

# OLD WHARF

R E S T A U R A N T

## ENTRÉES

*Choice of:*

**Garden Beetroot Salad** | Beetroots, Stracciatella, Tasmanian hazelnuts, pickled onion, apple balsamic & salt bush GF/VE

**Salt & Pepper Squid** | Crispy fried east coast squid, coriander, spring onion, chilli & citrus aioli GF

**Duck Croquettes** | Crumbed & fried braised duck, mustard aioli & pickles GF

## MAINS

*Choice of:*

**Roast Cauliflower** | Roasted cauliflower, tahini, coconut yoghurt, sumac, seeds, parsley, coriander & mint GF/V

**Tasmanian Salmon** | Pan fried salmon, orange & miso glaze, cucumber, orange, radish, herbs & puffed grains GF/DF

**Lamb Rump** | Wild Clover Lamb rump, lemon labneh & mint verde GF

**Served with:**

**Chips** | rosemary & aioli GF/VE

**House Salad** | local leaves, fennel & Dijon dressing GF/VE

**Sweet Potato & Avocado Salad** | Fennel, walnuts, herbs, pecorino, prosciutto GF/DFO/VO

## DESSERTS

*Choice of:*

**Coal River Valley Cheese - Triple Cream Brie (40g)** | House baked crisp breads, quince paste & apple

**Crème Caramel** | Oven baked custard & caramel GF/VE

**Sticky Date Pudding** | Steamed date pudding, caramel sauce & salted brandy ice cream VE

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.

---

# OLD WHARF

RESTAURANT

