

ENTRÉES

Bruny Island Oysters - Half Dozen	
Red wine vinegar & shallots GF	28
Kilpatrick, Ziggys bacon & lemon GF	30
Panzanella salad VE / VO	18
Summer tomatoes, roasted capsicum, cucumber, spanish onion, basil, crisp flatbread	
Chicken Liver Parfait	16
Tasmanian pickled onions, cornichons & crisp sour dough	
Grilled Westhaven haloumi, asparagus, green peas, zucchini & salsa verde GF / VE	18
BBQ Seafood Plate GF	22
Stanley octopus, romesco sauce, southern calamari, shiitakes, salsa verde, Tassie scallops, citrus dressing	

MAINS

Middle Eastern Style Sweet Potato VE / VO	22
Oven baked sweet potato, garlic & sesame yoghurt, grains, pomegranate & herbs	
BBQ Marion Bay Chicken GF	32
Potato puree, radicchio, fennel, orange, dill & walnuts	
Cape Grim Beef Burger	28
Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & 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
Summer greens, zucchini, green beans, broad beans, yoghurt & herbs GF / VE / VO	16

DESSERTS

Coal River Valley Cheese - Triple cream brie (40g)	12
House baked crisp breads, quince paste & apple	
'Maltesers' Layer cake VE	16
Dark chocolate sponge, chocolate ganache, Maltesers & malt ice cream	
Crème Caramel GF / 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

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.