

OLD WHARF RESTAURANT

VEGAN & VEGETARIAN DINNER MENU

Panzanella salad VE / VO	18
Summer tomatoes, roasted capsicum, cucumber, spanish onion, basil, crisp flatbread	
Pear & Goats Cheese Tart VE	10
Puff pastry, pear, fennel, herb salad & currant dressing	
Grilled Westhaven haloumi, asparagus, green peas, zucchini & salsa verde GF / VE	18
Middle Eastern Style Sweet Potato VE / VO	30
Oven baked sweet potato, garlic & sesame yoghurt, grains, pomegranate & herbs	
Tomato & Black Olive Rigatoni Pasta VE / VO	22
Braised tomatoes, black olives, basil, rigatoni pasta & parmesan	
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 pear & burnt caramel	
Sticky Date Pudding VE	16
Steamed date pudding, caramel sauce & salted brandy ice cream	
Strawberry & Coconut GF / V	16
Coconut parfait, strawberry sorbet & toasted coconut	