

T A P A S

Fattoush salad – heirloom tomatoes, lettuce, cucumber, radish,
fresh parsley, finished with pomegranate molasses,
topped with crispy Lebanese bread 18 (vegan)

Sicilian fried chicken bites – with lemon oregano aioli and spicy nduja paste 20

Crispy truffle pinkeye potatoes – with pecorino cheese snow 20

Fried cauliflower & middle eastern spices 18 (df, gf)

Traditional falafel – with homemade tzatziki
& pomegranate dressing 18 (gf)

S O M E T H I N G T O I N D U L G E I N

Oysters

Killpatrick, Mornay, Natural, Bloody Mary 7 each (gf)

Soup of the day – (ask staff for details)
with toasted sour bread 22 (24 gfo)

Smoked local white fish pate – served with cornichon caper salsa,
toasted focaccia bread, and dill oil 24

Tassie crayfish & prawn brioche sliders 26 (2 sliders)

Grilled King Prawns – with Goddess sauce 32 (df)

House made bread – wbutternut pumpkin, sage & walnut dip with smoked paprika
cream, toasted focaccia, & toasted sunflower seeds 18 (21 gfo)

S O M E T H I N G M O R E S U B S T A N T I A L

Eggplant moussaka – layers of roasted eggplant & French lentil ragu topped with
creamy almond milk bechamel then baked golden brown 26

Fish of the day – with fennel purée &
caramelised heirloom carrots 34 (gf)

Beef rib – slow braised in dark ale and molasses with pinkeye mash,
green beans & a drizzle of pepperberry crème fraiche 40

Lemon & herb crumbed artichokes – with a fennel & orange salad & truffled
cauliflower cream dipping sauce 26

Squid ink linguini – tossed with a selection of fresh seafood,
cherry tomatoes, basil, chilli, lemon zest and crayfish oil 44

S K E W E R S

All skewers are served with chilli dressing, tabouleh, tum, roast pink eye potatoes, minted yoghurt, flat bread with a compliment of roast vegetables.

Adobo marinated Stanley octopus & fennel 37 (39 gfo)

**Preserved lemon & thyme Nichols free range
chicken thigh with peppers** 35 (37 gfo)

**Smoked Cape Grim beef skirt
with Huon Valley mushrooms** 35 (37 gfo)

Lamb Koftas skewers 35

Mediterranean farmers market vegetables 29 (31 gfo) (vegan)

P L E A S E Y O U R S W E E T T O O T H

Sticky date & fig chocolate pudding
with butterscotch sauce & cream drizzle 18

Rhubarb, apple & sumac crumble
with rose cream 18

Rich chocolate brownie
with candied walnuts & ice cream 18

Self saucing lemon delicious pudding
with lemoncello sauce & cream 18

Add icecream 4

Cheese platter for two
selection of two Tasmanian cheese & lavoush 28 (gfo)



BEVERAGES
MENU

C O F F E E

Espresso 4

Piccolo, Macchiato 4.5

Long black, Flat white,
Latte, Cappuccino 5

Dirty Chai, Mocha, Chai latte,
Tumeric latte 5.5

Hot chocolate 5 | Kids 4.5

Extra shot | Decaf | Soy | +1
Large | Almond | Lactose free | +1

A R T O F T E A

Tasmanian breakfast, Earl Grey,
Peppermint, Lemongrass & Ginger,
Green or Rooibos 5

Indian chai 5

C O L D D R I N K S

Iced chocolate, coffee or mocha 8

Affogato 12

Affogato with Frangelico liqueur 18

Milkshake - vanilla, chocolate, strawberry Small 6 | Large 8

Lemon, lime & bitters 5.5

Ginger beer 7

Lemonade, coca-cola, diet coca-cola,
lemon squash, soda water 4.5

Lemon & ginger kombucha 8

Mt Ossa sparkling
mineral water 700ml 8

COCKTAILS

ARE YOU MORE SWEET?

Limoncello Spritz

Limoncello, Thyme, Prosecco, Soda Water 19

Frozen Watermelon Margarita

Tequila, Cointreau, Watermelon, Lime, Fairy Floss 24

Blossom de Litchi

Local Vodka, Elderflower, Lychee Liqueur 21

Gold Rush

Australian Bourbon Whiskey, Honey, Lemon 20

ARE YOU MORE SOUR?

Strawberry Sour

Local Gin, Aperol, Campari,
Fresh Strawberry, Lemon 25

St Tropez

Grey Goose Le Citron, Peach Liqueur,
Elderflower, Lemon, Soda Water 22

White Lady

Local Gin, Cointreau, Yuzu, Lemon 24

ARE YOU MORE FRESH?

Hugo

Elderflower, Fresh Mint, Prosecco, Soda Water 19

BB Mint

Dark Rum, Honey, Fresh Mint, Lime 21

Gin Basil Fizz

Local Gin, Basil, Lemon, Soda Water 23

COCKTAILS

ARE YOU MORE SPICY?

