



Wood-Fired Pizzas

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

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

Burgers

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

Wagyu Beef Burger	\$27
Robbins Island Wagyu beef, cheddar, lettuce, tomato, beetroot, and relish on a brioche bun.	
Spicy Buttermilk Chicken Burger	\$27
Nichols chicken in buttermilk batter, chipotle sauce, cheddar, jalapenos & slaw on a brioche bun.	
Tassie Fish Burger	\$27
Tasmanian battered fish, slaw & dill sauce on a brioche bun.	
Ember's Plant-Based Stack	\$22
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.

Soup of The Day	\$16
A hearty soup, perfect for those chilly days. Served with crusty baguette + butter. (GFA)	
Cajun Spiced Calamari	\$23
Flash-fried Tasmanian squid with a Cajun kick. Served with lemon wedge + garlic aioli.	
Buffalo Chicken Bites	\$19
Crispy boneless bites tossed in house-made buffalo sauce. Served with ranch dressing.	
Warm Crusty Bread with Garlic Butter	\$12
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, and potatoes 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.

Classic Chicken Parmy	\$28
Crispy crumbed chicken schnitzel topped with house-made napolitana sauce & cheese. Served with fries & garden salad.	
Tassie Beer Battered Fish	\$34
Tasmanian caught fish in Hobart beer batter. Served with fries & garden salad.	
Pasta of the Day	
We like to keep things interesting—check the board and get on board. (GFA)	
Cape Grim Beef Cheek	\$39
Slow-braised Cape Grim beef cheek in green coconut curry with red chilli & herbs. Served with creamy mash, crispy kale & sautéed greens. (GF, DF)	
300g Cape Grim Porterhouse Steak	\$43
Cooked to your liking with your choice of sauce + one side. (GF, DFA)	
Creamy Seafood Chowder	\$26
A rich blend of seafood and seasonal vegetables in a thick, creamy broth. Served with crusty baguette + butter. (GFA)	

Sides

All sides \$12

Steamed Vegetables

Fries & Aioli

Beer Batter Cauliflower Bites

Garden Salad

Sweet Potato Fries

Mashed Potato

Desserts

Indulgent, rich & perfect to share or savour solo.

All individual desserts \$19

Chocolate Banoffee Filo Stack

Very Berry & Cinnamon Scroll Cobbler (GFA, Vegan)

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