
OLD WHARF RESTAURANT

Vegetarian and vegan 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.

ENTREES

- Seasonal vegetables & dip.** \$21
Selection of locally grown vegetables, hummus, zaatar & sumac. NGA / V
- 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

MAINS

- Pumpkin alla vodka.** \$35
Spring Bay Distillery Vodka, pumpkin, chilli, sage, rigatoncini pasta & pecorino. VE / VO
- 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
- 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
- Sacher torte.** \$16
Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate mousse, apricot & thyme sorbet. NGA / V
- Sticky date pudding.** \$16
Caramel sauce, brandy snap & salted caramel ice cream. VE