



## Wood-Fired Pizzas

Hand-stretched, wood-fired, and full of flavour.

<b>Say Cheese</b>	<b>\$22</b>
Feta & mozzarella on a cream cheese base.	
<b>Margherita</b>	<b>\$22</b>
Basil, sundried tomato & mozzarella on napolitana base.	
<b>Heatwave</b>	<b>\$22</b>
Pepperoni & mozzarella on napolitana, with chili flakes.	
<b>Smokin Catch</b>	<b>\$30</b>
Smoked salmon, capers, red onion, olives & mozzarella on a cream cheese base.	
<b>Just Peachy</b>	<b>\$27</b>
Peach, feta, basil, mozzarella on a garlic base finished with balsamic glaze.	
<b>Fungi Fusion</b>	<b>\$27</b>
Mushroom, truffle oil, feta, onion & mozzarella with fresh thyme on a cream cheese base.	
<b>Tandooriffic</b>	<b>\$27</b>
Chicken, capsicum, onion, jalapenos & mozzarella on a tandoori-spiced base, finished with yoghurt.	
<b>Meat Feast</b>	<b>\$27</b>
Pepperoni, chicken, ham, bacon & mozzarella on house BBQ sauce.	
<b>Natures Blend</b>	<b>\$27</b>
Capsicum, mushroom, corn chips, onion, feta, olives, sundried tomato & pine nuts on napolitana base	
<b>Tropical Retreat</b>	<b>\$23</b>
Ham, pineapple, mozzarella on a napolitana base	

## Burgers

All burgers served with fries. Choose from Beef | Chicken | Fish | Plant-Based

<b>Wagyu Beef Burger</b>	<b>\$27</b>
Robbins Island Wagyu beef, cheddar, lettuce, tomato, beetroot, and relish on a brioche bun.	
<b>Spicy Buttermilk Chicken Burger</b>	<b>\$27</b>
Nichols chicken in buttermilk batter, chipotle sauce, cheddar, jalapenos & slaw on a brioche bun.	
<b>Tassie Fish Burger</b>	<b>\$27</b>
Tasmanian battered fish, slaw & dill sauce on a brioche bun.	
<b>Ember's Plant-Based Stack</b>	<b>\$22</b>
A hearty plant-based patty with fresh veg on a soft brioche-style bun.	

## Entrees

Small bites, big flavour. Perfect to share or savour solo.

<b>Creamy Seafood Chowder</b>	<b>\$23</b>
A rich blend of seafood and seasonal vegetables in a thick, creamy broth. Served with crusty baguette + butter. (GFA)	
<b>Cajun Spiced Calamari</b>	<b>\$23</b>
Flash-fried Tasmanian squid with a Cajun kick. Served with lemon wedge + garlic aioli.	
<b>Buffalo Chicken Bites</b>	<b>\$19</b>
Crispy boneless bites tossed in house-made buffalo sauce. Served with ranch dressing.	
<b>Warm Crusty Bread with Garlic Butter</b>	<b>\$12</b>
Soft on the inside, golden on the outside, served with house-made garlic butter. (GFA, Vegan)	

## Embers Seafood Boil

**\$159**  
Serves 2-3

Dive into a flavorful feast with our seafood boil, packed with fresh seafood and simmered in a rich, buttery Cajun broth. Served with corn, potatoes, and smoked sausage, each bite is bold and delicious. Customize your spice level and enjoy a hands-on, seaside-style dining experience.

## Mains

Generous mains crafted with local Tasmanian produce.

<b>Classic Chicken Parmy</b>	<b>\$28</b>
Crispy crumbed chicken schnitzel topped with house-made napolitana sauce & cheese. Served with fries & garden salad.	
<b>Tassie Beer Battered Fish</b>	<b>\$34</b>
Tasmanian caught fish in Hobart beer batter. Served with fries & garden salad.	
<b>Pasta of the Day</b>	
We like to keep things interesting—check the board and get on board. (GFA)	
<b>Cape Grim Beef Cheek</b>	<b>\$39</b>
Slow-braised Cape Grim beef cheek in green coconut curry with red chilli & herbs. Served with creamy mash, crispy kale & sautéed greens. (GF, DF)	
<b>300g Cape Grim Porterhouse Steak</b>	<b>\$43</b>
Cooked to your liking with your choice of sauce + one side. (GF, DFA)	

## Sides

All sides \$12

Steamed Vegetables

Fries & Aioli

Beer Batter Cauliflower Bites

Garden Salad

Sweet Potato Fries

## Desserts

Indulgent, rich & perfect to share or savour solo.

All individual desserts \$19

Chocolate Banoffee Filo Stack

Very Berry & Cinnamon Scroll Cobbler

Ember's Blackout Nutella Pizza

Fresh Cannoli (Flavours rotate for excitement)

Taste of Sugar @Embers (Dessert platter to share.) \$65

SURCHARGE OF 15% APPLICABLE ON PUBLIC HOLIDAYS