**Our Story - On The Bay**

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Nestled on the waterfront of Stewarts Bay, *On The Bay* is more than a restaurant, it's a celebration of place, produce, and people.

Our menu reflects the wild beauty of the Tasman Peninsula and the rich traditions of modern Australian cooking, shaped by global influences and cultural diversity. At its core is a deep respect for the land and its stories. We honour this by using native ingredients like pepperberry, wattleseed, and saltbush, thoughtfully paired with quality produce from across Tasmania and the mainland. Each dish evokes fire, earth, and ocean, a balance of bold flavour, naturalness, and refined technique.

Guiding the culinary vision is our head chef, whose cooking is rooted in modern Australian cuisine, fine but casual in spirit, yet global in inspiration. Ours dishes are a melting pot of shared stories, not passing trends. From pepperberry to plantain, smoked bush tomato to XO prawns, our food reflects a worldview seen through a local lens.

With humility and intention, we believe creativity is collaborative and talent is shared. We believe that great food is never the work of one it’s guided by vision, shaped by experience, and brought to life by a passionate team.

Our wine and beer list showcases Tasmania’s leading winemakers and brewers, elevating each dish with considered pairings. Whether you’re here for a relaxed dinner, a shared celebration, or our signature OTB Experience, we invite you to slow down, feel the place, and savour the moment, right here, at *On The Bay*.

Every dish is a story, and every guest is an extension of our table.

**Public Holiday Surcharge: 15% | Sunday Surcharge: 10%**

*GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VG = Vegan*

**Dining Packages**

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**2-Course Menu 75**
Any Entrée and Main.
*Served with warm bread and native butter on arrival.*
*Optional: Add a dessert for +15.*

**3-Course Menu 90**
Any Entrée, Main, and Dessert.
*Served with warm bread and native butter on arrival.*

**OTB Experience – 2 Courses with Pairings 110**
Any Entrée and Main, paired with matching Tasmanian wine or beer.
*Served with warm bread and native butter on arrival.*

**OTB Experience – 3 Courses with Pairings 135**
Entrée, Main, and Dessert with Tasmanian wine or beer pairings.
*Served with warm bread and native butter on arrival.*

**On The Bay Menu**

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**Entrées**

**Saltbush & Native Pepper Squid 24**
Lightly fried salt and pepperberry-dusted squid rings, served with kunzea aioli, pickled radish, and native herb garnish.
*GF*
*Pairings: Bream Creek Chardonnay (TAS) | Moo Brew Pilsner*

**Oysters 6** *each (minimal order of three oysters of your choosing)*
Tasmanian Gold oysters served three ways:
-***Flavoured*:** With finger lime and pepperberry ponzu.
-***Baked***: Whisky and ash brie topping, grilled until golden.
-***Natural***: In natural brine and lemon wedges
*GF*
*Pairings: Holm Oak Riesling (TAS) | Strelley Farm Pét Nat Rose*

**Coconut & Blood Lime Ceviche 28**
Diced market fish in citrus cure, coconut both with charred pineapple, finger lime pearls, pickled radish, puffed rice, saltbush crisp, and coconut-blood lime emulsion.
*GF | DF*
*Pairings: Holm Oak Riesling (TAS) | McHenry's Session Ale*

**Rare Pepperberry Beef 28**
Cape Grim beef fillet, pepperberry crust, sous vide rare and seared, with native nam jim, pickled shallots, puffed black rice, and garlic chips.
*GF | DF*
*Pairings: Pembroke Pinot Noir (TAS) | Purple Hands Shiraz (SA) | Moo Brew Dark Ale*

**Warm Olives & Rosemary Bread 14**
Four Australian olive blend, warm with rosemary-toasted sourdough.
*DF | GF optional*
*Pairings: Bream Creek Rosé (TAS) | Spreyton Cider*

**Sourdough with Saltbush Butter 16**
Sourdough cobb served with house-made saltbush and garlic butter.
*Pairings: Wineglass Bay Sauvignon Blanc (TAS) | McHenry's Pale Ale*

**Mains**

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**Charred Lamb with Native Dukkah & Barley 50**
Native-spiced lamb rump. Served with macadamia, and native dukkah, baba ganoush, barley, smoked bush tomato vinaigrette, native berry pickle and fried saltbush.
*GF | DF optional*
*Pairings: Home Oak Cabmert (TAS) | T-bone Hazy*

**Jerk Chicken with Plantain & Native Salsa 42**
Sous vide chicken breast with native jerk spice, plantain purée, coconut rice, and charred pineapple, riberry & blood lime salsa.
*GF | DF*
*Pairings: Bream Creek Chardonnay (TAS) | McHenry's Session Ale*

**BBQ Beef with Pepperberry Hasselback 60**
300g Cape Grim scotch fillet with pepperberry-glazed Hasselback potato, fire-charred kale with lemon myrtle oil, and black garlic butter.
*GF*
*Pairings: Purple Hands Shiraz (SA) | T-Bone Peanut butter porter*

**Tasmanian Scallops and XO Prawns 45**
Whole BBQ prawns and scallops with native XO sauce, seaweed rice cracker, crispy shallots, greens and fried saltbush
*GF | DF*
*Pairings: Holm Oak Riesling (TAS) | Moo Brew Pilsner*

**Beer-Battered Fish & Chips MP**
McHenry beer-battered fish, seasoned thick-cut chips, fried saltbush, tartare sauce, and pickled radish.
*DF*
*Pairings: Wineglass Bay Sauvignon Blanc (TAS) | McHenry's Pale McAle*

