

1830

RESTAURANT & BAR

Welcome to 1830 Restaurant and Bar; named after the year Port Arthur was established. Initially as a timber station before becoming a secondary punishment prison for reoffending convicts. The site soon grew to be a thriving township with established industries such as ship building, shoemaking, smithing, timber and brick making.

Looking out of the window you will see ruins of the Penitentiary which began as a huge flour mill and granary established in 1842. The 1840s witnessed a consolidation of the industrial and penal nature of the settlement as the convict population reached over 1100.

Today as you reflect on the past, we hope that you enjoy our menu that is designed to be shared. While the plates we offer could not be more different to the gruel and provisions that the convicts, guards and first settlers had to endure; the one similarity is that we source the best available local ingredients. Our chefs love to cook with beautiful Tasmanian produce and have taken inspiration from Asian and modern Australian cuisine to create the dishes available today. Our wines, beers and spirits are all produced here on the Tasman Peninsula.

We hope that you enjoy our selection of food and drinks while you enjoy the view this evening.



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SMALL PLATES

Dunalley Oysters

- Natural (GF)
- Shallot Mignonette
- Chorizo Crumbed Kilpatrick

Dozen \$44
½ Dozen \$24

Tasmanian Scallops (GF)

Three ½ shell scallops with wakame butter and katsuobushi flakes

\$22

Hiromasa Kingfish Sashimi (GF DF)

Lime soy dressing, finger limes and puffed wild rice

\$22

Rannoch Farm quail (DF)

Chinese spiced crispy fried quail; Tunnel Hill mushrooms and toasted sesame seed dressing

\$22

Scottsdale Pork Belly (GF)

Crisply skin pork belly, buttered macadamia nuts, fennel puree, plum gel and jus

\$22



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SMALL PLATES

Roasted Pumpkin (GF) \$18
Smokey labneh, toasted seeds, puffed rice and dressed with local salad leaves

Roast Cauliflower (GF, Vegan) \$18
Zucchini ribbons, dukka, pomegranate syrup and tahini whip

Big Chips (GF, DF without aioli) \$10

LARGE PLATES

Market Fish (GF on request) MP
Baked with lemon myrtle, garlic butter, crisply potato, grilled asparagus and orange caper fennel salad

Marion Bay Chicken Breast (GF) \$38
Roasted carrot and orange puree, freekeh, local salad leaves, golden raisins and olive oil jus dressing

Cape Grim Scotch Fillet – 300g (GF, DF on request) \$52
Char grilled with smokey burnt onion butter and seasonal salad



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CHILDREN'S MENU

Battered fish and chips \$15

Cheesy Pasta \$15

DESSERTS

Tongola goats curd burnt Basque cheesecake \$16
Tasman Honey caramel sauce, vanilla bean cream and almond tuile

Meringue nest - Blackberry parfait (GF) \$16
McHenry's Gin and blackberry compote

Dark Chocolate Ganache tart (GF, Vegan) \$16
Fresh raspberries and vegan vanilla bean cream.

Tasmanian cheese board \$32

Three cheeses served with Perfect Pear paste and lavosh

- Bream Creek Dairy – Triple Cream Brie
- Bream Creek Dairy – Blue Mild & Creamy
- Pyengana Traditional Cloth Mature Cheddar



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At 1830 Restaurant and Bar we source only the finest Tasmanian Produce, with as much as possible coming from right here on the Tasman Peninsula. Below are some of our wonderful producers that have provided the food and beverages that are on your table.

Blue Lagoon Oysters:

Blue Lagoon Oysters farms and sells fresh, tasty oysters from pristine waters; they are the only oyster farmgate on the Tasman Peninsula. Their lease is located just a ten minute barge trips away from the farmgate, in the crystal clear waters between Marion Bay and Dunalley.

Their oysters are grown in Boomer Bay and have a unique, fresh and briny flavour that reflects the forests and seagrass meadows blasted by the East Coast oceanic currents.

Bream Creek Dairy:

On Tasmania's beautiful south-east coast, three generations of the Bignell family own and operate Bream Creek Dairy, "the dairy by the sea".

The Bignells have grown their 800-strong milking herd over sixty years of hard work and careful breeding. After battling the global commodity market, fluctuations in industry and changes in climate, they have launched their own brand of premium, award-winning milk, cheese and wine.

Their full cream milk — beloved for its authentic taste — is a result of excellent pasture, healthy cows and minimal processing. It was awarded Champion product at the Royal Tasmanian Fine Food Awards, and is key to the high quality of their four varieties of cheese.

Bream Creek Vineyard:

Bream Creek Vineyard is a pioneer of the modern Tasmanian wine industry. Our vineyard at Bream Creek was planted in 1974 and was purchased by Fred Peacock in 1990. Fred increased the Pinot Noir and Chardonnay plantings and introduced Sauvignon Blanc and Schönburger, a rare German variety.

Our pursuit of quality and excellence has seen us awarded 65 international and national wine show trophies and over 1200 wine show medals. In 2023 our long-awaited cellar door opened, with amazing views overlooking Marion Bay and Maria Island. It is the perfect place to visit on your way to or from the Tasman Peninsula.

Cape Grim Beef:

Tasmania is renowned for its pristine wilderness, but you might not know it's home to the purest air on earth. And as rain quality hangs on air quality, the rain is the world's purest too. Given that it rains in Cape Grim for 187 days a year on average, the pasture there makes for perfect grazing land.



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As a result the British breeds of Cape Grim Beef, with lungs full of clean air and bellies busy digesting the superior pastures on offer, have earned themselves a reputation for providing premium-grade beef, sought after by butchers and chefs who have built their careers on choosing the best produce and letting it speak for itself.

