

Hobart's wood-fired table on the waterfront

Tasmanian produce cooked over flame, a long natural wine list and a private dining room for twelve, on Hunter Street.

Salt & Ember



A wood-fired expression of Tasmania

Salt & Ember sits on the Hunter Street waterfront, where the fire is lit before the doors open and never goes out until the last plate leaves the pass.





01
Four ways to dine over flame

The menu

Dinner

Wood-fired Tasmanian produce and a long natural wine list, Wednesday to Sunday from 5.30pm.

Weekend lunch

The same flame-cooked kitchen, open Saturday and Sunday from midday.

Private dining

A private room for twelve, set apart from the main dining room.

Chef's tasting menu

A chef-led sequence through the best of the day's produce, $120 a person.



Why dine at Salt & Ember

Good Food Guide, one hat

Awarded one hat in the 2025 Good Food Guide.

Private dining room for twelve

A dedicated room for twelve guests, separate from the main dining room.

Book a table online

Reserve your table online, any time, day or night.



HOW AN EVENING UNFOLDS

From booking to the last course

1 **Reserve your table**
Book online any time

2 **Start at the bar**

3 **Dine over flame**
Order à la carte or follow the chef's tasting menu





The dining room, Hunter Street



Bruny Island oysters

Questions before you book

What are your opening hours?

We serve dinner Wednesday to Sunday from 5.30pm, and weekend lunch Saturday and Sunday from midday.

How do I book a table?

Book online any time, or call us on (03) 5550 4471.

Can you host a private event?

Yes. Our private dining room seats twelve guests, separate from the main dining room. Enquire through our functions page.

What is the chef's tasting menu?

A chef-led sequence through the best of the day's Tasmanian produce, cooked over wood and coals, $120 per person.








Amélie's
fritz-kola

Taste it for yourself

Tasmanian produce, cooked over flame, on the Hobart waterfront. Good Food Guide one hat, 2025.

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Salt & Ember