

OLD WHARF RESTAURANT

Lunch 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.

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

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

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

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

Pork & pistachio terrine. (Hobart, Tasmania) \$24
Ziggy's terrine, apricot chutney, pickles &
crisp sourdough NDA / NGO

MAINS

Cider-battered fish & chips. \$29
Battered pink ling, tartare sauce, chips & lemon NDA / NGA

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. NGO

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

Roast chicken. \$16
Marion Bay chicken breast, crushed potatoes, ketchup & lemon.

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

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

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

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

Sacher torte. \$16
Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate
mousse, apricot & thyme sorbet. NGA / V

Ice cream of the day. \$10
Please ask our friendly waitstaff for available flavours. VO