**Market Fish with Black Lime Crust MP**
Pan-roasted fish with fermented black lime native dukkah crust, black rice surrounded by a warm coconut broth, quandong pickle, radish and orange salad with pepperberry citrus dressing.
*GF | DF*
*Pairings: Bream Creek Chardonnay (TAS) | Deep South Flat Witch EXA*

**Sides 12**

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**Charred Broccolini with Lemon Myrtle Oil & Macadamia**
Char-grilled broccolini finished with native lemon myrtle oil, toasted macadamias, and sea salt.
*GF | DF |*

**Roasted Pumpkin with Wattleseed & Pepperberry Glaze**
Sweet roasted pumpkin glazed with wattleseed and pepperberry, topped with crisped saltbush.
*GF |*

**Crispy Chat Potatoes with Kunzea Salt & Garlic Aioli**
Golden smashed chats dusted with smoked kunzea salt, served with native garlic aioli.
*GF |*

**Beetroot, Pomegranate & Feta Salad**
Roasted beetroot with baby spinach, pomegranate pearls, Australian feta, and toasted walnuts with caramelised balsamic dressing.
*GF | DF optional*

**Desserts**

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**Native Chocolate Brownie 22**
Rich 54.5% dark chocolate brownie with Davidson plum & riberry sauce, native nut praline, and Van Dieman's perrybery and leatherwood ice cream.
*GF*

**Flaming Banksia Crème Caramel 20**
Banksia and hibiscus-infused custard crème caramel, and flaming wattleseed vodka pour.
*GF*

**Tasmanian Cheese Platter 25**
Pyengana cheddar and Coal River ash brie with Mcherry's sloe paste, salted honey wattleseed walnuts, red wine pouched pear, and rosemary lavosh.
*GF optional*

**Affogato *without liquor* 18 *with liquor* 22**
Van Dieman's vanilla bean ice cream, South Roast espresso, optional Helleyer's Road whisky cream liquor, and dulce de leche and wattleseed crumble.
*GF*

**Vegetarian & Vegan Menu**

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**Entrées**

**Saltbush & Native Pepper Cauliflower 24**
Lightly fried salt and pepperberry-dusted cauliflower, served with kunzea aioli, pickled radish, and native herb garnish.
*GF | DF | Vegan optional*
*Pairings: Bream Creek Chardonnay (TAS) | Moo Brew Pilsner*

**Coconut & Blood Lime watermelon Ceviche 26**
Compressed watermelon and coconut in citrus cure, with charred pineapple, finger lime pearls, pickled radish, puffed rice, saltbush crisp, and coconut-blood lime emulsion.
*GF | DF | Vegan*
*Pairings: Holm Oak Riesling (TAS) | McHenry's Session Ale*
**Native Pepperberry Mushrooms 26**

Sared king oyster mushrooms with a pepperberry crust, served with native nahm jim, pickled shallots, puffed rice, and garlic crunch.
*GF | DF | Vegan*
*Pairings: Pembroke Pinot Noir (TAS) | McHenry's Pale Ale*

**Warm Olives & Rosemary Bread 14**
Four Australian olive blend, warm with rosemary-toasted sourdough.
*DF | Vegan | GF optional*

**Sourdough with Saltbush Butter 16**
Local cobb sourdough served with house-made saltbush and garlic butter.
*Vegan optional*

**Mains**

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**Jerk-Spiced Cauliflower with Plantain & Pineapple Salsa 36**
Cauliflower florets marinated in native jerk spices, roasted until golden, served with creamy plantain purée, coconut rice, and a charred pineapple and riberry salsa. Finished with blood lime dressing and crisped saltbush.
*GF | Vegan*
*Pairings: Bream Creek Chardonnay (TAS) | McHenry's Session Ale*

**Grilled Halloumi with Dukkah & Native Pickles 36**
Charred eggplant with macadamia, native dukkah, served over barley with baba ganoush, smoked tomato vinaigrette, pomegranate molasses, berry pickle, and crisped saltbush.
*GF | Vegan optional*
*Pairings Purple Hands Shiraz (SA) | T-Bone IPA*

**BBQ Mushrooms with Native XO & Coastal Herbs 36**
BBQ king oyster mushrooms and boiled egg glazed in native XO sauce, served with a seaweed rice cracker, finger lime pearls, crispy fried shallots, and a lemon myrtle-dressed green salad.
*GF | Vegan optional*
*Pairings: Holm Oak Riesling (TAS) | Moo Brew Pilsner*

**Sides 12**

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**Charred Broccolini with Lemon Myrtle Oil & Macadamia**
Char-grilled broccolini finished with native lemon myrtle oil, toasted macadamias, and sea salt.
*GF | DF |*

**Roasted Pumpkin with Wattleseed & Pepperberry Glaze**
Sweet roasted pumpkin glazed with wattleseed and pepperberry, topped with crisped saltbush.
*GF |*

**Crispy Chat Potatoes with Kunzea Salt & Garlic Emulsion**
Golden smashed chats dusted with smoked kunzea salt, served with native garlic emulsion.
*GF |*

**Beetroot, Pomegranate & Feta Salad**
Roasted beetroot with baby spinach, pomegranate pearls, Australian feta, and toasted walnuts.
*GF | Vegan optional*

**Desserts**

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**Pina Colada Panna Cotta with Chickpea Meringue 19**
A silky coconut cream and pineapple panna cotta infused with lemon myrtle, set over a pineapple–lime glaze. Topped with toasted coconut flakes, finger lime pearls, blood lime and meringue.
*GF*

**Affogato without liquor 18 with liquor 22**
Van Dieman's coconut ice cream ice cream, South Roast espresso, optional Frangelico, and coconut caramel and wattleseed crumb.
*GF*

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