

OLD
WHARF
RESTAURANT

6.30am – 10.30am

BREAKFAST MENU

Full Breakfast	38
Includes one à la carte breakfast + 3 extras A selection of seasonal fruit, pastries, cured meat & cheese. Tea, coffee & juice (excludes fresh juice)	

Eggs on Toast GFO	15
Two free range eggs cooked your way, tomato relish, Imago sourdough	
Breakfast bowl VE /GF / VO	19
Grilled corn & black bean salad, coriander, avocado, harissa labne & blue corn tortilla - Add chorizo fried eggs haloumi	
	6 ea
Smoked Salmon Bagel	24
Pigeon Whole bagel, Huon smoked salmon, scrambled eggs, spinach, apple cider hollandaise	
Baked Eggs VE / GFO	20
Free range eggs, braised tomato, roasted capsicum, chickpeas, goats cheese, grilled pickled peppers & sourdough	
MACq 01 Big Breakfast GFO	28
Free range eggs cooked your way, Ziggys streaky bacon, pork sausage, tomato, spinach, mushroom & sourdough	
Rye Hotcakes V	18
Maple-walnut 'butter', candied banana, golden coconut sorbet, puffed buckwheat	
Extras	6 ea
Cherry tomatoes Avocado Mushroom Pork sausage Ziggys bacon Haloumi Hollandaise	

Continental Breakfast GFO	28
Pastries, organic muesli, yogurt, local breads, cheese, prosciutto, seasonal fruit	

Fresh Juice	10
Orange or Apple or Mixed green	
Mimosa	15
Arras NV Cuvee, Tasmanian orange juice	
Bloody Mary	18
House Vodka, tomato juice, seasonal garnish	

VE – Vegetarian V – Vegan VO – Vegan Option GF – Gluten Free GFO – Gluten Free Option

Please ask our wait staff to assist with any further dietary requirements