



EMERALD BAIRD BAY EXPERIENCE |
TASMANIA, AUSTRALIA, EST. 1992

Sample MENU

Culinary PHILOSOPHY



At Baird Bay, our culinary philosophy is rooted in the essence of the Eyre Peninsula - from source to plate. We celebrate the rich bounty of our surroundings by cooking over coals and open fire, using foraged and indigenous ingredients that highlight the unique flavours of the region. Our dishes are a tribute to sustainability, emphasising locally sourced seafood, vegetables, and meat from trusted suppliers.

Dining at Baird Bay is an experience set against the backdrop of stunning natural locations. Whether dining indoors, on the beach, or in another unique setting, our approach to food remains simple, yet exceptional. We focus on informal dining where the quality of produce and the purity of flavours shine through. This is more than just a meal; it's a journey through the culinary landscape of the Eyre Peninsula, inviting every guest to savour the incredible tastes that only local dedication and natural ingredients can provide.

Sample MENU

SAMPLE MENU 1

Breakfast

Fresh fruit & bircher muesli
Banana bread & jams
Scrambled eggs, toasted sourdough, Port Lincoln
smokehouse kingfish, horseradish

Lunch

Fish & chips - King George whiting, hand cut chips &
preserved lemon tartare
Cantaloupe (rockmelon) sorbet & ouzo

Dinner

Smoky Bay oysters au naturel with house condiments
Tempura saltbush with honey hot sauce

Boston Bay chopped pork belly, quandong sweet and
sour sauce, kohlrabi slaw
Nannygai (fish) over the coals, pearl barley, confit fennel
mayo, saffron butter
Wattleseed milk tart



SAMPLE MENU 2

Breakfast

Fresh fruit, natural yoghurt, Haystack honey & granola
Quandong pastries
Boston Bay bason, smoky tomatoes, toasted sourdough,
poached eggs

Lunch

Bay trout over coals, mayo & chilli chatta
Sides of roasted beets (beetroot) & potatoes
Apple pie with maple ice cream

Campfire Dinner

Cocktail of Venus Bay prawns & Streaky Bay blue swimmer
crab
Arrow squid salt bush skewers, coriander root

West Coast Eyre Peninsular vongole (clams) & damper
(biscuits)
Lamb neck potjie, mint yoghurt, silverbeet, bulgur
Lemon curd brulee, labneh, urfa biber

Team PROFILES

Head Chef
CALVIN VON NIEBEL



Baird Bay Experience Head Chef Calvin Von Niebel is a South African born chef, classically trained in British gastropubs and top restaurants. Calvin has previously held positions as the former Head Chef of Arkaba Conservancy and the Executive Chef and Group Development Chef for the Ottolenghi group across its seven London restaurants, some of Britain's much-acclaimed dining destinations.

Originally from Durban, Calvin credits his grandmothers for their influence in his cooking – his English granny for her recipes, preserves and jams, and his South African grandmother for her love of spicy food and curries. Under the mentorship of Yotam Ottolenghi, Sami Tamimi and Ramael Scully, Calvin's style of cooking has found a unique voice that combines his South African heritage with his experience of living and cooking in the UK and South East Asia, and now Australia.

Outside of the kitchen, Calvin is an accomplished scuba diver and enjoys tending to his own kitchen garden. Most days you can find Calvin cleaning off his muddy boots after a long walk with his wife and dogs.



FOR RATES, AVAILABILITY AND MORE INFORMATION,
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