasmania) \$38
Braised wallaby, crème fraiche pastry, spinach, saltbush,
beetroot relish & red wine jus.

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. 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

Broccoli salad. (Lutruwita / Tasmania) \$15
Shaved broccoli, cranberries, almonds, kale &
green goddess dressing. V / NGA

Roast carrots. (Lutruwita / Tasmania) \$16
Heirloom carrots, maple syrup, zaatar, sumac & hummus. V / NGA

Crispy potatoes. (Huon Valley, Tasmania) \$17
Twice cooked potatoes, herb crème fraiche &
shaved parmesan. NGA / VE

CHEESE

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

DESSERT

Crème caramel. \$15
Oven baked custard & caramel. NGA / VE

Pumpkin & brown butter semifreddo. \$17
Huon Valley apple, hibiscus compote, cider &
caramel lace biscuit NGA / VE

Sticky date pudding. \$16
Caramel sauce, brandy snap & salted caramel ice cream. VE

Poached pear & walnut. \$16
Huon Valley pears, walnut ice cream, candied walnut clusters &
crisp sourdough. NGO / VE