

OLD WHARF RESTAURANT

VEGAN & VEGETARIAN MENU

Fig & Parmesan Salad GF / VE / VO Summer figs, parmesan, basil & apple balsamic	18
Tassie Goats Cheese Tart VE Tongola goats' cheese, asparagus, puff pastry, shaved zucchini, pistachios & currant dressing	18
Mac N Cheese VE Macaroni pasta, mozzarella, parmesan & Red Cow tilsit	16
Baked Sweet Potato VE / VO Garlic & sesame yoghurt, grains, pomegranate & herbs	22
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 King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie House baked crisp breads, quince paste & apple	26
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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	16
Strawberry & Coconut GF / V Coconut parfait, strawberry sorbet & toasted	16