

OLD WHARF RESTAURANT

DINNER MENU

Available 6:00pm – 9:30pm

Dietary requirements key:

NDA – No Dairy Added.

N.G.A – No Gluten Added.

VE – Vegetarian.

V – Vegan.

VO – Vegan Option.

BRUNY ISLAND OYSTERS

Mignonette - half dozen \$34

Red wine vinegar & golden shallots. NDA / N.G.A.

Kilpatrick - half dozen \$36

Spiked BBQ sauce, Ziggy's bacon & lemon. NDA / N.G.A.

Cucumber Essence - half dozen \$36

Cucumber, green chilli & coriander essence, finger lime. NDA / N.G.A.

STARTERS

Heirloom Tomatoes \$24

Stracciatella, basil oil, apple balsamic & focaccia. VE / VO.

Salmon Gravlax \$22

Citrus & vodka cured salmon, Shima wasabi, radish, turnip, dashi. NDA / N.G.A.

Tasmanian Salt & Pepper Squid \$25

Crispy fried squid, Tasmanian pepper berry & kunzea sea salt, saltbush, lemon aioli. NDA / N.G.A.

BBQ Octopus \$26

Stanley octopus, chimichurri, pickled fennel & capers. NDA / N.G.A.

Pork Croquettes \$24

Crumbed & fried braised pork, pickles & apple ketchup. N.G.A.

Local Beetroots \$22

Roast beetroot, pickled heirloom beetroot, balsamic onions & horseradish cream. N.G.A. / V.

FROM THE GRILL

Note: Includes a side dish.

Pork Cutlet \$55

Scottsdale pork, sauerkraut, apple & bourbon sauce, mustard jus. NDA / N.G.A.

Grilled Chicken \$44

Marion Bay chicken, kale & Peruvian green sauce. NDA / N.G.A.

Porterhouse Steak \$58

Cape Grim 300g porterhouse, red wine jus & mustard. NDA / N.G.A.

Eye Fillet Steak \$60

200g King Island eye fillet, café de Paris butter & mustard. NDA / N.G.A.

Lamb \$55

Wild Clover lamb rump, mint Verde & romesco. NDA / N.G.A.

MAINS**Pasta alla Vodka \$28**

Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan. VE / VO.

Roasted Cauliflower \$36

Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander, & mint. N.G.A. / V.

Tasmanian Salmon \$42

Pan fried salmon, herb yoghurt, leek, radicchio, zucchini & herb salad. N.G.A.

Seafood Pot Pie \$46

Tasmanian scallops, white fish, mussels, squid, crème fraiche pastry & herb cream sauce.

SIDES**Chips \$9**

Rosemary salt & aioli. NDA / N.G.A / VE / VO

House Salad \$10

Local leaves, fennel & Dijon dressing. N.G.A / V

Wedge Salad \$12

Cos lettuce, crouton, pickled onion, herbs, parmesan & blue cheese dressing. VE.

Sweet Potato & Avocado Salad \$14

Fennel, walnuts, herbs, pecorino & prosciutto. N.G.A / VE / VO

Roasted Carrots \$14

Honey roasted carrots, shaved carrots, chives, spring onion & dill. N.G.A / VE / VO

Local Greens \$12

Snow peas, kale, broccolini, garlic & crème fraiche. N.G.A / VE / VO

Tasmanian Potatoes \$12

Crispy fried potatoes, pecorino Romano & green goddess. N.G.A / VE / VO.

CHEESE

Tasmanian Cheese Plate \$28

Coal River Valley triple cream brie, King Island Roaring 40s blue, Surprise Bay cheddar, quince paste, apple house-made lavosh and crisp fruit bread. GFO.

DESSERT

Crème Caramel \$15

Oven baked custard & caramel. N.G.A / VE.

Profiterole \$16

Choux pastry, vanilla & candied fruit ice cream, chocolate sauce. N.G.A / VE.

White Chocolate Brûlée Tart \$16

Littlewood Farm strawberries, sable pastry & elderflower sherbet. VE.

Sticky Date Pudding \$16

Caramel sauce, brandy snap & salted caramel ice cream. VE.

Notes

- 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 and cross contamination is possible.
- Please be advised that a 10% surcharge applies on all public holidays.