



Welcome to The Bay Restaurant, and what we think is one of the most beautiful settings in Australia.

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 full 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 fresh, 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.

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

Roy Lin
Head Chef

A handwritten signature in black ink, appearing to read "Beau Newman".

Beau Newman
Food & Beverage Manager

START

MELSHELL OYSTER TASTING PLATE *(gf)*

Half dozen | natural, wasabi dressing, warm miso 24

KING BROWN MUSHROOM *(gf)*

Wakame, spring onion, sesame vinaigrette, rice cracker 20

LOCAL TIGER ABALONE *(gf)*

Butter poached, asparagus, exotic mushroom, dill, basil oil 22

SEARED TASMANIAN SCALLOPS *(gf)*

Avocado, tomato, coriander, tortilla chips 22

SPRINGFIELD VENISON FILLET *(gf)*

Parsnip, fennel, shallots, chocolate 22

Please talk to us regarding dietaries

MAIN

SEAFOOD LINGUINI

Squid ink Linguini, Atlantic salmon, Blue Eye trevalla, Spring Bay mussels,
local calamari, chilli, Marinara sauce 42

PANFRIED FISH OF THE DAY *(gf)*

Pumpkin, ginger, tomato, broccolini, Tom Yum powder 40

CAPE GRIM EYE FILLET STEAK *(gf)*

Duck fat potato fondant, Dutch carrot, broccoli, tarragon butter, red wine jus 48

CONFIT DUCK LEG *(gf)*

Coffee roasted beetroot, caramelised pear, pickled onion 38

HOUSE MADE POTATO GNOCCHI

Granny Smith apple, cashews, King Island blue cheese, spinach 22 *entree*
38 *main*

SIDES

MASH POTATO black truffle oil *(gf)* 10

LEAF SALAD fennel, radish, sesame dressing *(gf)* 10

GREEN BEANS smoked garlic butter, almonds *(gf)* 10

GREEK SALAD soft feta, Kalamata olives *(gf)* 10

Please talk to us regarding dietaries

DESSERT

TASMANIAN PEARS *(gf)*

Green tea poached pear, pickled tremella, candied pumpkin,
sunflower seeds, rice sorbet 18

HONEY RHUBARB CRÈME BRULEE *(gf)*

White chocolate & Matcha milk crumbs, freeze dried strawberries 18

SOURDOUGH BEIGNETS

Apple & quince tea, candied walnut, tongola capris sorbet 18

ANVERS CHOCOLATE MOUSSE CAKE *(gf)*

Caramelised white chocolate crème, peanut crunch,
banana ice cream 18

TASMANIAN CHEESE PLATE

Swansea walnuts, Eureka quince paste, house made lavosh
Two cheese 22
Three cheese 26

PETITS FOURS SELECTION

Daily selection of treats, perfect to share between two 18

VALHALLA ICE CREAM & SORBET

Selection of any three 14

Ice cream | vanilla bean, strawberry, chocolate, boysenberry, hokey pokey

Sorbet | lemon, raspberry, mango

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