

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 five savoury and one sweet plate.

ENTRÉES

Bruny Island Oysters - Half dozen Natural, red wine vinegar & shallots GF	24
Kilpatrick, Ziggys bacon & lemon GF	30
Roasted Beetroot & Walnut Salad GF / VE / VO Heirloom beetroots, mozzarella, walnuts, pickled onion & caramelised balsamic	18
Baked Pear & Goats Cheese Tart Puff pastry, pear, prosciutto, fennel, herb salad & currant dressing	22
Prawn Cocktail GF Australian tiger prawns, iceberg lettuce, black sesame, avocado & cocktail sauce	26
BBQ Seafood Plate GF Stanley octopus, romesco sauce, southern calamari, shiitakes, salsa verde, local flathead, aioli	18
Crispy Pork Belly GF Winkleigh Farm pork belly, caramelised pear, celeriac & pickled radish	21
Tasmanian Seafood Chowder GF Spring Bay mussels, hot smoked wild salmon, Ziggys bacon, potato, cream & herbs	24

MAINS

Mushroom Ravioli VE Cygnet mushrooms, ricotta, burnt onions, salsa verde & parmesan	30
Pan Fried Tasmanian Salmon East coast squid, tomato, risoni pasta & roasted shellfish sauce	38
Homemade Tassie Scallop Pie (25 min) Bass Strait scallops, local white fish, sauce soubise, crème fraiche pastry, cos salad	34
Roasted Marion Bay Chicken GF Braised tomato, white beans, chorizo & kale	32
Slow Cooked Beef Cheek GF Cape Grim beef cheek, crisp white polenta, carrots, horseradish & parmesan	36
King Island Eye Fillet & Chips GF 200g eye fillet, Café de Paris butter, lettuce, horseradish dressing, Dijon & chips	48

SIDES

Chips, rosemary & aioli GF / VE / VO	7
House Salad, local leaves, fennel & Dijon dressing GF / VE / VO	10
Broccolini, kale, tahini yoghurt, parmesan & tarragon GF / VE / VO	14
Honey Carrots, smoked almonds, Leatherwood honey & brown butter GF / VE / VO	14
Crushed Potatoes, Huon potatoes, roasted garlic & spring onions GF / V	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 pear & burnt caramel	14
Flourless Chocolate cake GF / VE Warm chocolate & hazelnut cake, dark chocolate mousse & mandarin meringue	16
Sticky Date Pudding VE Steamed date pudding, caramel sauce & salted brandy ice cream	16