

# OLD WHARF RESTAURANT

## BREAKFAST MENU

Available 6.30am – 10.30am

**Full Breakfast** 38

Includes one à la carte breakfast + 3 extras

Chef's table selection of seasonal fruit, local bread, cured meats, cheese & fresh baked pastries

Tea, coffee & juice (excludes Tasmanian Juice Press & alcoholic beverages)

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**Eggs on Toast** | Two free range eggs cooked your way, tomato relish, Imago sourdough VE 15

**Breakfast Bowl** | Sumac roasted pumpkin, pomegranate, herbs, quinoa, puffed black rice, 20

middle eastern walnut & capsicum puree NGA/V

Add poached egg 3 ea

**Chilli Scrambled Eggs** | Pigeon Whole croissant, Persian feta, pickled cucumber & herb salad VE 25

**Pan Fried Mushrooms** | Tamar Valley mushrooms, brioche, salsa verde, truffle pecorino, & poached eggs VE 28

**Baked Eggs** | Free range eggs, braised tomato, crispy chickpeas, goats cheese, 20  
grilled pickled peppers & sourdough VE

**MACq o1 Big Breakfast** | Free range eggs cooked your way, Ziggy's streaky bacon, 28  
pork sausage, tomato, spinach, mushroom & sourdough

**Rye Hotcakes** | Littlewood Farm strawberries, fairy floss, dark chocolate & strawberry sorbet V 18

**Extras** 6 ea

Cherry tomatoes | Avocado | Mushroom | Pork sausage | Hollandaise | Hash Brown

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**Continental Breakfast** | Chef's table selection of seasonal fruit, local bread, cured meats, 28  
cheese & fresh baked pastries VE

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**Tasmanian Juice Press** | Ask waitstaff for daily selection 10

**Mimosa** | Arras NV Cuvee, Tasmanian orange juice 15

**Bloody Mary** | House Vodka, tomato juice, seasonal garnish 18

NDA – No Dairy Added    NGA – No Gluten Added    VE – Vegetarian    V - Vegan

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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