



The Ball & Chain Restaurant

A Convict-built building

The Ball and Chain Restaurant is situated in the heart of historic Salamanca Place.

Construction of Salamanca Place and the Hobart wharf area commenced at the instigation of Governor Arthur in 1830 and took chain gangs of convicts some 18 months to complete. An amazing amount of land reclamation around the waterfront was undertaken, and even today none of the splendid buildings constructed during that time have ever shown fault with their foundations.

Number 87 Salamanca, the present-day site of the Ball and Chain, was originally called “Haig’s Store”, after the original owner, Captain Andrew Haig. It was used as offices by shipping agents dealing in wool, whale oil, foodstuffs, and grain stocks. In 1842, the building was sold to Mr. George Reid for 2000 pounds sterling. After more than a century, and several subsequent owners, the Ball & Chain Grill was established in 1970.

Today, the Ball and Chain is a popular, modern eating house. We are renowned for our steaks and local seafood, which are cooked on an authentic charcoal grill: a time-honoured cooking method using only charcoal—no gas or electricity—which results in a unique and exceptional flavour.

Our superb cuisine, casual atmosphere, and dedication to excellence are appreciated by both locals and tourists alike.

Starters

Toasted sourdough bread (2pc) 6

Choice of garlic butter or olive oil & balsamic vinegar

Ball & Chain antipasto plate (GF available) 25.9

Great to share for two! Ceviche, Pacific oysters natural, bresaola, croquette, chicken liver pâté and pickled vegetables

Tasmanian oysters 6 or 12

Natural 26/48

Kilpatrick (GF/DF) 29/51

Pâté 15.9

Free range chicken liver pâté—served with toasted sourdough (GF available)

Soup of the day 13.5

Served with toasted sourdough

Ceviche 22

Thinly sliced fish—marinated in vinegar, lemon juice and capers—served with toasted sourdough

Beef & pork croquettes 13.5

Served with tomato relish

Sausage platter 18.9/32.9

Selection of homemade sausages—ask our friendly staff for the snag of the day

Salt and pepper squid 16.5

Served with a lime, sweet-chilli & coriander sauce

Seafood platter for two 59.5

Scallops and natural Pacific oysters, ceviche, salt & pepper squid

Main Plates

Beef cheeks (GF) 36.5

Slow-cooked and served with sweet potato puree, seasonal vegetables and beef jus

Lamb shank (GF) 29.9/42.9

Hearty lamb shank served with creamy mashed potato, seasonal vegetables, red wine gravy

Korean beef 31

Authentic Korean-style marinated beef, chargrilled and served on a cucumber salad with a sesame dressing

Scottsdale pork porterhouse (GF available) 28.9

Chargrilled pork porterhouse, 300g—served with a plum & ginger sauce, roasted potatoes and Dutch carrots

Ribs and wings (GF available) 41

Lamb & pork ribs, chicken wings and our signature sticky BBQ sauce—served with chips

Homemade pie of the day 23.5

Crispy crust pie, served with creamy mashed potato and seasonal vegetables. Ask our friendly staff for today's variety

Confit chicken maryland (GF) 28.9

Free range chicken maryland, slow-cooked for greater tenderness—served with select Tasmanian boutique potatoes, Dutch carrots and your choice of sauce

Greek medley (GF available) 18.9/29.9

Marinated beef skewer and beef kofta—served with tzatziki, chargrilled flat bread and a Greek-style salad

Garden plate 28.9

Seasonal vegetables, pan-fried in garlic oil with oven roasted mixed mushrooms, sprinkled with wild rice and served with tomato relish

Seafood

Grilled Tasmanian Atlantic salmon (GF available) 35.5

Chargrilled to medium rare, served with a lemon-hollandaise sauce, blistered cherry tomatoes, baby vegetables and roasted potatoes

Seafood chowder 18/35

Creamy medley of prawns, scallops, clams and Tasmanian fish served with toasted sourdough

Butcher's Corner

Steaks are our specialty - we carefully choose and age our own meat.

