Salt & Ember

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. Good Food Guide one hat, 2025.



BOOK A TABLE

03 5550 4471

salt-and-ember.sitepages.app

Dinner Wed–Sun from 5.30pm; lunch Sat–Sun from 12pm

ON THE TABLE

Salt & Ember

Tasmanian produce, cooked over flame

A taste of the kitchen — the full menu changes with the season.



Wood-roasted Bruny Island oysters ..... **$6 each**
Cooked over the coals, served simply

Flathead, burnt butter, capers **$46**
Pan roasted, burnt butter, salted capers

Dry-aged Cape Grim sirloin **$58**
Cooked whole over wood and coals

Chef's tasting menu **$120**
A chef-led sequence through the best of the day's produce

HOW AN EVENING UNFOLDS

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

02 **Start at the bar**

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

BOOK A TABLE

03 5550 4471

salt-and-ember.sitepages.app
hannah@saltandember.com.au
Hunter Street, Hobart TAS
Dinner Wed–Sun from 5.30pm; lunch Sat–Sun from 12pm