

OLD WHARF

R E S T A U R A N T

VEGAN & VEGETARIAN MENU

Spring Vegetables & Dip Selection of spring vegetables, preserved lemon dressing, hummus, dukkha & olive oil GF/V	18
Garden Beetroot Salad Stracciatella, heirloom beetroot, apple balsamic, toasted hazelnuts & saltbush GF/VE/VO	22
Roast Cauliflower Cauliflower steak, tahini, coconut yoghurt, sumac, dukkha, seeds, parsley, coriander & mint GF/V	30
Pasta alla vodka Cape Grim 666 vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VE/VO	26
Chips Rosemary & aioli DF/VE/VO	9
House Salad Local leaves, fennel, Dijon dressing GF/DF/VE	9
Tabouleh Buckwheat, quinoa, tomato, mint, dill, parsley, lemon dressing GF/V	12
Sweet Potato & Avocado Salad Fennel, walnuts herbs, pecorino GF/VO	14
Roasted Carrots Carrot verde, smoked almond GF/VO	14
Spring Greens Charred spring vegetables, kale, broccolini, garlic, crème fraiche GF/VO	12
Huon Potatoes Crispy fried, pesto & pecorino romano GF/VE/VO	12

CHEESE

Tasmanian Cheese Plate 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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DESSERTS

Crème Caramel Oven baked custard & caramel GF/VE	15
Lamington Ice Cream Cake Chia & chocolate cake, golden coconut ice cream, strawberry sorbet & toasted coconut GF/V	16
Grandma's Apple Pie Tasmanian apples, pastry, custard & lemon myrtle ice cream VE	16
Sticky Date Pudding 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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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.
