



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 Trent Thompson 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's 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 "Trent Thompson".

Trent Thompson
Head Chef

A handwritten signature in black ink, appearing to read "Estelle Day".

Estelle Day
Food & Beverage Manager

STARTERS

MELSELL OYSTER TASTING PLATE *(gf)*

Half a dozen oysters - natural, ponzu shooters, beasen tempura

24

TORCHED CAULIFLOWER *(gf)*

Tasmanian blue cheese, pear, Swansea walnuts

22

ATLANTIC SALMON SASHIMI *(gf)*

Watermelon, beetroot, ginger, puffed black rice

22

LOCAL TIGER ABALONE OCHAZUKE *(gf)*

Wombok, nori, pickles, green tea

24

SEARED TASMANIAN SCALLOPS *(gf)*

Fennel, orange, caramelized white chocolate, dill

24

SMOKED SPRING BAY MUSSELS

Gazpacho, mint, kefir cream,
cucumber, sour dough crumb

22

HOUSE MADE POTATO GNOCCHI

Heirloom tomatoes, rocket,
Tongola goats cheese, pine nuts

22 *entree*

38 *main*

Please talk to us regarding dietaries.

MAINS

FREYCINET SEAFOOD LAKSA *(gf)*

Atlantic salmon, blue eye trevalla,
Spring Bay mussels, prawn, rice noodles, herbs 45

SCOTTSDALE PORK BELLY *(gf)*

Parsnip, celery, Swansea walnuts,
house made mustard, jus 40

PANFRIED FISH OF THE DAY *(gf)*

Baby beetroot, citrus, cauliflower, asparagus 40

CAPE GRIM EYE FILLET STEAK *(gf)*

Dutch carrots, sweet potato, broccoli, jus 48

CAPE GRIM EYE FILLET STEAK SURF AND TURF

Dutch carrots, sweet potato, broccoli, Melshell oyster,
local calamari, prawn, half shell scallop, prawn bisque 75

NICHOLS CHICKEN MARYLAND *(gf)*

Dutch carrots, sweet corn, butternut pumpkin,
pepita & chocolate crumb 40

SEAFOOD PLATTER FOR TWO

Fish of the day, baby abalone, scallops, oysters,
mussels, prawns, hot smoked Atlantic Salmon,
smoked Ocean Trout, calamari, octopus, soft shell crab 170

SIDES

CREAMY MASHED POTATO, house made honey mustard *(gf)* 10

RADICCIO AND LOCAL LEAF SALAD, radish, black bean sauce *(gf)* 10

BROCCOLINI, smoked garlic butter, almonds *(gf)* 10

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

Please talk to us regarding dietaries.

DESSERT

BLUEBERRY SPONGE CAKE *(gf)*

Hazelnut crumble, caramel crèmeux, kefir sorbet 18

MINT & WHITE CHOCOLATE SEMIFREDDO *(gf)*

Chocolate mousse, chocolate crumb 18

PANDAN & COCONUT ICE CREAM *(gf)*

Black rice, mango 18

VANILLA BEAN CRÈME CARMEL *(gf)*

Passionfruit crème, almond granita 18

TASMANIAN CHEESE PLATE

Swansea walnuts, Eureka quince paste, house made lavosh

Two cheeses 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