

# 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.

#### **Vietnamese dressing - half dozen \$36**

Pickled green chilli, palm sugar, finger lime. NDA / N.G.A.

### STARTERS

#### **Heirloom Tomatoes \$24**

Stracciatella, basil oil and apple balsamic vinegar, focaccia. VE / VO.

#### **Grilled Artichoke Hearts \$23**

Hazelnuts, mizuna, artichoke & white bean puree, sumac salt. 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, potato cream, nduja & lemon. NDA / N.G.A.

#### **Smoked Trout Croquettes \$24**

Hot smoked Tasmanian trout, gruyere, wasabi aioli, fennel & grapefruit. 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, crispy sauerkraut, glazed radicchio. NDA / N.G.A.

**Grilled Chicken \$46**

Marion Bay chicken, caper berry, green olive, burnt onion & chicken jus. NDA / N.G.A.

**Porterhouse Steak \$58**

300g Cape Grim 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 \$56**

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

**MAINS****Lentil Bolognese \$32**

Vegetarian bolognese, lentils, oyster mushrooms, rigatoncini pasta, & parmesan. VE / VO.

**Wagyu Burger \$36**

Wagyu cross beef, Manchego, mustard mayo, caramelised onion, ketchup, onion rings, bacon, lettuce, tomato, brioche bun with aioli & chips.

**Celeriac Steak \$34**

Celeriac, vadouvan curry butter, & fried curry leaves. N.G.A. / V.

**Tasmanian Salmon \$44**

Pan fried salmon, squid, braised white beans, fennel & dill. N.G.A.

**Seafood Pot Pie \$46**

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

**SIDES****Chips \$11**

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

**House Salad \$10**

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

**Cucumber Salad \$14**

Cucumber, Tasmanian wakame, sesame, soy & citrus dressing. VE.

**Sweet Potato & Avocado Salad \$14**

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

**Heirloom Carrots \$14**

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

**Charred Broccolini \$14**

Currant dressing, chilli flakes, anchovies, parsley, & garlic crumb. N.G.A / VE / VO

### **Tasmanian Potatoes \$14**

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.

#### **Tasmanian Apple Cake \$16**

Layers of Tasmanian apple with caramel & miso custard. N.G.A / VE.

#### **Whipped Yoghurt pannacotta \$16**

Westhaven yoghurt, sweet pistachio, dukkha, & lemon & basil curd. N.G.A / 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.