

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:

Roasted Cauliflower

Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander, & mint. N.G.A. / 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.

Profiterole

Choux pastry, vanilla & candied fruit ice cream, chocolate sauce. N.G.A / 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 10% surcharge applies on all public holidays.