If you find your steak is not cooked to your liking, please tell us.

Different steak sizes available upon request.

Rump 200g 24.9, 300g 32.9, 500g 42.9

Many diners say this is the tastiest cut of all. It requires a little more work from the jaw because of its density, but the depth of flavour is well worth it

Porterhouse 300g 38.5

It has a fine texture, and a taste that is only improved by the open grill

Scotch fillet 250g 47.5, 350g 64

Regarded as "the most flavoursome steak" due to a middle-seam of fat, which melts through grilling—significantly enhancing the flavour and texture of the meat

Eye fillet 200g 37.5, 300g 52

Many will order no other cut because of its tenderness: it is "melt in your mouth" delicious.

Diners usually order a sauce to enhance the flavour.

Medallions of eye fillet 220g 39

Smaller cuts of eye fillet—served with redcurrant & thyme jus

Rib eye on the bone 15 per 100g

A large scotch chargrilled on the bone for even more flavour—ask our staff for available sizes

Robbins Island Wagyu of the day (marbling score ranging from 7+ to 9+) Market price

Cattle bred specifically for their meat's tenderness and excellent flavour—ask our wait staff for available cuts and sizes

Tomahawk Steaks (starting at 1kg) 15 per 100g

Indulge your modern, stone-age sensibilities with a steak that is impressive to behold and even more impressive to taste—ask our staff for available sizes

Blue seared on the outside, extremely rare and juicy on the inside | **Rare** seared outside, with a warm, red centre

Medium-rare seared on the outside, mostly pink with a red centre | **Medium** pink throughout, still juicy

Medium-well mostly browned with a pink centre | **Well-done** cooked right through

Sides

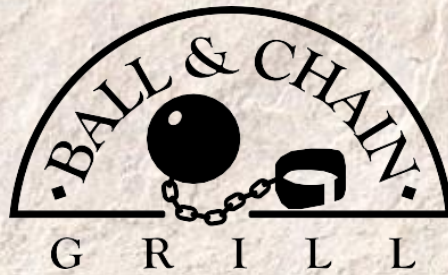
- Beer-battered chips** 9
- Onion rings** 9
- Potato mash (GF)** 9
- Cauliflower gratin** 9.5
- Roasted beets, walnuts, goat cheese (GF)** 9.5
- Garden salad (GF)** 9.5
- Steamed seasonal vegetables (GF)** 9.5

Extras

- Peppercorn encrusted steak, served with pepper sauce** 3.9
- Carpet bag** 5.5
- Suitable for 300g steaks and larger
- A classic that once again proves that oysters and beef are a match made in heaven

Sauces 3.2

- Garlic & blue cheese (GF)**
- Forestière (GF)**
(mushroom & bacon)
- Hot Pepper (GF)**
- Redcurrant & thyme jus (GF)**
- Plum & ginger**



Dry-Aged Steaks

Dry-aging is a traditional method of improving beef. Through controlled temperature and humidity, with optimal air quality, our process enhances the meat in two important ways: water is evaporated, thus creating a greater concentration of beef flavour; and the meat's natural enzymes break down connective tissue, which results in extraordinarily tender steaks.

Over time, the meat acquires a darker colour and a thin crust on the exposed surface. When the process is complete, this thin crust is trimmed off and the dry-aged meat is de-boned and cut into steaks for grilling. There is no need to add any marinade or rubs—just a bit of salt is all that is necessary for a sublime steak experience. We do, however, recommend that you order your dry-aged steak grilled from rare to medium for an optimal experience.

Dry-Aged Scotch Fillet 200g 45.

300g 62.

Various other delicious cuts are frequently on offer.

Due to the time-sensitive nature of our dry-aging process, availability of cuts and weights will vary daily.

Please ask our wait staff for today's cuts

**Please Note: One itemised bill is provided per table. . All prices are inclusive of GST.
Credit card payments will incur a 1.5% surcharge per transaction.**
