

# OLD WHARF RESTAURANT

## GROUP MENU

Dietary requirements key:

NDA – No Dairy Added.

N.G.A – No Gluten Added.

VE – Vegetarian.

V – Vegan.

VO – Vegan Option.

### ENTRÉES

*Choice of:*

#### **Beetroot & walnut salad**

Stracciatella, salsa verde, buckwheat, quinoa & focaccia VE / NGA

#### **Tasmanian Salt & Pepper Squid**

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

#### **BBQ Lamb Ribs**

Wild Clover lamb, hot honey glaze & housemade ranch sauce

### MAINS

*Choice of:*

#### **Roasted Cabbage (Vegan)**

Hispi cabbage, pickled shimeji mushrooms, almonds & herb oil NGA / V

#### **Tasmanian Salmon**

Pan fried salmon, miso glaze, puffed grains, citrus, fennel & herb salad NDA

#### **Pork Cutlet**

Scottsdale pork, burnt apple puree & sauce charcuterie NGA

*Served with:*

#### **House Salad**

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

#### **Huon Potatoes**

Twice cooked Huon potatoes, herb creme fraiche & parmesan NGA / VE / VO

### DESSERT

*Choice of:*

#### **Coal River Valley Cheese – Triple Cream Brie (40g)**

House baked crisp breads, quince paste & apple. VE.

**Sticky Date Pudding**

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

**Creme Caramel** | Oven baked custard & caramel NGA / 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 15% surcharge applies on all public holidays.