

VEGAN MENU

Olives (GF) 10
House marinated mixed olives

START

Charred Brussels (GF) 22
Tasmanian sprouts, kale, pecans & pomegranate molasses
sesame crusted tofu

The Freycinet (GF) 25
Pear, slow roasted capsicum, pomegranate, pecans
Freycinet cashew cheese

MAIN

4Mile Mushrooms (GF) 45
Roasted local mushrooms, roasted onion purée
baby capers, snow peas, onion jus

Vegan Gnocchi (GF) 48
Potato gnocchi, Freycinet EVOO, greens, winter root vegetables

DESSERT

Pear & Almond (GF) 18
Tasmanian pear baked in warm spices, almond panna cotta
almond crumble, Bahen chocolate sauce, pear sorbet



Dear diner,

Thank you for choosing to dine with us at The Bay Restaurant this evening. We are delighted to showcase the best of what Tasmania has to offer.

Here at The Bay, we pride ourselves on utilising seasonal Tasmanian produce, which at times can be a little difficult to source, that is of course unless you know where to look. We are proud to support our local growers, producers and wine makers who provide us with the finest ingredients to craft our dishes from.

We hope you will find The Bay welcoming and relaxed and leave feeling like you've experienced food that has touched your soul. Our team will guide you through the menu and ensure you are left with warm memories to cherish.

To help with this I have created a 'Trust the Chef' menu featuring a selection of dishes and ingredients from the kitchen I feel are their freshest and most flavoursome. Our knowledgeable team will assist you with selecting the perfect local drop to pair with your meal. Our wine list is comprised of some hidden gems and hard to find wines, so don't be afraid to tell us what you like.

As summer has arrived we are following the change in weather and temperatures. With beautiful sunsets right outside your window, perfect for a seafood platter and a nice east coast white wine. Our dry aged duck is back on the menu, a perfect match with a local Pinot Noir.

Locally grown nuts and fruits are appearing on the menu. For something a little more warming and spicy, the Nduja baked Tasmanian scallops is your dish. Make sure to mop up the sauce with our house baked bread.

What grows together, goes together – A great saying that speaks the truth of many of our dishes.

We have designed a few main courses to share, it's really the best way to eat. There is the much loved pasture raised T bone, our seafood platter and whole local fish.

Make sure you don't miss out on desserts, our Rocks take inspiration from the red, black and grey rock formations all along the east coast.

Yours faithfully,

Michael Elfwing

A handwritten signature in black ink, appearing to read 'Michael Elfwing', written over a light blue background.

START

Tasmanian Oysters 1/2doz, 1doz (GF/DF) Natural, apple & dill pickle, rainforest pepper vinegar	28 52
Baked Tasmanian Half Shell Scallops (GFO) Half dozen, Nduja cream, house baked bread	26
Burrata (GF/V) Pear, slow roasted capsicum, pomegranate, pecans	25
Robbins Island Wagyu Bresaola (GF/DFO) Airdried wagyu beef, roasted Jerusalem artichokes, horseradish	26
Southern Calamari (GF/DF) Grilled Tasmanian calamari, roasted fennel & capers squid ink aioli, roasted tomato purée	25
Seafood Chowder (GF) Blue eye cod, Atlantic salmon, Bass Strait octopus & Freycinet mussels in potato & dill chowder	26 46

SHARED MAINS

Little Joe Pasture Raised T Bone 800g (GF/DFO) Seasoned with rainforest pepper and grilled to your liking served with beef jus, confit garlic butter & winter greens	132
Freycinet Seafood Platter (GFO) Natural oysters Stanley octopus & arrow squid with aioli Baked half shell scallops Chili mussels harvested at Freycinet Marine Farm Whole baked fish of the day, broccolini, lemon bure blanc	200
Whole Fish (GF/DF) Locally caught wild fish, baked in the oven and served with seasonal greens, salsa picante	Market Price

MAIN

The Bay (GF/DF) Pan fried market fish, Tasmanian wasabi, grilled lettuce, sauce of mussels & ginger	Market Price
Dry Aged Duck (GF/DF) Roasted on the crown with local honey, quince, wilted greens & Swansea walnut, duck jus	52
Scottsdale Pork Rib Cutlet Parmesan crumbed rib cutlet, sauce of trout roe & smoked caviar wilted greens & slow roasted onions	46
Dry Aged Scotch Fillet 300g (GF/DF) Seasoned with rainforest pepper, roasted roots & greens, beef jus	88

SIDES

Salad (GF/DF/V) Green leaves, shaved pear, sunflower seeds, mandarin dressing	14
Charred Brussels (GF/DF/V) Tasmanian sprouts, kale, pecans & pomegranate molasses	14
Creamy Mash Potato (GF/V) Tamar Valley truffle oil, rosemary salt	14
“Trust the Chef” menu A bespoke menu designed to share and enjoy for the entire table	110pp

Please talk to us regarding your dietary requirement
GF gluten free | DF dairy free | GFO/DFO gluten/dairy free option | V vegetarian