

# 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:*

#### **Heirloom Tomatoes**

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

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

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

#### **Lamb Belly**

Parsley, dill, mint, fennel & mint Verde. N.G.A.

### MAINS

*Choice of:*

**Celeriac Steak** | Celeriac, vadouvan curry butter & fried curry leaves NGA / V

#### **Tasmanian Salmon**

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

#### **Pork Cutlet**

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

*Served with:*

#### **House Salad**

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

#### **Sweet Potato & Avocado Salad**

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

#### **Huon Potatoes**

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