

# OLD WHARF

R E S T A U R A N T

## VEGAN & VEGETARIAN MENU

<b>Seasonal Vegetables &amp; Dip</b>   Selection of locally grown vegetables, middle eastern walnut and capsicum dip NGA/V	20
<b>Heirloom Tomatoes</b>   Stracciatella, basil oil, apple balsamic & foccacia VE/VO	24
<b>Local Beetroots</b>   Roast beetroot, pickled heirloom beetroot, balsamic onions & horseradish cream NGA/V	22
<b>Roast Cauliflower</b>   Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander & mint NGA/V	36
<b>Pasta alla vodka</b>   Spring Bay Distillery vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VE/VO	28
<b>Chips</b>   Rosemary & aioli NDA/NGA/VE/VO	9
<b>House Salad</b>   Local leaves, fennel, Dijon dressing NGA/V	10
<b>Wedge Salad</b>   Cos lettuce, crouton, pickled onion, herbs, parmesan & blue cheese dressing VE	12
<b>Sweet Potato &amp; Avocado Salad</b>   Fennel, walnuts herbs, pecorino NGA/VE/VO	14
<b>Roasted Carrots</b>   Honey roasted carrots, shaved carrots, spring onion & dill NGA/VE/VO	14
<b>Local Greens</b>   Snow peas, kale, broccolini, garlic & crème fraiche NGA/VE/VO	12
<b>Tasmanian Potatoes</b>   Crispy fried potatoes, green goddess & pecorino romano NGA/VE/VO	14

## CHEESE

<b>Tasmanian Cheese Plate</b>   Coal River Farm triple cream brie, King Island Roaring 40's blue, Surprise Bay cheddar, quince paste, apple, house-made lavosh & crisp fruit bread VE	28
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## DESSERTS

<b>Crème Caramel</b>   Oven baked custard & caramel NGA/VE	15
<b>Lamington Ice Cream Cake</b>   Chocolate cake, coconut ice cream, strawberry sorbet & toasted coconut NGA/V	16
<b>White Chocolate Brûlée Tart</b>   Littlewood Farm strawberries, pastry, rhubarb syrup white chocolate & elderflower sherbet VE	16
<b>Sticky Date Pudding</b>   Caramel sauce, brandy snap & salted caramel ice cream VE	16

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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# OLD WHARF

RESTAURANT



At Old Wharf, we stand in the historical location of former jetties, piers, homes and taverns from where, since the 1800s colourful traders, merchandisers, exporters and explorers have shipped Tassie's renowned produce across the globe.

Chef Alvin Sim and his team acknowledge this history by creating a menu that celebrates and explores Tasmania's traditional family dishes.

Reimagined and refined, this menu gives the nod to our past while championing our celebrated produce and boutique Tasmania growers.

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