

# OLD WHARF

RESTAURANT

## BRUNY ISLAND OYSTERS

<b>Mignonette</b>   Red wine vinegar, golden shallots & chives GF/DF	half dozen   30
<b>Kilpatrick</b>   Spiked BBQ sauce, Ziggy’s bacon & lemon GF/DF	half dozen   36
<b>Pesto</b>   Baked oyster, walnut pesto & lemon GF	half dozen   36

## STARTERS

<b>Seasonal Vegetables &amp; Dip</b>   Selection of locally grown vegetables, dukkha preserved lemon dressing, hummus & olive oil GF/V	18
<b>Hot Smoked Salmon</b>   Huon salmon rilette, creme fraiche, chives, cornichons, shallots, capers, roe & housemade lavosh GFO	22
<b>Tasmanian Salt &amp; Pepper Squid</b>   Crispy fried squid, Tasmanian pepperberry & kunzea salt, saltbush, lemon aioli GF/DF	25
<b>BBQ Octopus</b>   Stanley octopus skewers, nduja, & capsicum aioli GF/DF	26
<b>Duck Croquette</b>   Crumbed & fried braised duck, mustard aioli & pickles GF	20
<b>Garden Beetroot Salad</b>   Stracciatella, heirloom beetroot, apple balsamic, toasted hazelnuts & saltbush GF/VE/VO	22

## FROM THE GRILL

Includes a side dish	
<b>Pork Cutlet</b>   Scottsdale pork, fennel marmalade & celeriac puree GF	52
<b>Grilled Chicken</b>   Marion Bay chicken, silken eggplant & chicken jus GF/DF	44
<b>Porterhouse Steak</b>   Cape Grim 300g porterhouse, red wine jus & mustard GF/DF	58
<b>Eye Fillet Steak</b>   200g King Island eye fillet, café de paris butter & mustard GF	60
<b>Lamb</b>   Wild Clover lamb rump, labneh & mint salsa verde GF	55

## MAINS

<b>Pasta alla Vodka</b>   Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VE/VO	26
<b>Roast Cauliflower</b>   Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander & mint GF/V	30
<b>Tasmanian Salmon</b>   Pan fried salmon, miso glaze, cucumber, orange, radish, herbs & puffed grains GF/DF	42
<b>Wallaby Pie</b>   Braised Bruny Island wallaby, crème fraiche pastry, spinach, saltbush & beetroot relish	36

## SIDES

<b>Chips</b>   Rosemary salt & aioli GF/DF	9
<b>House salad</b>   Local leaves, fennel & Dijon dressing GF/DF/VE	10
<b>Tabouleh</b>   Buckwheat, quinoa, tomato, cucumber, mint, dill, parsley, lemon dressing GF/V	12
<b>Sweet Potato &amp; Avocado Salad</b>   Fennel, walnuts, herbs, pecorino & prosciutto GF/DFO/VO	14
<b>Roasted Carrots</b>   Carrot verde & smoked almond GF/VO	14
<b>Local Greens</b>   Snow peas, kale, broccolini, garlic & crème fraiche GF/VO	12
<b>Huon Potatoes</b>   Crispy fried potatoes, pesto & pecorino romano GF/VE/VO	12

## 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 GFO	28
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## DESSERT

<b>Crème Caramel</b>   Oven baked custard & caramel GF/VE	15
<b>Passionfruit Trifle</b>   Vanilla cream, madeleines, passionfruit curd & ice cream GF	16
<b>Grandma’s Apple Pie</b>   Tasmanian apples, pastry, lemon myrtle ice cream VE	16
<b>Sticky Date Pudding</b>   Caramel sauce, brandy snap & salted caramel ice cream VE	16

GF – Gluten Free    VE – Vegetarian    V – Vegan    VO – Vegan option    DF – Dairy Free  
Please ask our wait staff to assist with any further dietary requirements

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



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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.

