



# MOTHER'S DAY MENU



**\$65 per person**

## Entrées

*Choice of*

Roast Beetroot & Walnut Salad GF/VE  
Heirloom beetroots, mozzarella, walnuts, pickled onion, caramelised balsamic & olive oil

Smoked Salmon Chowder GF  
Local hot smoked salmon, Huon Valley potato, cream & herbs

Baked Prosciutto & Pear Tart  
Puff pastry, shaved prosciutto, goat's cheese, herbs & local pears

## Mains

*Choice of*

Tomato & Black Olive Rigatoni Pasta V  
Braised tomatoes, black olives, Rigatoni pasta & basil

Homemade Curried Scallop Pie  
Bass Strait scallops, caramelised onion, east coast flathead, crème fraiche pastry & curry sauce

Braised Beef Cheek GF  
Cape Grim beef cheek, potato puree, Autumn mushrooms & kale

*Served with*

House salad, local leaves, fennel & Dijon dressing GF/VE

## Dessert

*Choice of*

Coal River Valley Cheese - Triple Cream Brie (40g) VE  
House baked crisp breads, quince paste & apple

Tiramisu VE  
Espresso coffee, Amaretto, lady finger biscuits, cocoa & mascarpone cream

Quince Frangipane Tart VE  
Sable pastry, quince, frangipane & vanilla cream

**OLD  
WHARF**  
RESTAURANT

GF – Gluten Free VE – Vegetarian V – Vegan

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