

OLD  
WHARF  
RESTAURANT

ALL DAY MENU

Available 10am – 10pm

<b>Bruny Island Oysters</b> GF <i>Red wine vinegar &amp; shallots</i>	Half dozen   28
<b>Cashews</b> Roasted & salted GF / V 10	
<b>Marinated Olives</b> GF / V 9 <i>House marinated Mt Zero Olives</i>	
<b>Chips</b> , rosemary, aioli GF / VE / VO 7	
<b>House Salad</b> , local leaves, fennel & Dijon dressing GF / VE / VO 10	
<b>Nibble Plate</b> VE / VO 14 <i>Olives, hummus, stuffed peppers, pickles, grissini &amp; crisp bread</i>	
<b>Chicken Liver Parfait</b> 16 <i>Tasmanian pickled onions, cornichons &amp; crisp sourdough</i>	
<b>Prosciutto &amp; Grissini</b> , balsamic onions, cornichons 15	
<b>Caramelised Onion &amp; Gruyere Jaffle</b> VE 15 <i>White bread, caramelised onion &amp; gruyere cheese</i>	
<b>Ham &amp; Cheese Toastie</b> 18 <i>Imago sourdough bread, local ham, gruyere &amp; tomato chutney</i>	
<b>Tomato &amp; Black Olive Rigatoni Pasta</b> VE / VO 22 <i>Braised tomatoes, black olives, basil, rigatoni pasta &amp; parmesan</i>	
<b>Beer Battered Fish &amp; Chips</b> 28 <i>Battered Pink ling, tartare sauce &amp; lemon</i>	
<b>Cape Grim Beef Burger</b> 28 <i>Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli &amp; chips</i>	
<b>Tasmanian Cheese Plate</b> VE 26 <del>King Island Roaring Eye, Blue Stumpie, Bay of Fires, Cornish, Gouda, Comber Valley, triple cream</del> <i>house baked crisp breads, quince paste &amp; apple</i>	
<b>Coconut &amp; Passionfruit parfait</b> VE 16 <i>Vanilla coconut sponge, passionfruit parfait, passionfruit sorbet, toasted coconut</i>	
<b>Tiramisu</b> VE 16 <i>Espresso coffee, brandy, masala, lady finger biscuits, cocoa &amp; mascarpone cream</i>	

VE – Vegetarian GF – Gluten Free V – Vegan VO – Vegan option  
Please ask our wait staff to assist with any further dietary requirements