

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

### **Sicilian fried chicken bites**

with lemon oregano aioli & spicy nduja 20 (gf)

### **Sesame and panko crumbed feta**

leatherwood honey with flatbread crisps & pear relish 19 (v)

### **Gnocco fritto with prosciutto di parma**

warm fried dough, whipped ricotta, beetroot parsley dressing 21

### **Twice cooked pork belly**

fennel & apple slaw, cider caramel, crispy sage 21 (gf)

### **Crispy fried squid**

squid ink, smokey paprika aioli, charred lemon 23 (gf, a)

### **Market fish crudo**

seasonal citrus, fennel, buttermilk gel, Sicilian olives,  
olive oil, sea salt 24 (gfo, a)

### **Smoked macadamia dip plate**

avocado, radishes, hazelnuts, pomegranate molasses  
beetroot kunzea crunch 19 (v)

### **Crayfish & prawn sliders**

dill aioli, iceberg, brioche bun 29 (i)

## S K E W E R S

All skewers are served with tabouleh,  
grilled flat flatbread za'atar oil, fried potatoes & chimmi churri 36 (gfo)

### **Cape grim beef rump skewer**

rosemary, garlic & red wine glaze

### **Herb marinated chicken thigh**

preserved lemon aioli

### **Mediterranean Vegetable Skewer**

haloumi, zucchini, capsicum & eggplant (v)

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

### **Mediterranean seafood brodo**

tomato, fennel, saffron, smoked paprika, scallops, mussels,  
squid, white fish, prawns, toasted foccacia 37 (gfo, a)

### **Confit duck leg**

puy lentils, orange glaze, jus gras, crispy shallots 36 (gf)

### **Pan fried ricotta gnocchi**

with grilled scallops, confit garlic cream, pancetta 42 (gf)

### **Ricotta gnocchi**

brown butter, sage, roasted field mushrooms,  
hazelnut, parmesan 34 (v)

### **Smoky Beef roulade**

creamy parmesan polenta, red wine jus 37 (gf)

### **Market fish**

ask your server for this week's special (mp, a)

### **Vegetarian moussaka**

layered eggplant, zucchini, lentil & tomato sugo,  
whipped feta béchamel, herb crumb 26 (v)

## S I D E S

*Designed to share*

### **Twice cooked new potatoes**

rosemary & sea salt 12 (gf, v)

### **Roasted carrots**

whipped feta, vincotto, carraway and pistachios 14 (gf, v)

### **Quinoa**

charred corn & avocado, coriander, lime & chilli oi 13 (gf, v)

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

### **Lemon verbena and raspberry brulee**

pistachio biscotti 18

### **Baked basque cheese cake**

orange chocolate sauce, rich chocolate ice cream 18

### **Local cheese plate**

Ask your server for this week's cheeses, red wine pear,  
focaccia crisps (available all day) 26



## C O F F E E

Espresso 4.5

Piccolo, Macchiato 4.5

Long black, Flat white,  
Latte, Cappuccino 5.5

Mocha, Chai latte,  
Tumeric latte 6

Hot chocolate 5.5 | Kids 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 5.5

