

OLD WHARF RESTAURANT

Lunch 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.

Please be advised that a 15% surcharge applies on all public holidays.

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

Beetroot & walnut salad. (Richmond, Tasmania)\$28

Roasted beetroots, apple balsamic, orange, witlof &

Coaldale walnuts LG / VEGAN

Tasmanian salt & pepper squid.(East Coast, Tasmania)\$26

Crispy fried squid, pepperberry & kunzea sea salt,

saltbush & aioli. LG / ND / A

Tamar Valley mushrooms. (Launceston, Tasmania)\$26

Mr. Brown & Towns oyster mushrooms, salsa verde, stracciatella,

puffed grains & focaccia. V / LG / NN

Pork & pistachio terrine. (Hobart, Tasmania)\$24

Ziggy's terrine, apricot chutney, pickles &

crisp sourdough ND

MAINS

Cider-battered fish & chips.\$29

Battered pink ling, tartare sauce, chips & lemon LG / ND / NN / A

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. NN

Pan fried salmon. (Macquarie Harbour, Tasmania)\$46

Tasmanian salmon, miso glaze, puffed grains, citrus,

fennel & herb salad LG / ND / NN / A

Roast chicken. (Lutruwita / Tasmania)\$36

Marion Bay chicken, paprika & thyme marinade, herb crème

fraiche, potato rosti, broccolini & chilli oil LG / NN

Roasted cabbage. (Hoon Valley, Tasmania)\$37

Hispi cabbage, pickled Shimeji mushrooms, smoked almonds &

herb oil LG / VEGAN

SIDES

Chips. (Lutruwita / Tasmania)\$12

Rosemary & garlic salt with aioli. V / LG / ND / NN

House salad. (Hoon 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

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

Sticky date pudding.\$16

Caramel sauce, brandy snap & salted caramel ice cream. V / NN

Sacher torte.\$16

Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate

mousse, apricot & thyme sorbet. LG / VEGAN / NN

Ice cream of the day.\$10

Please ask our friendly waitstaff for available flavours.