

# OLD WHARF

RESTAURANT

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## VEGAN & VEGETARIAN MENU

Spring Vegetable Salad GF / VE / VO	18
Longley Organic farm beetroot, radish, radicchio, fennel, hazelnuts & blood orange	
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	
Baked Sweet Potato VE / VO	22
Garlic & sesame yoghurt, grains, pomegranate & herbs	
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	
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	
Strawberry & Coconut GF / V	16
Coconut parfait, strawberry sorbet & toasted coconut	