Mezcal Devil

Mezcal, Cointreau, Lime, Jalapeno 24

Mediterranean Mule

Local Vodka, Limoncello, Honey, Lime,
Ginger Beer 22

Porn Spicy Martini

Tequila, Passoa, Chili, Passion Fruit, Vanilla, Lime 25

ARE YOU MORE BITTER?

Day Dream

Local Gin, Chambord, Campari, Honey, Lime, Prosecco 25

Negroni Sbagliato

Local Gin, Sweet Vermouth, Campari, Prosecco 23

Campari Spritz

Campari, Prosecco, Soda Water 19

NON - ALCOHOLIC

House Made Mixed Berry Soda

House Made Mixed Berry Purée, Soda Water 6

Watermelon Mojito

Watermelon Syrup, Fresh Mint, Lime, Soda Water 10

Peach Passion Fizz

Peach Syrup, Passion Fruit, Lime, Soda Water 10

Yuzu Pin Tonic

Yuzu, Pineapple Juice, Lemon, Tonic Water 10

CLASSIC

Please ask our friendly staff

WINE LIST

WINES BY THE GLASS

SPARKLING

120ml

NV	Lost Farm	Pinot Noir Chardonnay	<i>Multi Region, Tasmania</i>	15
NV	Ziro Prosecco	Pinot Noir, Chardonnay	<i>Veneto, Italy</i>	12
NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Pipers River, Tasmania</i>	15

WHITE

150ml

Laurel Bank	Riesling	<i>Derwent Valley, Tasmania</i>	14
La Villa	Pinot Grigio	<i>Spreyton, Tasmania</i>	16
Chartley Estate	Pinot Gris	<i>Rowella, Tasmania</i>	16
Kelvedon	Sauvignon Blanc	<i>East Coast, Tasmania</i>	15
Idiom Estate	Chardonnay	<i>Tamar Valley, Tasmania</i>	14

RED

150ml

Bream Creek	Cabernet Merlot	<i>East Coast, Tasmania</i>	15
Fox Creek	Shiraz	<i>McLaren Vale South Australia</i>	15
Alcorso	Pinot Noir	<i>Multi Regional, Tasmania</i>	15

ROSÉ

150ml

Milton	Pinot Noir	<i>Freycinet, Tasmania</i>	15
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SPARKLING & CHAMPAGNE

SPARKLING

NV	Arras Blanc De Blanc	Chardonnay	<i>Pipers River, Tasmania</i>	75
NV	La Villa Blanc De Blanc	Chardonnay	<i>Spreyton, Tasmania</i>	65
NV	Lost Farm	Pinot, Chardonnay	<i>Tamar Valley, Tasmania</i>	65
NV	Ziro Prosecco	Pinot, Chardonnay	<i>Veneto, Italy</i>	55

SPARKLING ROSÉ

NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Freycinet, Tasmania</i>	85
NV	Riversdale	Pinot Noir	<i>Coal River Valley, Tasmania</i>	85

CHAMPAGNE

150ml

NV	Bollinger Special Special Cuvée	Pinot Noir, Chardonnay, Pinot Meunier	<i>Aÿ, France</i>	220
NV	G.H Mumm	Pinot Noir, Pinot Meunier, Chardonnay	<i>Reims, France</i>	150
NV	Billicart Salmon	Pinot Noir, Pinot Meunier, Chardonnay,	<i>Épernay, France</i>	260

WHITE WINE

SAUVIGNON BLANC

Laurel Bank	<i>Derwent River, Tasmania</i>	65
Gala Estate	<i>Cranbrook, Tasmania</i>	80
Goaty Hill	<i>Tamar Valley, Tasmania</i>	75
Lost Farm	<i>Tamar Valley, Tasmania</i>	65
Kelvedon	<i>East Coast, Tasmania</i>	70

RIESLING

Milton	<i>Cranbrook, Tasmania</i>	65
Laurel Bank	<i>Derwent River Tasmania</i>	60

PINOT GRIS

Chartley Estate	<i>Rowella, Tasmania</i>	75
Icon	<i>Southern, Tasmania</i>	65

PINOT GRIGIO

La Villa	<i>Spreyton, Tasmania</i>	70
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CHARDONNAY

Sailor Seeks Horse One Monkey	<i>Multi Regional, Tasmania</i>	100
Clarence House	<i>Cambridge, Tasmania</i>	65
La Villa	<i>Spreyton, Tasmania</i>	75
Idiom Estate	<i>Tamar Valley, Tasmania</i>	60

R O S É

Milton	Pinot Noir	<i>Cranbrook, Tasmania</i>	70
Spring Vale	Pinot Noir	<i>Cranbrook, Tasmania</i>	65

M O S C A T O

NV	Mars Needs	Moscato	<i>Clare Valley, South Australia</i>	50
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R E D W I N E

P I N O T N O I R

Northern Tasmania Tamar Valley, Pipers Brook, Northwest – Pinot noir from these areas tend to possess lighter red berry characteristics with fantastic structure and depth that usually finishes with a soft white pepper finish due to terroir.

