

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 reimagined the flavours 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

GF - Gluten Free, GFO - Gluten free optional
DF - Dairy Free, DFO - Dairy free optional
Veg - Vegetarian, V - Vegan, VO - Vegan optional

Rations

Damper & Butter

Freshly baked damper with salt bush, served with cultured pepperberry butter
Veg - \$9.50

Marinated Mt Zero Olives

Mt Zero olives marinated to enhance their natural flavours
GF, DF, V - \$8.50

Crispy Fries

Golden crispy fries seasoned with pepperberry 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 Worcester sauce, and a spicy rocoto sriracha
GF, DF - \$30

Farmer

Daly Farm Hasselback Potatoes

Crispy Hasselback potatoes from Daly Farm, served with sweet shallot jam, and Grana Padano
GFO, DFO, Veg, VO - \$19

Charred Confit Leek

Slow-cooked confit leek, charred with quinoa porridge, vibrant chimmi churri and crispy leek
GF, DF, V - \$22

Braised Sugarloaf Cabbage

Tender braised Sugarloaf with tangy apple kimchi, fermented mustard, and sauerkraut
GF, DF, V - \$22

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Fisher

Seared Abalone skewers

Sustainably sourced abalone, slow cooked, seared with macadamia butter and finished with wattleseed dukkha

GF, DF - \$29

Pan-Fried Market Fish

Lightly pan-fried with crushed potato and mushroom, capers, lemon, and parsley vinaigrette

GF, DF - \$30

Chargrilled Octopus

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

GF, DF - \$29

Stout-Battered Scalefish

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

DFO - \$30

Butcher

Braised Angus Beef

Rich and tender braised Premaydena Hill Angus beef, served with heirloom carrots and robust tomato miso and barley gravy

DF - \$36

Chargrilled Chicken Breast

Juicy chargrilled chicken, served creamy fennel puree, black garlic, and crispy pangrattato

GFO, DF - \$29

Wallaby Porterhouse

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

GF, DF - \$30

Scottsdale Pork Belly

Confit Pork belly glazed with apple cider caramel, served with compressed granny smith, cauliflower puree and crackling.

GF, DFO - \$30

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Confectioner

Bitter Chocolate Mousse

A rich dark chocolate mousse served on chocolate ripple crumb with espresso mascarpone, aerated choc and drizzled with whiskey caramel

GFO, Veg - \$18

Apple Crumbled Crème brûlée

Spiced and stewed apples with vanilla bean custard and toasted oat, cinnamon and saltbush crumble

GFO, 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 lavoush

GFO, Veg - \$24

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