

diamond island
RETREAT • CONFERENCE • RESTAURANT

FACETS
RESTAURANT • BAR





"...the over-riding principles of choosing fresh rather than frozen, local rather than long-travelled and premium rather than tired produce...result in the food with the best flavour..."

Stephanie Alexander, The Cook's Companion



*"Quality ingredients
come first..."*
Tetsuya Wakuda



OUR PRODUCE SUPPLIERS



Dining with the penguins.

Our penguins prefer fresh seafood.

So do we.

Abalone, scallops, mussels, oysters, crayfish and trevalla are fixtures on our menu because we source them locally.

Our abalone comes from Bicheno, scallops and mussels from Spring Bay at Triabunna, our oysters are harvested in the estuary of the Little Swanport River and delivered directly to us the same day.

Our crayfish are caught in the bay within sight of Diamond Island and the trevalla from the fishing grounds between Bicheno and Scamander.

Our Angus beef, aged on the bone, is also local.

We offer Tasmanian cheeses, including the celebrated Pyengana cheddar.

Facets features premium Tasmanian red and white wines, including the Freycinet and Spring Vale ranges.





EAST COAST, TASMANIA

At Facets the penguins rule the roost. They don't live by the clock. They come home after dark and leave for work before first light. That means they arrive home late in the summer, early in the winter.

So, if you want to see them arriving at the rookeries in the summer, it pays to eat at Facets first. In the winter, watch the penguins and then come in to eat.

Our penguins are particular about where they meet each other, what they eat and where they spend the night.



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That's why they come to Diamond Island.
That's not a bad reference.

Public bookings welcome. You don't have to be a guest at Diamond Island to eat here.

