

Alcoholic Free Cocktails

Soft drinks

Passion Splice (Passionfruit orgeat, cream, lemon)	14		
Raspberry Smash (Earl Grey, vanilla and raspberry)	10		
Marshmallow passionfruit (passionfruit puree, apple juice, fresh lime)	10		
Non-Alcoholic			
	sml	lrg	bot
McGuigan Zero Sparkling - SA	8		35
McGuigan Zero Sauvignon Blanc - SA	8	12	35
McGuigan Zero Shiraz - SA	8	12	35
James Squire Zero Alcohol			8

Pepsi	5
Lemonade	5
Solo lemon	5
Ginger beer	5
Lemon, lime & bitters	5
Bitter lemon	5
Soda water	5
Tonic water	5
Bottled still water	5
Botteled sparkling water	5
Kombucha	8
Apple juice	5
Orange juice	5
Pineapple juice	5
Tomato juice	5

To share

Barilla Bay oysters Half dozen 24 Full dozen 48
Served with lemon and your choice of 1 sauce: Mignonette, green nahm jim or soy vinegar
Mac and cheese croquette with dry tomatoes sugo, parmesan & bacon crumb 16
Fries with aioli 12 GF/DF
Sweet potato fries with herb mayo 14 GF/DF
House spiced nuts 6
Garlic Turkish bread with confit garlic butter & herb mix 8 VEG

From the grill		
18 hours slow- cooked glazed pork ribs with tamarind jaew <i>40 GF/DF</i>		Pipers Brook Pinot Grigio TAS
250g chargrilled Cape Grim porterhouse with beef jus <i>48 GF/DF</i>		Snake and Herring Dirty Boots Cabernet Sauvignon WA
Marion Bay chicken supreme with romesco sauce <i>32 GF</i>		Storm Bay Pinot Noir TAS
Grilled market fish with salsa verde <i>36 GF/DFO</i>		<i>42</i> Degrees Riesling TAS
Served with a side option:		
Leafy green herb salad with house dressing <i>DF/GF</i>		
or		
Roasted potatoes, charred greens with buttermilk dressing <i>GF/DFO</i>		
Salads		
Caesar salad, cos lettuce, pork lardon, poached egg, parmesan, tonnato dressing and chickpea croutons <i>20 GF</i>		
Thai calamari salad, green nahm jim, mixed greens, coriander, mint, spring onion, cucumber, sesame oil, seeds and crispy shallots <i>24 GF/ DF</i>		
Farmers' rice bowl, broccolini, brown rice, spinach, kimchi, super seeds mix and soy vinegar <i>18 V/ DF</i>		
Add a protein topper to your salad:		
<i>grilled chicken 6 fried egg 2 Huon smoked salmon 9 tofu 4</i>		



Paired drinks & dietary information: Gluten Free (GF) Gluten Free Option (GFO) Dairy Free (DF) Dairy Free Option (DFO) Vegetarian (VEG) Vegetarian Option (VEGO) Vegan (V) Vegan Option (VO) Nut Free (NF)

House Cocktails		Classic Cocktails	
Rum Rusty Nail (Roasted nuts, butter wash Havana 7 rum, Drambuie, Orange bitters)	18	Whisky Sour (Scotch whisky, lemon, sugar, egg white)	21
Breakfast Martini (Gin, Aperol, lemon, pineapple juice, marmalade)	17	Amaretto Sour (Disaronna, Scotch whisky, lemon, egg white)	20
Crowne Sprtiz (Chambord, elderflower liquor, sparkling wine, pomegranate, soda)	17	Margarita (Tequila, lime, Cointreau)	20
Moscow Mule (Vodka, lime, bitters, ginger beer)	20	Cosmopolitan (Vodka, Cointreau, cranberry, lime)	19
Whisky Yuzu Highball (Scotch whisky, yuzu, lemon, Peychaud's bitters)	19	Mojito (Rum, lime, sugar, mint)	18
Jägermeister Surfer (Malibu, Jägermeister, pineapple juice, lemon)	15	Mai Tai (Spice rum, Cointreau, orgreat, lime)	20
Blueberry Sour (Gin, lemon, egg white, blueberry, vanilla syrup)	18	Espresso Martini (Vodka, Kahlua, sugar, fresh espresso)	21
Strawberry Daiquiri (Rum, strawberry, lime)	20	Negroni (Gin, campari, sweet vermouth)	20
Blood Moon (Gin, Aperol, passionfruit, lemon, vanilla, orange juice)	19	Old Fashion (Whisky, sugar, Angostura bitter)	20
Hot Toddy (House spiced Willie Smiths Organic Cider, apple juice, rum)	15	Tequila Sunrise (Tequila, grenadine, orange juice)	18
		Aperol Spritz (Aperol, soda, sparkling wine)	15

