

# 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 - Half dozen Natural, red wine vinegar & shallots GF Kilpatrick, Ziggys bacon & lemon GF	24 30
Fig & Prosciutto Salad GF / VO Summer figs, prosciutto, parmesan, basil & balsamic	18
Prawn Cocktail GF Australian tiger prawns, iceberg lettuce, black sesame, avocado & cocktail sauce	26
Tongola Goats Cheese Tart VE Puff pastry, asparagus & shaved zucchini salad, pistachios & currant dressing	18
Macaroni N Cheese VE Macaroni pasta, mozzarella, parmesan & Red Cow tilsit	16
Tasmanian Seafood Chowder GF Spring Bay mussels, seared scallops, Ziggys bacon, east coast flathead, cream & herbs	24

## MAINS

Middle Eastern Style Sweet Potato VE / VO Oven baked sweet potato, garlic & sesame yoghurt, grains, pomegranate & herbs	22
Homemade Curried Scallop Pie (25 min) Bass Strait scallops, caramelised onion, crème fraiche pastry, curry sauce, cos lettuce & dill salad	30
Pan Fried Tasmanian Salmon GF East coast calamari, fennel, white beans, tomato & olives	36
Roasted Marion Bay Chicken GF Creamed leeks, kale, garlic, lemon & thyme	30
BBQ Pork Cutlet GF 350g Winkleigh Farm pork cutlet, capers, Tassie apple & celeriac slaw	38
King Island Eye Fillet & Chips GF 200g eye fillet, Café de Paris butter, lettuce, horseradish dressing, Dijon & chips	45

## 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

Crème Caramel GF / VE Oven baked custard, roasted peach & burnt caramel	14
Sticky Date Pudding VE Steamed date pudding, caramel sauce & salted brandy ice cream	16
Pavlova GF / VE Bothwell rhubarb, goats curd cream, pepperberry, strawberries & sorbet	16