

OLD WHARF

RESTAURANT

ENTRÉES

Bruny Island Oysters - 3 ea	
Natural, red wine vinegar & shallots GF	13
Kilpatrick, Ziggys bacon & lemon GF	15
Nibble Plate VO	14
Olives, hummus, stuffed peppers, pickles, grissini & crisp bread	
Tongola Goats Cheese Tart VE	18
Puff pastry, asparagus & shaved zucchini salad, pistachios & currant dressing	
BBQ Calamari GF	18
East coast calamari, romesco sauce, roasted tomatoes, fennel & black olive salad	
Chicken Liver Parfait	16
Tasmanian pickled onions, cornichons & crisp sour dough	

MAINS

Middle Eastern Style Sweet Potato VE / VO	22
Oven baked sweet potato, garlic & sesame yoghurt, grains, pomegranate & herbs	
Roast Chicken & Avocado Salad	24
Marion bay chicken, avocado, flatbread, herbs, radish, Spanish onion, tomato & sumac	
Tasmanian Salmon Burger	26
Grilled Atlantic salmon, milk bun, herb mayo, iceberg lettuce, pickled onion & chips	
Beer Battered Fish & Chips	28
Battered Pink ling, tartare sauce, chips & lemon	
King Island Beef Minute Steak & Chips GF	30
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

DESSERTS

Coal River Valley Cheese - Triple cream brie (40g)	12
House baked crisp breads, quince paste & apple	
'Iced VoVo'	16
Sable pastry, raspberries, soft meringue, toasted coconut & raspberry sorbet	
Crème Caramel VE	14
Oven baked custard, roasted peach & burnt caramel	

GF – Gluten Free VE – Vegetarian VO – Vegan Option

Please ask our wait staff to assist with any further dietary requirements