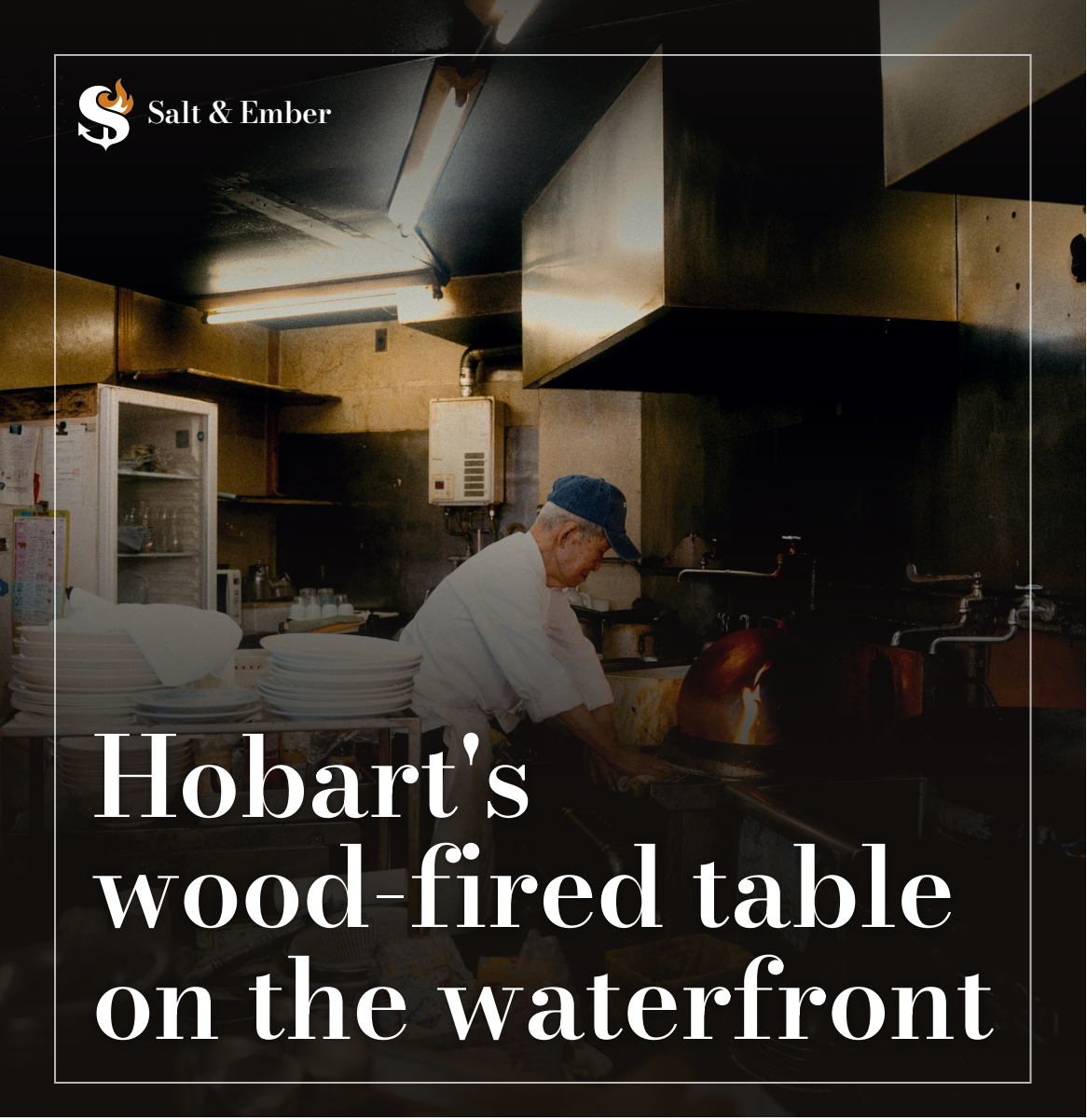


Salt & Ember

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**

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

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Hunter Street, Hobart TAS
Dinner Wed–Sun from 5.30pm; lunch Sat–Sun from 12pm