

# OLD WHARF RESTAURANT

## Dinner 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.

## MENU OPTIONS

### OYSTERS

- Natural.** (*Bruny Island, Tasmania*) ..... half dozen \$35  
Served with lemon. LG / ND / A
- Mignonette.** (*Bruny Island, Tasmania*) ..... half dozen \$35  
Red wine vinegar & golden shallots. LG / ND / A
- Kilpatrick.** (*Bruny Island, Tasmania*) ..... half dozen \$37  
Spiced BBQ sauce, Ziggy's bacon & lemon LG / ND / A

### ENTREES

- Tasmanian salt & pepper squid.** (*East Coast, Tasmania*) ..... \$26  
Crispy fried squid, pepperberry & kunzea sea salt, saltbush & aioli. LG / ND / A
- 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. NN / A
- Grilled octopus.** (*Stanley, Tasmania*) ..... \$27  
Grilled octopus, soy & five spice marinade, pickled daikon & carrot. LG / ND / NN / A
- Beetroot & walnut salad.** (*Richmond, Tasmania*) ..... \$28  
Roasted beetroots, apple balsamic, orange, witlof & Coaldale walnuts LG / VEGAN
- Tamar Valley mushrooms.** (*Launceston, Tasmania*) ..... \$26  
Mr. Brown & Towns oyster mushrooms, salsa verde, stracciatella, puffed grains & focaccia. V / LG / NN

### FROM THE GRILL

- (includes a side)**
- Grilled chicken.** (*Lutruwita / Tasmania*) ..... \$50  
Marion Bay half chicken, coconut, lemongrass, turmeric, & charred onions LG / ND / NN
- Pork cutlet.** (*Scottsdale, Tasmania*) ..... \$58  
300g pork cutlet, burnt apple puree & sauce charcuterie. LG / NN
- Sirloin on the bone.** (*Cape Grim, Tasmania*) ..... \$66  
300g sirloin on the bone, wholegrain mustard & red wine jus. LG / ND / NN
- Eye fillet steak.** (*King Island, Tasmania*) ..... \$68  
200g eye fillet, wholegrain mustard & bone marrow butter. LG / NN

### MAINS

- Roasted cabbage.** (*Huon Valley, Tasmania*) ..... \$37  
Hispi cabbage, pickled Shimeji mushrooms, smoked almonds & herb oil LG / VEGAN
- Pan fried salmon.** (*Macquarie Harbour, Tasmania*) ..... \$46  
Tasmanian salmon, miso glaze, puffed grains, citrus, fennel & herb salad LG / ND / NN / A
- Market white fish.** ..... MP  
Market white fish with seasonal accompaniments. A
- Wallaby pie.** (*Bruny Island, Tasmania*) ..... \$38  
Braised wallaby, crème fraiche pastry, spinach, saltbush, beetroot relish & red wine jus. NN.
- 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. 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
- Broccoli salad.** (*Lutruwita / Tasmania*) ..... \$15  
Shaved broccoli, cranberries, almonds, kale & green goddess dressing. LG / VEGAN
- Roast carrots.** (*Lutruwita / Tasmania*) ..... \$16  
Heirloom carrots, maple syrup, zaatar, sumac & hummus. LG / VEGAN / NN
- Crispy potatoes.** (*Huon Valley, Tasmania*) ..... \$16  
Twice cooked potatoes, herb crème fraiche & shaved parmesan. V / LG / NN

### CHEESE

- 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

### DESSERT

- Crème caramel.** ..... \$15  
Oven baked custard & caramel. V / LG / NN
- Pumpkin & brown butter semifreddo.** ..... \$17  
Huon Valley apple, hibiscus compote, cider & caramel lace biscuit V / LG / NN
- Sticky date pudding.** ..... \$16  
Caramel sauce, brandy snap & salted caramel ice cream. V / NN
- Poached pear & walnut.** ..... \$16  
Huon Valley pears, walnut ice cream, candied walnut clusters & crisp sourdough. V