

OLD WHARF RESTAURANT

Vegetarian and vegan 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.

ENTREES

Seasonal vegetables & dip. \$21

Selection of locally grown vegetables, hummus, zaatar & sumac. LG / VEGAN / NN

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

MAINS

Pumpkin alla vodka. \$35

Spring Bay Distillery Vodka, pumpkin, chilli, sage, rigatoncini pasta & pecorino. V / NN

Roasted cabbage. (Huon 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. (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

Sacher torte. \$16

Chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate mousse, apricot & thyme sorbet. LG / VEGAN / NN

Sticky date pudding. \$16

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