



Welcome to The Bay Restaurant at Freycinet Lodge.

Tasmania is famous for its natural environment, with fertile soils, lush pastures and waters teeming with seafood. Tasmania is where superb food and wine come together in harmony. Our Head Chef Roy Lin and his team have developed a gourmet journey, bringing together a marketplace of the freshest local produce to provide with you an experience to remember. At Freycinet Lodge, we feel it is important to support our community, which is why we endeavor to showcase seasonal and local produce.

Tasmania continues to attract international recognition for its cool climate wines. The East Coast wine region provides a tapestry of superb cool climate wines, most notably Pinot Noir. Many can be enjoyed at cellar doors scattered along the Great Eastern Drive.

To relax with us at The Bay Restaurant with good food, local wine and great company is the perfect way to end a day of exploring the east coast. There is nothing quite like taking in a spectacular sunset with a glass of wine, overlooking Great Oyster Bay.

Enjoy your evening with us and welcome to what we think is one of the most beautiful settings in Australia.

A handwritten signature in black ink, appearing to read "Roy Lin".

Roy Lin
Head Chef

A handwritten signature in black ink, appearing to read "Ivo Lorenz".

Ivo Lorenz
Food & Beverage Manager

START

MELSELL OYSTER TASTING PLATE (*gf, df*) 24

Half dozen | Natural, Bloody Mary granita, pickled cucumber and dill

ATLANTIC SALMON CEVICHE (*gf, df*) 20

Ponzu dressing, spring onion, yuzu lemon, chili, sesame

SEARED TASMANIAN SCALLOPS (*gf, df*) 24

Sweet corn, asparagus, prosciutto

PICKLED SPRING BAY MUSSELS (*gfo, df*) 24

Watermelon gazpacho, smoked tomato, fennel, ginger, mint

LOCAL TIGER ABALONE 24

Soba noodle, shimma wasabi, shimiji mushroom, white wine

HALF RANNOCH FARM QUAIL (*gf, df*) 22

Quinoa, beetroot, orange, pistachio

EXOTIC MUSHROOMS (*gfo*) 22

Tongola goats curd, balsamic, basil, brioche wafer

Please talk to us regarding dietaries requirements

MAIN

PANFRIED FISH OF THE DAY (*gf, df*) Market Price
Confit heirloom tomatoes, cucumber, olives, spring onion

FREYCINET SEAFOOD ORECCHIETTE 40
Atlantic salmon, Blue Eye trevalla, Spring Bay mussels,
Local calamari, garlic, chili, bonito

WILD CLOVER LAMB BACKSTRAP (*gf, df*) 40
Tea- soaked lentils, king mushroom, asparagus, fetta, fermented garlic pesto, jus

NICHOLS CHICKEN ROULADE (*gf, df*) 36
Mushroom, spinach, green peas, broad beans, port reduction

CAPE GRIM EYE FILLET STEAK (*gf, df*) 48
Cauliflower, Dutch carrots, baby leek, onion marmalade, jus

CHARRED BROCCOLI (*df*) 38
House-made hummus, mixed grains, chickpeas, preserved lemon

SEAFOOD PLATTER FOR TWO 180
Fish of the day, baby abalone, ½ shell scallops, Melshell oysters,
Spring Bay mussels, king prawns, Atlantic salmon, local calamari,
Pickled octopus, lemon and condiments

SIDES

SNAKE BEANS fermented garlic pesto, pine nuts, Tongola goats curd (*gf*) 10

WALDORF SALAD Radicchio, baby cos lettuce, Swansea walnuts,
Granny Smith apple, celery grapes, kefir yoghurt (*gf*) 10

SPRING SALAD watercress, beetroot, orange, radish, pine nuts (*gf*) 10

ROASTED BEETROOT basil, macadamia nuts (*gf*) 10

Please talk to us regarding dietary requirement

ENTRÉE

ORGANIC TOFU	22
Black bean, bock choy, spring onion, sesame seed	
PANFRIED ORGANIC TOFU (gf)	22
Tea- soaked lentils, smoked cherry tomato, asparagus	
EXOTIC MUSHROOMS (gfo)	22
House-made hummus, mixed grains, chickpeas, preserved lemon, basil	
SOBA NOODLES	22
Shima wasabi, shimeji mushroom, spring onion, white wine	

MAINS

CHARRED BROCCOLI (df)	38
House-made hummus, mixed grains, chickpeas, preserved lemon, basil	
ORGANIC TOFU ORECCHIEETE	38
Spanish onion, garlic, chili, parsley, white wine, rocket	
COCONUT POLENTA (gf, df)	38
Exotic mushrooms, sweet corn, kale	
STUFFED BULLHORN PEPPER	38
Mushroom and quinoa, black bean, olives, broad beans, puffed rice	

SIDES

SNAKE BEANS fermented garlic pesto, pine nuts, Tongola goats curd (gf, vgo)	10
WALDORF SALAD Radicchio, baby cos lettuce, Swansea walnuts, Granny smith apple, celery grapes, kefir yoghurt (gf, vgo)	10
SPRING SALAD watercress, beetroot, orange, radish, pine nuts (gf, vgo)	10
ROASTED BEETROOT basil, macadamia nuts (gf, vgo)	10

Please talk to us regarding any further dietary requirements

Vegetarian/Vegan

DESSERT

CARAMEL POPCORN *(gf)*

Salted Caramel semifreddo, passionfruit, macadamia 18

CRÈME BRULEE *(gf)*

Tongola Crumbly, burnt orange marmalade, walnut crumbs 18

COCONUT LIME SNOW *(vegan, gf)*

Strawberry, watermelon, basil crème 18

RASPBERRY AND CHOCOLATE BOMB *(gf)*

Chocolate mousse, pistachio, raspberry sorbet 18

TASMANIAN CHEESE PLATE *(gfo)*

Swansea walnuts, Eureka quince paste, house-made lavosh

Two cheese 24

Three cheese 30

ICE CREAM & SORBET

Selection of any two (ask our staff regarding weekly specials) 12

Please ask your friendly waiter for daily changing special offers