

Our Story - On The Bay

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. Our 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

2-Course Menu 75

Any Entrée and Main.

Served with warm bread and native butter.

Optional: Add a dessert for +15.

3-Course Menu 90

Any Entrée, Main, and Dessert.

Served with warm bread and native butter.

OTB Experience – 2 Courses with Pairings 110

Any two courses, paired with matching Tasmanian wine or beer.

Served with warm bread and native butter.

OTB Experience – 3 Courses with Pairings 140

Entrée, Main, and Dessert with Tasmanian wine or beer pairings.

Served with warm bread and native butter.

On The Bay Menu

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) | Pét Nat Rosé Sparkling

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: Purple Hands Shiraz (SA) | Moo Brew Dark Ale

Olives In Native Marinade & Rosemary Bread 14

Four Australian olive blend, marinated in pepperyberry, saltbush and desert lime with rosemary-toasted sourdough.

DF | GF optional

Pairings: Bream Creek Rosé (TAS) | Spreyton Cider

Sourdough with Saltbush Butter 16

Handmade Sourdough cob served with house-made saltbush and garlic butter.

Pairings: Wineglass Bay Sauvignon Blanc (TAS) | McHenry's Pale Ale

Mains

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: Holm Oak Cabernet Merlot (TAS) | T-bone Hazy

Jerk Chicken with Plantain & Native Salsa 42

Sous vide chicken breast with native jerk spice served with plantain mash, desert lime, accompanied by a charred pineapple & 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

XO Prawns 45

Whole Queensland BBQ prawns 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 EPA

Sides 12

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 and Pyengana cheddar.

GF | DF optional

Beetroot, Pomegranate & Feta Salad

Roasted beetroot with baby spinach, pomegranate arils, Australian feta, and toasted walnuts with caramelised balsamic dressing.

GF | DF optional

Desserts

Native Chocolate Brownie 22

Rich 54.5% dark chocolate brownie with Davidson plum & riberry sauce, native nut praline, and Van Dieman's pepperberry and leatherwood ice cream.

GF

Banksia Crème Caramel 20

Banksia and hibiscus-infused custard crème caramel, and wattleseed crumb.

GF

Tasmanian Cheese Platter 25

Pyengana cheddar and Coal River ash brie with Mcherry's sloe paste, salted honey wattleseed walnuts, red wine poached 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

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 Ceviche 26

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

Seared king oyster mushrooms with pepperberry, served with native nam jim, pickled shallots, puffed rice, and garlic crunch.

GF | DF | Vegan

Pairings: Pembroke Pinot Noir (TAS) | McHenry's Pale Ale

Olives In Native Marinade With Rosemary Bread 14

Four Australian olive blend marinated in pepperyberry, saltbush and desert lime, with rosemary-toasted sourdough.

DF | Vegan | GF optional

Sourdough With Saltbush Butter 16

Handmade cob sourdough served with house-made saltbush and garlic butter.

Vegan optional

Mains

Jerk-Spiced Cauliflower with Plantain & Pineapple Salsa 36

Cauliflower florets marinated in native jerk spices, roasted until golden, served with creamy plantain mash, and a charred pineapple and blood lime salsa.

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 36

BBQ king oyster mushrooms and fried 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

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 arils, Australian feta, and toasted walnuts.

GF | Vegan optional

Desserts

Pina Colada Panna Cotta with Chickpea Meringue 19

A silky coconut cream 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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