

# 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	
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, torn flatbread	
Baked Pear & Goats Cheese Tart	22
Puff pastry, pear, prosciutto, fennel, herb salad & currant dressing	
Prawn Cocktail GF	26
Australian tiger prawns, iceberg lettuce, black sesame, avocado & cocktail sauce	
BBQ Seafood Plate GF	22
Stanley octopus, romesco sauce, southern calamari, shiitakes, salsa verde, Tassie half shell scallop, citrus dressing	
Crispy Pork Belly GF	21
Winkleigh Farm pork belly, caramelised pear, celeriac & pickled radish	
Tasmanian Seafood Chowder GF	24
Spring Bay mussels, hot smoked wild salmon, Ziggys bacon, potato, cream & herbs	

## MAINS

Middle Eastern Style Sweet Potato VE / VO	30
Oven baked sweet potato, garlic & sesame yoghurt, grains, pomegranate & herbs	
Pan Fried Tasmanian Salmon	38
East coast squid, tomato, risoni pasta & roasted shellfish sauce	
Homemade Tassie Scallop Pie (25 mins)	34
Bass Strait scallops, local white fish, sauce soubise, crème fraiche pastry, cos salad	
BBQ Marion Bay Chicken GF	32
Potato puree, radicchio, fennel, orange, dill & walnuts	
Slow Cooked Beef Cheek GF	36
Cape Grim beef cheek, burnt onions, broad beans, braised leeks, salsa verde	
King Island Eye Fillet & Chips GF	48
200g 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
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	26
King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple	

## DESSERTS

Crème Caramel GF / VE	14
Oven baked custard, roasted peach & burnt caramel	
'Maltesers' Layer cake VE	16
Dark chocolate sponge, chocolate ganache, Maltesers & malt ice cream	
Sticky Date Pudding VE	16
Steamed date pudding, caramel sauce & salted brandy ice cream	