From booking to the last course



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.



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Four ways to dine over flame

Tasmanian produce, cooked over wood and coals, served across the week.



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 ROOM

Inside Salt & Ember



The dining room, Hunter Street



Bruny Island oysters



From the natural wine list

Taste it for yourself

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

03 5550 4471

salt-and-ember.sitepages.app
hannah@saltandember.com.au
Hunter Street, Hobart TAS

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