Rum	
The Kraken Black Spiced Rum 40% - USA	12
Arcane Beach House Spiced Rum 40% - MUS	15
Diplomatico 40% - VEN	16
Malibu Coconut Rum 21% - ESP	12
Zacapa 40% - GTM	19
Plantation OFTD Overproof 69% - BRB	20
Plantation Pineapple 40% - BRB	15
Angostura 37.5% - TTO	12
Diplomatico Blanco Reserve 40% - VEN	17

Tequila & Mezcal	
Del Maguey Vida Mezcal 42% - MEX	19
llegal Joven Mezcal 40% - MEX	20
Espolon Tequila Reposado 40% - MEX	13
El Jimador Tequila Blanco 38% - MEX	13
Patron Reposado 40% - MEX	

Vodka	
666 Cape Grim Vodka 40% - TAS	12
Absolut Vodka 40% - SWE	12
Beluga Noble Vodka 40% - RUS	14
Belvedere Vodka 40% - POL	13
Grey Goose Vodka 40% - FRA	15
Hartshorn Sheep Whey Vodka 40% - TAS	17

Taps		sch	pint
Little Creatures Pale Ale 5.2%		13	16
James Boag's Draught 4.6%		12	14
James Boag's XXX 4.8%		12	14
James Boag's St George 4.2%		12	14
Furphy Crisp Lager 4.5%		11	14
Willie Smith's Cider 5.4%		11	14
HBC Aussie Pale 4.2%		10	12.5
XXXX Gold Lager 3.5%		10	12
Stone & Wood Pacific Ale 4.4%		14	17
Little Dragon Ginger Beer 4%		14	17

Bottle		
James Boag's Premium Light 2.5% - TAS		9
James Boag's Premium 4.6% - TAS		10
Heineken Lager 5% - INT		10
Byron Bay Lager 4.2% - NSW		10
Hahn Ultra Crisp Glten Free 4.2% - NSW		10

Pizza, Pasta & Soups	
Gluten free base available +3	
Margarita pizza, tomato base, buffalo mozzarella and torn basil 21 GFO/ VEG	
Piña deluxe pizza, tomato base, mozzarella cheese, speck, grilled pineapple, chilli oil, parmesan and dry herbs 24 GFO	
Chicken pesto pizza, pesto base, potato, grilled chicken, mozzarella cheese, aioli, sundried tomatoes and olives 24 GFO	
Garlic prawn pizza, tomato base, prawns, chorizo, pickled onions, chives and garlic sauce 26 GFO	
Linguine seafood aglio olio with prawns, calamari, parmesan, garlic, chilli and parsley 28	
Farfalle primavera al burro with capsicum, cherry tomatoes, spinach, parmesan, olives, lemon and parsley 22 VEG	
Something extra for you pasta:	
chicken 6 smoked salmon 9 calamari & prawns 9	
Soup of the day served with crunchy sourdough 15	

Burger & Wraps	
Chicken and ranch club, crumbed chicken, fried egg, grilled bacon, Swiss cheese, butter lettuce, sliced tomato, pickles and ranch dressing 24 GFO	Served on toasted rye and with fries
Lamb Souvlaki, red onion, sliced tomato, parsley, garlic & coconut yogurt dressing and mixed greens 28	Served on pita bread and with fries
Falafel Gyro, red onion, sliced tomato, parsley, garlic & coconut yogurt dressing and mixed greens 20 V	Served on pita bread and with fries
Signature beef burger, chargrilled beef patty, American cheese, grilled bacon, pickles, red onion, tomato, butter lettuce and special burger sauce 24 GFO	Served in a brioche and with fries
Add ons:	
chargrilled beef pattie 8 grilled bacon 4 extra cheese 2 jalapeños 2 fried egg 2 liquid cheese 4 swap for sweet potato fries 4	

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Sides

- Side salad, cherry tomatoes, mixed leaves, pickled onions and shallot dressing 12
- Chargrilled corn with butter and parsley 12 GF/ V
- Charred Greens with buttermilk dressing 12 GF/ V

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Add side salad to any dish +1.5

Desserts

- Tasmanian trio cheese for one with dried apricots, blackberry & wine gel, crackers 25 GFO
- Raw sugar pavlova, chantilly cream, lemon curd, seasonal fruits 15 GF/ NT
- Flan de queso, cream cheese, caramel, lime zest 12 GF/ NT
- Indulge ice cream, chocolate cover, hazelnut semi-Freddo, raspberry gel, toasted hazelnuts 15 GF

