

OLD WHARF

R E S T A U R A N T

ENTRÉES

Choice of:

Heirloom Tomatoes

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

Tasmanian Salt & Pepper Squid

Crispy fried squid, Tasmanian pepperberry & kunzea salt, saltbush, lemon aioli NDA / NGA

Lamb belly

Parsley, dill, mint, fennel & mint verde NGA

MAINS

Choice of:

Roast Cauliflower

Cauliflower, tahini, coconut yoghurt, sumac, dukkha, seeds & herbs NGA / V

Tasmanian Salmon

Pan fried salmon, herb yoghurt, leek, radicchio, zucchini & herb salad NGA

Pork Cutlet

Scottsdale pork, sauerkraut, apple & bourbon sauce, mustard jus NDA / NGA

Served with:

House Salad | Local leaves, fennel & Dijon dressing NGA / V

Sweet Potato & Avocado Salad | Fennel, walnuts, herbs, pecorino, prosciutto NGA / VO

Huon Potatoes | Crispy fried potatoes, green goddess & pecorino romano NGA / VE / VO

DESSERTS

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

Profiterole

Choux pastry, vanilla & candied fruit ice cream, chocolate sauce NGA / VE

NDA – No Dairy Added

NGA – No Gluten Added

VE – Vegetarian

V - Vegan

VO - Vegan Option

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 & cross contamination is possible.

Please be advised that a 10% surcharge applies on all public holidays.

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RESTAURANT