Cape Grim Beef is guaranteed to be tender, juicy and of the highest eating quality. Compared to other beef products, you should find it to have a rich and full flavour – reflecting the grass-only diet of the cattle. And as required by Tasmanian law, it is completely free of hormone growth promotants (HGP).

Dessert Chef - Baked by the Beach:

Baked by the Beach was established in 2021 by Molly Campbell, an experienced chef who has worked in several of Tasmania's most acclaimed restaurants for more than ten years. From early beginnings having stalls at local farmers markets, Baked by the Beach now specialises in a wide range of desserts and baked sweets. In addition to all the desserts on the menu here at 1830, most of the cakes, biscuits and other treats in our cafes have been made by Molly.

Baked by the Beach use only fresh, seasonal, local ingredients supporting local farmers and producers within the Tasman region.

Planet Bee:

There is no Planet B, but there is Planet Bee!

The centre piece is a commercial glasshouse forming a micro-cosmos for growing fruit and vegetables in a controlled environment. A close loop resources growing method is used for producing the finest produce.

Situated in Saltwater River on the Tasman Peninsula, close to the shores of Norfolk Bay fruit and vegetables enjoy an exceptional climate for developing a unique and superb flavour. The glasshouse project aims to combine sustainable building and living and allowing the production of organic, high quality food.

Yes, there are bees too! It's all about give and take. The honey is just regarded as a delightful, tasty by-product. They can keep the majority and be happy. We much honour their work as pollinators, so we can harvest our produce and re-use our seeds.

Rannoch Quail:

Rannoch Quail is a Premium cool climate quail, sourced from the pristine Coal River Valley. Rannoch Quail is a premium producer of Butterfly Boned, Whole and Hot Smoked Quail. With a legacy spanning over 30 years, every day is a dedication to quality while ensuring eco-friendly practices. Rannoch Quail is proudly a 100% Tasmanian



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family owned and operated business. Experience the distinct flavour of nature's best with every bite.

Impression Bay Distillery

Impression Bay Distillery sits high above Norfolk Bay in the countryside near Premaydena on the magnificent and historic Tasman Peninsula. It is a family run distillery involving Michael and his son Nic.

At present, the distillery produces gin using a magnificent hand beaten German copper still. Its signature gin, First Impression Gin, is an international award-winning London style dry gin infused with Tasmanian botanicals grown at the distillery: saltbush, kunzea and mountain pepperberry. Another fine gin from the distillery is Pacific Summer Gin made with the fruit of paw paw and mango.

McHenry Distillery

McHenry Distillery is Australia's southern-most whisky distillery and with its family heritage makes it the southernmost family run distillery in the world. Its location takes advantage of the cool-moist-maritime environment, giving the maturing spirit the right conditions to make the most of its time in the wooden barrels. The property also has its own abundant pure spring water which becomes the heart of the developing spirit. There's nothing quite like the cool purity of air found in this part of the world. It wraps around the globe on the latitude 43°, leaving South America without crossing another land mass, until it eventually finds its way to the southern tip of Tasmania some 17,000km later. In that time the wave whipped ocean has stripped out all but the distant memory of man's influence.

Mures Fishing:

Mures Fishing is Tasmania's largest fresh fish wholesaler, specialising in blue eye trevalla, pink ling and other species that are line caught on their own boat. They also specialise in other locally caught Tasmanian species along with responsibly sourced, farmed and wild caught seafood from Australian managed fisheries.

1830 will serve only the freshest fish that Mures has just caught, so our menu is subject to change. Please check the specials board or ask your wait staff for what is on the menu. During season, Tasmanian mussels are also served.

Scottsdale Pork:

Scottsdale Pork belly is produced from 100% Tasmanian pigs that have been ethically raised on our farms in North Eastern corner of our state. Animal welfare is a first priority for the team at Scottsdale Pork. We believe the pigs that are comfortable, happy and content will produce tender and succulent meat. Our piglets lives start off free ranging on our farms with their mothers (sows). When weaned they are moved into large eco barns, where they live the rest of their lives raised on straw and protected from Tasmania's high UV in summer and cold frosty mornings in winter.



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Tasman Honey:

Tasman Honey is 100% pure, natural honey, harvested from hundreds of hives on the pristine Tasman Peninsula and elsewhere around Tasmania including the the Hartz Mountains, Mt Koonya, Mt McGregor, Murdunna and Cape Raoul, producing tonnes of honey each year.

Our hives are also used to help pollinate crops in various areas.

Tasman Honey is a family run business that have several varieties of Tasman Honey including Leatherwood, Manuka, Eucalypt, Fennel, Meadow, Prickly-box and others.

Tongola Cheese:

Tongola cheeses are made on a family farm, Leap Farm, situated on the magnificent hills of Tasmania's lower East Coast, overlooking Marion Bay.

Our mission is to produce the highest quality food and improve the ecology of the landscape while ensuring the best health and happiness of our animals. We produce goat cheese from the milk of our goats, who have been raised on our farm.

We are committed to ethical and sustainable practices. We use a once-a-day milking system, and leave our kids with their milker mothers until they are ready to wean in Autumn. Each day after milking the whole herd go out together, foraging in our Tasmanian meadow pastures, before returning to the dairy sheds in the evening. We use ecological and organic principles. We want to be part of the climate solution and through our farming techniques we sequester three times more than we emit. We are truly climate positive.

Thank you for dining with us this evening, in doing so you have contributed to the ongoing conservation of our World Heritage listed site.



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