

OLD WHARF RESTAURANT

GROUP 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.

Notes

- Please be advised that 10% Sunday surcharge and 15% public holiday surcharge apply. Subject to change – indicative only

ENTRÉES

Choice of:

Beetroot & walnut salad

Stracciatella, salsa verde, buckwheat, quinoa & focaccia. V. / L.G.

Tasmanian Salt & Pepper Squid

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

Tasmanian Salmon

Pan fried salmon, miso glaze, puffed grains, citrus, fennel & herb salad. N.D. / A.

Pork Cutlet

Scottsdale pork, burnt apple puree & sauce charcuterie. L.G.

Served with:

House Salad

Local leaves, fennel & Dijon dressing. V. / L.G.

Huon Potatoes

Twice cooked Huon potatoes, herb creme fraiche & parmesan. V. / L.G.

DESSERT

Choice of:

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

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

Sticky Date Pudding

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

Creme Caramel | Oven baked custard & caramel. V. / L.G.