Indian chai with milk & honey 6

## C O L D D R I N K S

Iced chocolate, coffee or mocha 9

Affogato 12

Affogato with Frangelico liqueur 18

Milkshake - vanilla, chocolate, strawberry Small 7 | Large 9

Lemon, lime & bitters 6.5

Ginger beer 7

Lemonade, coca-cola, diet coca-cola,  
lemon squash, soda water 5.5

Lemon & ginger kombucha 8

Mt Ossa sparkling  
mineral water 500ml 9

# COCKTAILS

## ARE YOU MORE SWEET?

### **Limoncello Spritz**

Limoncello, Thyme, Prosecco, Soda Water 22

### **Frozen Watermelon Margarita**

Tequila, Cointreau, Watermelon, Lime, Fairy Floss 26

### **Blossom de Litchi**

Local Vodka, Elderflower, Lychee Liqueur 24

## ARE YOU MORE SOUR?

### **Strawberry Sour**

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

### **Tassie Gold Sour**

Tasmanian whisky, lemon juice, honey syrup 26

### **White Lady**

Local Gin, Cointreau, Yuzu, Lemon 24

## ARE YOU MORE FRESH?

### **Hugo**

Elderflower, Fresh Mint, Prosecco, Soda Water 22

### **The Melon-aire**

Barcardi white rum, watermelon syrup, fresh mint, lime, soda 22

# 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

## NON - ALCOHOLIC

### **House Made Mixed Berry Soda**

House Made Mixed Berry Purée, Soda Water 7

### **Watermelon Mojito**

Watermelon Syrup, Fresh Mint, Lime, Soda Water 12

### **Peach Passion Fizz**

Peach Syrup, Passion Fruit, Lime, Soda Water 12

### **Yuzu Pin Tonic**

Yuzu, Pineapple Juice, Lemon, Tonic Water 11

## CLASSIC

### **Martini**

Tasmanian vodka, dry vermouth, olive brine 24

### **Aperol Spritz**

Prosecco, Aperol, soda water 24

### **Espresso Martini**

Vodka, coffee liqueur, fresh espresso, simple syrup 24

# WINE LIST

## WINES BY THE GLASS

### SPARKLING

120ml

NV	Clover Hill	Cuvee Sparkling	<i>Pipers River, Tasmania</i>	17
NV	Ziro Prosecco	Pinot Noir, Chardonnay	<i>Veneto, Italy</i>	14
NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Pipers River, Tasmania</i>	18

### WHITE

150ml

Milton		Riesling	<i>East Coast, Tasmania</i>	15
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
Kelvedon		Chardonnay	<i>East Coast, Tasmania</i>	15

### RED

150ml

Fox Creek		Shiraz	<i>McLaren Vale South Australia</i>	15
Milton		Pinot Noir	<i>East Coast, Tasmania</i>	16
Alcorso		Pinot Noir	<i>Multi Regional, Tasmania</i>	15
Clarence House		Cabernet Merlot	<i>Cambridge, Tasmania</i>	16

### 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>	85
NV	La Villa Blanc De Blanc	Chardonnay	<i>Spreyton, Tasmania</i>	75
NV	Ziro Prosecco	Pinot, Chardonnay	<i>Veneto, Italy</i>	65
NV	Clover Hill	Cuvee Sparkling	<i>Pipers River, Tasmania</i>	72

## SPARKLING ROSÉ

NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Freycinet, Tasmania</i>	80
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>	70
Laurel Bank	<i>Derwent River Tasmania</i>	65
Tamar Ridge	<i>Tamar Valley, Tasmania</i>	75

## PINOT GRIS

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

## PINOT GRIGIO

La Villa	<i>Spreyton, Tasmania</i>	75
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## CHARDONNAY

Clarence House	<i>Cambridge, Tasmania</i>	75
La Villa	<i>Spreyton, Tasmania</i>	75
Idiom Estate	<i>Tamar Valley, Tasmania</i>	65
Invercarron	<i>Jordan Valley, Tasmania</i>	75
Kelvedon Estate	<i>East Coast, Tasmania</i>	75

## R O S É

Milton	Pinot Noir	<i>Cranbrook, Tasmania</i>	75
Spring Vale	Pinot Noir	<i>Cranbrook, Tasmania</i>	66

## M O S C A T O

Johnny Q	Moscato	<i>South East Australia</i>	60
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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>	85

**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

Majella 6PL68	<i>Coonawarra, South Australia</i>	160
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## M E R L O T

Clarence House Estate	<i>Coal River Valley, Tasmania</i>	75
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Holm Oak	<i>Tamar Valley, Tasmania</i>	75
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## S H I R A Z

Fox creek	<i>McLaren Vale, South Australia</i>	85
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Elderton	<i>Barossa Valley, South Australia</i>	85
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Paxton	<i>McLaren Vale, South Australia</i>	75
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## O T H E R   V A R I E T A L S

Clarence House Reserve Tempranillo	<i>Cambridge, Tasmania</i>	75
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## 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
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
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	11
James Boags 2.7% Light 330mls	9.5
Peroni 330mls	12
Bruny Island Oxymoron Dark Pale 500mls	16
Hobart Brewing Compagny Harbour Master Ale 375mls	13
Du Cane Pale Ale	13
Peroni Non-Alcoholic 330mls	8

## V O D K A

Hartshorn Sheeps Whey	14
Grey Goose	15
Observatory Hill	12

## W H I S K Y

Launceston Distillery Tawny	30
Hobart Signature	29
Glen Morangie 10yo	14
Glenfiddich 12yo	15
Buffalo Trace	12
Jack Daniels	12
Jamesons	12
Monkey Shoulder	12
Gold Label Johnnie Walker	15

## R U M

Diplomatico Mantuano	15
Bacardi Carta Blanca	10
Sailor Jerry's	12

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

Fortaleza Blanco	18
1800 Anejo	15
El Jimador	12
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	10
Aperol	10
Disaronno Amaretto	11
Frangelico	10
Licor 43	10
Chambord	11
Cointreau	11
St Germain	12
Limoncello	10
Montenegro	12
Baileys	12