Whiskey

Scotch		
Aberlour A'Bunadh Single Malt	61.2%	30
12YO		
Ardbeg	46%	10YO
		16
Bunnahabhain Single Malt	46.3%	12YO
		19
Chivas Regal	40%	12YO
		12
Chivas Regal	40%	18YO
		17
Glenfiddich	40%	21YO
		40
Glenfiddich Solera Cask	40%	15YO
		20
Glenmorangie	40%	10YO
		13
Glenrothes	40%	12YO
		16
Johnny Walker Green Label	43%	
		14
Lagavulin Malt	43%	8YO
		21
Laphroaig	40%	10YO
		17
Macallan Sherry Oak	40%	12YO
		20
Talisker Malt	45.8%	10YO
		16

Brandy & Cognac

Charles Oates Apple Brandy	43%	- TAS	16
Lark XO Brandy	46%	- TAS	40
Martell VSOP	40%	- FRA	13
St Remy VSOP Brandy	37%	- FRA	12
Francois Voyer Cognac XO Gold	40%	- FRA	30

Liqueur

Baileys Irish Cream	17%	- IRL	10
Belton Limoncello	30%	- ITA	12
Chambord	16.9%	- FRA	10
Chartreuse Yellow	43%	- FRA	16
Chartreuse Green	55%	- FRA	16
Cointreau	40%	- FRA	14
Dom Benedictine	40%	- FRA	11
Drambuie Whisky Liqueur	40%	- SCT	12
Esprit de Figs Fig	18%	- FRA	12
Fernet Branca	39%	- ITA	15
Frangelico	20%	- ITA	10
Kahlua	20%	- MEX	12
Licor 43	31%	- ESP	12
Luxardo Maraschino	32%	- ITA	12
Midori Melon	20%	- USA	12
Opal Nera Black Sambuca	30%	- ITA	10
Jagermeister	35%	- DEU	10
Adolos Ouzo	42%	- GRC	12
Topolu Tsikoudia	40%	- GRC	12

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Drinks Menu

Gin

7k Raspberry 30% - TAS	16
Botanist Islay Dry 46% - UK	15
Brocken Spectre Gin for Tonic 42% - TAS	14
Dasher + Fisher Ocean 42% - TAS	14
Dasher + Fisher Mountain 45% - TAS	14
Dasher + Fisher Meadow 45% - TAS	14
Dasher + Fisher Sloe 29.5% - TAS	17
Dasher + Fisher Strawberry 29.3% - TAS	17
Four Pillars Rare Dry 41.8% - VIC	14
Forty Spotted Classic 40% - TAS	12
Forty Spotted Pinot Noir 40% - TAS	13
Hendrick's Originlal 41.4% - SCT	14.5
Hendrick's Midsunner Soltice 43.4% - SCT	15
Hendrick's Orbium 43.4% - SCT	15
Killara Distillery Apothecary 40% - TAS	15
Lawrenny 1818 Settlers 52.5% - TAS	15
Lawrenny Van Diemen's 42.5% - TAS	14
McHenry Navy Strength 57% - TAS	17
McHenry Sloe 23% - TAS	15
McHenry Classic Dry 40% - TAS	15
Plymouth Sloe 26% - GBR	14
Roku 43% - JPN	12
Spring Bay Pink 40% - TAS	13
Strange Omen Small Batch 45.9% - TAS	15

Whiskey

<i>Tasmanian</i>	
Belgrove Aged Rye Whisky 46%	24
Lark Cask Strength 58%	40
Lark Symphony No1 40.2%	30
Lark Dark - Dark Mofo Edition 41.9% - TAS	40
Nant Bourbon Cask 43%	40
Nant Port Cask 43%	40
Nant Port Cask 63%	40
Nant Sherry Cask 43%	40
Overeem Whisky Port Cask 43%	32
Overeem Whisky Sherry Cask 43%	32

Whisk(e)y

<i>Irish</i>	
Dead Rabbit Irish Whisky 44%	12
Jameson Irish Whisky 40%	12
<i>Bourbon</i>	
Bakers Bourbon 53%	18
Balvenie Caribbean cask 43% 14YO	19
Makers Mark 40%	12
Makers Mark 46 47%	14
Jack Daniels Gentleman Jack 40%	13
Jack Daniels Single Barrel 45%	16

Sparkling

NV Devils Corner Sparkling Cuvée - TAS	14	60
La Boheme Cuvée Sparkling Rosé - TAS	13	60
NV 42 Degrees South Sparkling - TAS		70
Pirie NV Sparkling - TAS	17	80
NV Jansz Sparkling - TAS		85
Velvet & Willow 2015 - SA		90
Apogee Deluxe Vintage Brut - TAS		120
Mumm Grand Cordon NV - Champagn, FRA		180
Arras Grand Vintage 2009 - TAS		220

