

MEDIA RELEASE

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WADE RESTAURANT OPENS AT WINEGLASS BAY ESTATE, BRINGING FIRE-LED DINING TO TASMANIA'S EAST COAST

Chef Wade Fordham opens his first restaurant at the gateway to Freycinet National Park, pairing exceptional Tasmanian produce with open-fire cooking and a wine list curated by Master Sommelier Adrian Filiuta.

FREYCINET, TASMANIA — 19 SEPTEMBER 2026

A new dining destination has opened on Tasmania's East Coast, with **WADE Restaurant** now welcoming guests at the newly developed **Wineglass Bay Estate**, on the shores of Moulting Lagoon at the gateway to Freycinet National Park.

The first restaurant from chef **Wade Fordham**, WADE is centred on exceptional Tasmanian produce, seasonality and cooking over fire, with a menu designed for relaxed, generous sharing.

The open-fire asado grill sits at the heart of the kitchen, with dishes including **Melshell oysters with green apple and shallot mignonette and finger lime, ember-baked scallops, Tasmanian wallaby skewers, chicken cooked over wood fire, wood-fired market fish, Cape Grim hanger steak and slow-roasted Tasmanian lamb shoulder.**

Rather than formal fine dining, WADE is about beautifully executed food without the ceremony: great produce, bold flavour and dishes made to sit in the middle of the table.

For Fordham, the opening marks a major personal milestone as the first restaurant to carry his name.

His connection to cooking over fire began long before professional kitchens. Growing up in Gippsland, Fordham spent much of his childhood fishing and cooking outdoors with his grandfather, while his Italian family heritage and time around the family butcher shop shaped an early appreciation for produce, simplicity and flavour.

His career has since included time at respected Australian establishments including Rockpool Melbourne and Saffire Freycinet.

"I've always loved cooking over fire. There's something honest about it. You start with really good produce, you respect it, and you don't need to overcomplicate things," says Fordham.

"WADE is the food I want to cook and the way I want people to eat — together, sharing dishes, having a great bottle of wine and enjoying where they are."

The restaurant's wine list has been curated by **Master Sommelier Adrian Filiuta**, with a strong Tasmanian foundation alongside selected Australian and international producers.

The list also features wines from the estate's own **Kitty's Mistake** label, creating a direct connection between the restaurant, vineyard and cellar door.

WADE sits within Wineglass Bay Estate, a new 52-acre waterfront destination combining eight adults-only luxury retreats, the Kitty's Mistake vineyard and cellar door, and the restaurant in one location.

Located on Coles Bay Road at the gateway to Freycinet National Park and Wineglass Bay, WADE adds a new food and wine destination to Tasmania's East Coast.

WADE is open **seven days a week for lunch and dinner**.

Lunch: 12pm–3pm

Dinner: 5.30pm–9.30pm

Bookings are available via OpenTable through the Wineglass Bay Estate website.

ABOUT WADE

WADE is the first restaurant from chef Wade Fordham, serving seasonal Tasmanian produce with a focus on open-fire cooking and relaxed shared dining.

ABOUT WINEGLASS BAY ESTATE

Wineglass Bay Estate is a 52-acre waterfront estate on Moulting Lagoon at the gateway to Freycinet National Park, combining eight adults-only luxury retreats, the Kitty's Mistake vineyard and cellar door, and WADE Restaurant.

MEDIA CONTACT

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