

SPIRITS

Taste the finest spirits Tasmania has to offer.

White Spirit Tasting Paddle

Your choice of any four of the following gin or vodkas

\$ 30

Dark Spirit tasting Paddle

Your choice of any four of the following whiskey or rums

\$ 40

VODKA

Island Coast	15.5
Spring Bay	16.9

GIN

Mchenry, Classic Dry	15.9
Mchenry, Federation	15.9
Mchnery, Buttery	15.9
7k, Tasmanian Raspberry	15.5
Lark, Forty Spotted Citrus	15.9
Taylor & Smith, Honey Gin	18.9

WHISKEY

Lark, Classic Cask	28.9
Lark, Fire Trail	28.9
Lark, Devils Storm	28.9
Callington, El Sol Tasmanian	18.9
Hellyers Road, 10YO Oloroso	21.9
Overeem, Single Malt	24.9
Launceston Distillery, Roaster Malt Release	24.9

RUM

New Norfolk Distillery, Project Furiosa	18.5
New Norfolk Distillery, Autumn Smoky Maple	19.9

BEER

Ask our friendly Team about our local bottled and Tap beer range



LOCAL STORY

From local producers, bakeries, farmers and distillers, this menu offers you a Purely Tasmanian experience



Scan the QR code to explore the stories behind our local suppliers, showcasing the best the island has to offer.

PURELY TASMANIA

Please ask our team about allergens before ordering. While we follow strict hygiene practices, our menu items are prepared in a shared kitchen using common equipment, so cross-contamination may occur.

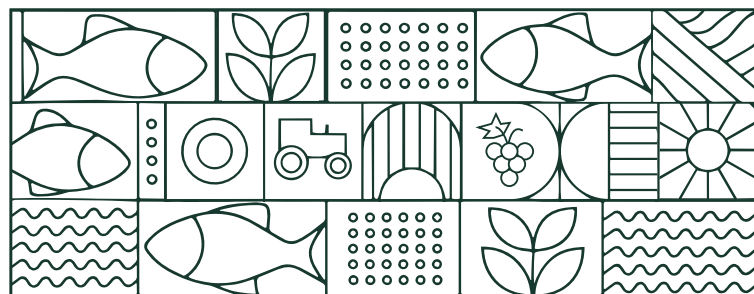
SHAPED BY LOCAL SUPPLIERS,
GROWERS AND DISTILLERS.

PURELY TASMANIA

DISCOVER PRODUCE, DRINKS AND
STORIES FROM ACROSS THE ISLAND.

PURELY SEAFOOD

Smoked Salmon Brioche Tasmanian smoked salmon, avocado, cucumber, cream cheese, pickles, brioche bun	17.9
Crispy Fish Bites Served with Hobart-made spicy BBQ & honey mustard dipping sauces	13.9
Pepperberry Salt & Pepper Squid Crispy squid, served with chilli relish & green tomato pickle dipping sauces	13.9



BAR SNACKS

Crispy Chicken Tenders Served with Hobart-made spicy BBQ sauce & honey mustard dipping sauces	13.9
Mushroom, Leek & Spinach Arancini (GF, VG) Served with green & red tomato relish	14.9
Marinated Olives & Pepper Leaf Almonds Native herb marinated olives, pepper leaf almonds & water crackers	16.9
Local Cheese Board Selection of local cheeses with quince paste, grapes & lavosh	21.9
Tasmanian Charcuterie Plate Chicken pâté, salami & prosciutto with olives, tomato relish & crackers	18.9

GF - Gluten Friendly, VG - Vegetarian

FROM THE OVEN

All Smith's Gourmet Pies & Sausage Roll
served with your choice of two Tasmanian sauces
Tasmanian BBQ Sauce | Tomato Relish | Hot Whiskey Mustard Dip

Scallop & Prawn Mornay Pie	14.9
Steak Bacon & Cheese Pie	13.9
Curried Chicken Pie	13.9
Spinach & Feta Pie	13.9
Sausage Roll	13.9

SWEET TREATS

Tasmanian Hazelnut Truffle Fresh berries coulis, native pepper berry & honey ice cream	22.9
Island Popcorn Sundae Assorted Local Island Popcorn, caramel sauce, whisky ice cream	14.9

WINES

SPARKLING	GLS	
Pirie Estate NV	15.9	
Jansz Premium Cuvée NV	16.9	
WHITE	SML	LRG
Bream Creek, Sauvignon Blanc	16.9	21.9
Devils Corner, Sauvignon Blanc	14.9	19.9
Derwent Estate, Chardonnay	21.9	26.9
Devils Corner, Chardonnay	15.9	20.9
Pooley, Riesling	21.9	26.9
Tamar Ridge Estate, Riesling	16.9	21.9
ROSÉ		
Derwent Estate, Rosé	18.9	23.9
RED		
Pooley, Syrah	24.9	29.9
Derwent Estate, Pinot Noir	18.9	23.9
Tamar Ridge, Pinot Noir	18.9	23.9

COCKTAILS

Blackmans Bay Spritz Pirie Estate Sparkling NV, blackmans bay limoncello, soda water	23.5
Lark Boulevardier Lark classic cask, dolin sweet vermouth, campari	26.5
Whiskey Old Fashioned Callington mill enigma, angostura bitters, sugar syrup	21.5
Vodka Martini Island coast vodka, dolin sweet vermouth	22.5
Gin Martini Mchenry federation gin, dolin sweet vermouth	21
Manhattan Bourbon whiskey, dolin sweet vermouth, angostura bitters	21.5
Negroni Mchenry federation gin, campari, dolin sweet vermouth	23.5
Whiskey Sour Callington mill enigma, fresh lemon juice	17.9
Butterfly Gin Sour Mchenry butterfly gin, lemon juice, sugar syrup	17.9
Mimosa Pirie Estate Sparkling NV, orange juice	16