White

<i>Riesling</i>	sml	lrg	bot
42 Degrees Riesling - TAS	13	20	60
Knappstein Riesling - SA	13	20	60
Glaetzer-Dixon Uberblanc Riesling			65
Moores Hill Riesling - TAS			65
Josef Chromy Riesling - TAS			70
Gala Estate Late Harvest Riesling - TAS			95
Riversdale Estate Cygnus Riesling - TAS			130

<i>Sauvignon Blanc</i>			
Totara Sauvignon Blanc - NZ			45
Devils Corner Sauvignon Blanc - TAS	12	20	55
42 Degrees Sauvignon Blanc - TAS			65
Freycinet Wineglass Bay - TAS			65
Josef Chromy Sauvignon Blanc - TAS			70
Gala Estate Sauvignon Blanc - TAS			75

<i>Pinot Gris</i>			
Devils Corner Pinot Grigio - TAS	12	20	55
42 Degrees Pinot Grigio - TAS			60
Cape Bernier Haphazard Pinot Gris -TAS			65
Pipers Brook Pinot Grigio - TAS	14	22	65
Barringwood Pinot Gris - TAS			80
Small Island Pinot Gris - TAS			85

White

<i>Chardonnay</i>	sml	lrg	bot
Devils Corner Chardonnay - TAS	12	20	55
42 Degrees Chardonnay - TAS			60
Nocton Vineyard Chardonnay - TAS	13	20	65
Ghost Rock Estate Chardonnay - TAS			70
Glaetzer-Dixon Chardonnay - TAS			70
Sailor Seeks Horse Chardonnay - TAS			85
Sailor Seeks Horse "One Monkey" Chardonnay - TAS			90
Dalrymple Cave Block Chardonnay - TAS			95
Pooley Wines Cooida Vale Chardonnay - TAS			120
Shaw & Smith M3 Chardonnay - SA			120

White Wine Varietals

Brown Brothers Moscato - VIC	12	20	55
Pooley Wines Gewürztraminer - TAS			70

Rosé

Rameau d'Or Rosé - France			65
Devils Corner Pinot Noir Rosé - TAS	15	24	70
Two Tonne "Skinsy" Pinot Gris - TAS			70
Derwent Estate Rosé - TAS			75
Nocton Rose - TAS	15	24	70
Days & Daze Rosé - AUS	11	16	50
Chandon Garden Spritz - VIC	16		75

Red

<i>Pinot Noir</i>	sml	lrg	bot
Storm Bay Pinot Noir - TAS	12	20	55
Devils Corner Pinot Noir - TAS	13	20	60
Glaetzer-Dixon Avance Pinot Noir - TAS			65
42 Degrees South Pinot Noir - TAS			75
Ghost Rock Pinot Noir - TAS			80
Brian Pinot Noir - TAS			95
Dalrymple Pinot Noir - TAS			100
Moorilla Muse Pinot Noir - TAS			120
Shaw + Smith Pinot Noir - SA			120
Giant Steps LDR Pinot Noir Syrah - TAS			120
Domaine A Pinot Noir - TAS			160

Merlot

Wilder & Wilder Exhibitionist Merlot - SA			50
Smith & Hooper Merlot - SA	13	20	60
Domaine A Merlot - TAS			120

Red

<i>Cabernet and blends</i>	sml	lrg	bot
Snake & Herring Cabernet Sauvignon - SA	14	22	65
Vasse Felix Filius Cabernet - WA			65
Stoney Vineyard Cabernet Sauvignon - TAS			70
Moss Wood Amy's Blend Cabernet Sauvignon - WA			80
Marion's Vineyard Cabernet Sauvignon - TAS			85
Pooley Wines Cabernet Merlot - TAS			95
Moss Wood Ribbonvale Cabernet - WA			125

Shiraz

Sons of Eden Mardchall Shiraz - SA			70
Waterton Hall Shiraz - TAS	16	26	75
Moorilla Estate Muse Syrah 2015 - TAS			100
St Hallet Blackwell Shiraz - SA			130

Red

<i>Red wine varieties</i>	
Sinapius Esmé Rouge Gamay - TAS	75
Cullen Red Moon Red Blend - WA	85
Bruno & George Nebbiolo Grenache - SA	90
Bruno & George Nebbiolo Montepulciano - SA	120

Dessert Wine

De Bortoli Show Liqueur Muscat - NSW	15	70
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Aperitif

Amaro Montenegro Italiano 23% - ITA	12
Aperol 11% - ITA	12
Bonal a la Gentiane-Quina 16% - FRA	12
Campari 25% - ITA	12
Cynar 16.5% - ITA	12
Lillet Red Rouge 17% - FRA	12
Pimms 25% - GBR	12
Macchu Pisco 44% - PER	12
Suze 20% - FRA	13
Dry Curacao 40% - FRA	13