

OLD WHARF RESTAURANT

“How beautiful is the whole region, for form, and grouping, and opulence and freshness of foliage, and variety of colour...”

- Mark Twain, American Novelist, commenting on Hobart in 1895

PROLOGUE	Oysters lemon	½ dozen 20
	Oysters cucumber and gin sorbet	½ dozen 24
	Oysters tempura wakame aioli	½ dozen 26
START	Crab avocado shaved pear hazelnut preserved lemon many herbs	18
	Beetroot whipped goats curd local honey seeds pomegranate rye	16
	Kingfish crudo ruby grapefruit radish pickled fennel	22
	Ocean trout – Middle Eastern inspired sumac coriander pistachio tahini yoghurt	22
	Haloumi asparagus green peas zucchini salsa verde	18
	Quail smoked and grilled celery heart walnut apple pita	24
	Sand whiting buttermilk flying fish roe puffed rice nori	26
MAINS	Pasta artichoke buffalo mozzarella clams spiced sausage lemon dill fried sour dough	34
	Roasted pumpkin almond cream smoked almonds grains green raisins herbs	26
	Beer battered flathead fries lemon tartare	30
	Market fish - en papillote squash fennel butter daikon radish	MP
	Spatchcock chermoula potato puree radicchio grilled corn cucumber white balsamic	34
	Cape Grim Flat Iron Steak bone marrow gremolata salsa verde celeriac puree	42
	A dish for two	70
	o Green beans olive tapenade anchovies	
	o Tabouli salad	
	o Soft polenta brown butter	
EXTRAS	Fries aioli garlic rosemary	7
	Huon valley potatoes fermented black garlic herb butter	8
	Leaf salad vinaigrette	8
	Roasted squash candied pecans thyme butter ricotta	9
	Shaved broccoli spring onion pecorino hazelnuts cultured milk dressing	8
EPILOGUE	Cheeses accompaniments	24
	Hobart wild flower honey parfait lemon curd caramelised pastry candied lemon	14
	Rhubarb meringue elderflower granita crème fraiche ice cream	16
	Chocolate pudding Armagnac and prune ice cream	18
	Baked pannacotta bergamot citrus fruits gingered ruby grapefruit curd honeycomb	16

Please ask our team should you require assistance reading the menu
Vegetarian and Children's menu available upon request