

1830

RESTAURANT & BAR

1830 Restaurant & Bar offers Port Arthur's premier dining experience, named to honour the year the historic convict settlement began. Situated within our award-winning Visitor Centre, our restaurant provides an exclusive panorama of the Port Arthur Historic Site.

Our approach to dining is centred around the concept of edible storytelling. We've reimaged the flavors of convict-era Tasmania, transforming them into refined, shareable dishes. Designed to be enjoyed together, we recommend three to four plates per couple to fully experience the variety of locally sourced, handcrafted creations. This experience-based dining intertwines history with high-quality food, offering an immersive connection to the past.

Complementing our cuisine is a selection of wines and spirits sourced from the Tasman Peninsula, carefully chosen to enhance the dining experience. From the warmth of our service to the thoughtfully crafted menu, every detail is designed to ensure attentive care and a welcoming atmosphere. As an integral part of the Port Arthur Historic Site, guests can extend their visit by exploring our guided day tours or experiencing our famous evening ghost tours, seamlessly blending history, food, and storytelling.

1830 Restaurant & Bar is open Wednesday to Sunday. Bar service and snacks start at 3pm, with dinner service commencing at 5pm.

ABOUT THE MENU

Our menu is designed to encourage sharing, allowing guests to savour the full spectrum of our locally sourced handcrafted dishes.

- **Rations:** Starters and staples
- **Farmer:** Vegetarian and vegan offerings
- **Fisher:** The finest fresh local seafood
- **Butcher:** Organic protein sourced from Tasmanian producers
- **Juvenile:** A dedicated children's menu
- **Confectioner:** Sweet treats to conclude your meal

Dietary Footnotes

GF: Gluten Free Veg: Vegetarian V: Vegan VO: Vegan Option Available
DF: Dairy Free DFO: Dairy-Free Option Available

Rations

Damper & Butter

Freshly baked damper with salt bush, served with cultured butter and crushed macadamia nuts

Veg – \$9.50

Marinated Mt Zero Olives

Mt Zero olives marinated to enhance their natural flavors

GF, DF, Veg, V – \$8.50

Crispy Fries

Golden crispy fries seasoned with peppercorn salt, served with a side of horseradish aioli

DFO, Veg, VO – \$9.50

Boomer Bay Oysters

A half dozen local oysters, served with wild apple mignonette, aged slippery jack Worcestershire sauce, and a spicy rocoto sriracha

GF, DF – \$30

Farmer

Zucchini Tagliatelle

Hand-cut zucchini tagliatelle topped with smoked egg yolk, fresh broad bean tendrils, and native pepper leaf

GF, Veg, VO – \$18

Daly Farm Hasselback Potatoes

Crispy hasselback potatoes from Daly Farm, served with sweet shallot jam, smoked potato croquettes, and semi-hard goat cheese

GFO, DFO, Veg, VO – \$19

Charred Confit Leek

Slow-cooked confit leek, charred and dusted with black garlic powder, paired with quinoa porridge and vibrant chimmi churri

GF, DF, Veg, V – \$21

Braised Sugarloaf

Tender braised Sugarloaf with tangy apple kimchi, fermented mustard, and crispy sauerkraut chips

GF, DF, Veg, V – \$21

Fisher

Pan-Fried Dory

Lightly pan-fried dory with braised artichoke, potato & lemon, caper, and parsley vinaigrette

GF, DF – \$23

Chargrilled Octopus

Locally caught octopus, chargrilled and served with a smoky romesco sauce, preserved lemon, smoked olive oil, and dried tomato

GF, DF – \$27

Seared Abalone

Culturally fished abalone, seared with macadamia butter, garnished with salt bush, and finished with wattleseed dukkha

GF, DF – \$28

Stout-Battered Scalefish

Scalefish battered in McHenry stout, served with crispy fondant potato and a wild fennel tartare

DFO – \$32

Butcher

Braised Angus Beef

Rich and tender braised Premaydena Hill Angus beef, served with salt-baked carrot and a robust tomato miso and barley gravy

DF – \$36

Rannoch Farm Terrine

Rannoch farm terrine accompanied by kefir cream, candied walnuts, and a sweet-spiced pear

GFO, DF – \$26

Chargrilled Chicken

Juicy chargrilled chicken, served with tender soldier beans, black garlic, and crispy pangrattato

GF, DF – \$28

Wallaby Porterhouse

Succulent wallaby porterhouse with a deep mulberry sauce, shaved biltong, and grilled flowering kale

GF, DF – \$30

Scottsdale Pork Cheek

Cured and thinly sliced pork cheek from Scottsdale, paired with a confit egg yolk, smoked buffalo yoghurt, and pickled cucumber

GF, DFO – \$24

Confectioner

Basque Cheesecake

A rich dark chocolate Basque cheesecake made with Leap Farm goat's curd, drizzled with whiskey caramel and peppercorn praline

GF, Veg – \$18

Preserved Lemon Cream

Bright preserved lemon cream, topped with wattleseed meringue, crunchy macadamia, and candied salt bush

Veg – \$18

Salted Caramel Date Tart

A decadent tart with salted caramel and dates, served with cinnamon and vanilla bean poached pear

GF, DF, Veg, V – \$18

Tasmanian Cheese Board

A selection of Tasmanian cheeses, served with pear paste and crisp lavosh

GFO, DF, Veg – \$24

Juveniles

Battered Fish & Chips

Crispy battered fish with golden chips, served alongside a fresh salad

GFO – \$15

Panko Crumbed Chicken

Tender panko-crumbed chicken breast, served with chips and a fresh salad

\$15

Pasta Napoli

Pasta tossed in a classic Napoli sauce, topped with tasty cheese, fresh herbs, and grated parmesan

Veg – \$15