

OLD WHARF RESTAURANT

At Old Wharf, we stand in the historical location of former jetties, wharves, homes and taverns from where colourful traders, merchants, exporters and explorers have shipped Tassie's renowned produce across the globe since the 1800s.

Chef Simon Pockran 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 a nod to our past while championing our celebrated produce and boutique Tasmania growers.

FEED ME MENU

75pp

The menu is designed for celebrating and is ideal for parties of two or more guests. We'll feed you with six savoury plates.

ENTRÉES

Bruny Island Oysters 6 ea	
Natural, red wine vinegar & shallots GF	24
Kilpatrick, Ziggys bacon & lemon GF	30
Spring Vegetable Salad GF / VE / VO	18
Longley Organic farm beetroot, radish, radicchio, fennel, hazelnuts & blood orange	
Prawn Cocktail GF	26
Tiger prawns, iceberg lettuce, black sesame, avocado & cocktail sauce	
Tassie Goats Cheese Tart VE	18
Tongola goats cheese, asparagus, puff pastry, shaved zucchini, pistachios & currant dressing	
Mac N Cheese VE	16
Macaroni pasta, mozzarella, parmesan & Red Cow tilsit	
Seafood Chowder GF	24
Spring Bay mussels, seared scallops, Ziggys bacon, east coast flathead, cream & herbs	

MAINS

Baked Sweet Potato VE / VO	22
Garlic & sesame yoghurt, grains, pomegranate & herbs	
Curried Scallop Pie (25 min)	30
Bass Strait scallops, caramelised onion, crème fraiche pastry, curry sauce, cos lettuce & dill	
Pan Fried Tasmanian Salmon GF	36
East coast calamari, fennel, white beans, tomato & olives	
Roast Chicken GF	30
Marion Bay chicken, creamed leeks, kale, garlic, lemon & thyme	
Veal Schnitzel GF	34
Crumbed veal, Tassie apple & celeriac slaw, capers, sage & brown butter	
Steak & Chips GF	45
200g King Island eye fillet, Café de Paris butter, lettuce, horseradish dressing, Dijon & chips	

SIDES

Chips, rosemary & aioli GF / VE / VO	7
House Salad, local leaves, fennel & Dijon dressing GF / VE / VO	10
Sugar Snaps & Snow Peas, peas, lemon yoghurt, parmesan & tarragon GF / VE / VO	14
Honey Carrots, toasted almonds, Leatherwood honey & brown butter GF / VE / VO	14
Potato Mash, Huon potatoes & spring onions GF / VE	10

CHEESE

Tasmanian Cheese Plate VE	26
King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple	

DESSERTS

Apple Crumble VE	14
Stewed local Tasmanian apples, cinnamon, oat & almond crumble, vanilla ice cream	
Sticky Date Pudding VE	16
Steamed date pudding, caramel sauce & salted brandy ice cream	
Pavlova GF / VE	16
Bothwell rhubarb, goats curd cream, pepperberry, strawberries & sorbet	