Tamar Ridge		<i>Tamar Valley, Tasmania</i>	75
Alcorso		<i>Multi Regional, Tasmania</i>	70

Eastern Tasmania Freycinet Coast – Pinot noir from this area tend to have a mix of red berry and deeper dark fruit characteristics, producing a lighter complex style of wine. These pinots still have a large presence on the palate with structured acidity and rich minerality.

Milton		<i>Cranbrook, Tasmania</i>	75
Kelvedon Estate		<i>East Coast, Tasmania</i>	85
Apsley Gorge		<i>East Coast, Tasmania</i>	130

Southern Tasmania Coal River, Derwent River, Huon Valley – Pinot noir from these areas are classed as more full-bodied wines due to the volcanic soil structure. It is not uncommon to find characteristics of dark berries followed by a more spice driven finish with structured acidity and tannin.

Derwent Estate		<i>Derwent Valley, Tasmania</i>	90
Avance		<i>Hobart, Tasmania</i>	75

C A B E R N E T S A U V I G N O N

Xanadu Estate	<i>Margaret River, Western Australia</i>	99
Majella 6PL68	<i>Coonawarra, South Australia</i>	160

M E R L O T

Clarence House Estate	<i>Coal River Valley, Tasmania</i>	68
Holm Oak	<i>Tamar Valley, Tasmania</i>	75

S H I R A Z

Fox creek	<i>McLaren Vale, South Australia</i>	85
Elderton	<i>Barossa Valley, South Australia</i>	85
Paxton	<i>McLaren Vale, South Australia</i>	75

O T H E R V A R I E T A L S

Clarence House Reserve Tempranillo	<i>Cambridge, Tasmania</i>	75
Bream Creek	<i>Bream Creek, Tasmania</i>	80

T A S M A N I A N G I N

Blackmans Bay Smokey <i>Blackmans Bay, Tasmania</i>	14
Blackmans Bay Harvest <i>Blackmans Bay, Tasmania</i>	14
McHenry Butterfly <i>Tasman Peninsula, Tasmania</i>	14
McHenry Classic Dry <i>Tasman Peninsula, Tasmania</i>	14
Innes Distillery <i>West Coast, Tasmania</i>	14
Impression Bay <i>Tasman Peninsula, Tasmania</i>	14
Impression Bay Pacific Summer <i>Tasman Peninsula, Tasmania</i>	14
Growers Own Saffron <i>Huon Valley, Tasmania</i>	14
Poltergeist Unfiltered <i>Oatlands, Tasmania</i>	16
Able Gin Co. Quintessence <i>Tasmania</i>	16
The Splendid Gin Summer Cup <i>East Coast, Tasmania</i>	14
7k Raspberry <i>Hobart, Tasmania</i>	14
Blackmans Bay Botanical <i>Blackmans Bay, Tasmania</i>	14
Blackmans Bay Sloe <i>Blackmans Bay, Tasmania</i>	14

O V E R S E A S G I N

Hendricks	16
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C I D E R

Willie Smith Organic Apple	12
Pagan Cherry	13
Franks Raspberry Pear	13

B E E R

James Boags 330mls	10
James Boags 2.7% Light 330mls	8
Peroni 330mls	10
Bruny Island Oxymoron Dark Pale 500mls	15
Hobart Brewing Compagny Harbour Master Ale 375mls	12
Du Cane Pale Ale	13
Peroni Non-Alcoholic 330mls	7

V O D K A

Hartshorn Sheeps Whey	14
Grey Goose	15
Grey Goose Le Citron	16
Kettle One	12
Observatory Hill	10

W H I S K Y

Launceston Distillery Tawny 30

Hobart Signature 29

Glen Morangie 10yo 15

Ardbeg Single Malt 13

Buffalo Trace 10

Jack Daniels 10

Jamesons 10

Monkey Shoulder 10

R U M

Diplomatico Mantuano 15

Bacardi Carta Blanca 10

Sailor Jerry's 10

O U Z O

S A M B U C A

Ouzo 12 10

Akropoli 10

Opal Nera 10

Opal Bianca 10

T E Q U I L A M E Z C A L

Fortaleza Blanco 18

1800 Anejo 15

El Jimador 10

Monte Alban Mezcal 16

L I Q U E U R S

A M A R O

A P E R I T I F S

Campari 9

Aperol 9

Chartreuse Green 14

Disaronno Amaretto 11

Fernet Branca 12

Frangelico 10

Licor 43 10

Chambord 11

Cointreau 11

St Germain 12

Limoncello 9

Grappa 9

Camatti Amaro 12

Citrange Mandarino 16

Montenegro 10