

OLD
WHARF
RESTAURANT

BRUNCH MENU

630am – 12pm

Full Breakfast	34
Includes one à la carte dish, chef's continental selection, tea or coffee	

Continental Selection GFO	26
Pastries, organic muesli, yogurt, local breads, cheese, prosciutto, seasonal fruit	
Eggs on Toast GFO	14
Two free range eggs cooked your way, tomato relish, Imago sourdough	
Breakfast bowl V / GFO	18
Avocado, hummus, pumpkin, charred greens, kale, sesame dressing, ancient grains & seeds	
- Add Marion Bay chicken	5
Smoked Salmon Bagel	22
Pigeon Whole bagel, Huon smoked salmon, scrambled eggs, spinach, apple cider hollandaise	
Baked Eggs VE / GFO	18
Free range eggs, braised tomatoes, roasted capsicum, chickpeas, goats cheese, grilled pickled peppers & sourdough	
Bolognese on Toast GFO	21
Cape Grim beef, bolognese sauce, fried eggs, parmesan, Imago sourdough	
MACq or Big Breakfast GFO	26
Free range eggs cooked your way, Ziggys streaky bacon, pork sausage, tomato, spinach, mushroom & sourdough	
Caramelised banana & ricotta	16
Apple & sultana sourdough, whipped ricotta, leatherwood honey, caramelised banana	
EXTRAS	6 ea
Cherry tomatoes Avocado Mushroom Pork sausage Ziggys streaky bacon Hollandaise	
SIDES	
Fries rosemary, aioli	7
Leaf salad fennel, vinaigrette VE / VO / GF	10

Mimosa	15
Arras NV Cuvee, Tasmanian orange juice	
Mandarin Ginsecco	17
Forty Spotted Australian Citrus Gin, Mandarin & Yuzu, Prosecco	
Ruby Collins	17
Pampelle Grapefruit Aperero, St. Germain Elderflower liqueur, soda	
Bloody Mary	15
666 Pure Tasmanian Vodka, house tomato juice	

VE – Vegetarian V – Vegan GFO – Gluten Free Option
Please ask our wait staff to assist with any further dietary requirements