

# ALL-DAY MENU

French comfort food – Tasmanian Produce – No fuss

MORNING FAVOURITES	<b>Brioche</b>   cultured butter, house jam / marmalade	V   GFO   DFO	15
	<b>Eggs your way</b>   fried, scrambled, soft-set w/ toasted brioche Add   Bacon +4   Egg + 4   Mushrooms +4   Chutney +3   Hollandaise +3   Ratatouille +5   potato rösti +9	V   GFO   DFO	15
	<b>Bistro Benedict</b>   Champagne ham, gruyere, soft-set egg, hollandaise	VO   GFO	22
	<b>Bacon'n'Egg WNDRBR</b>   smoked pork belly, egg, maple, brioche	GFO   DFO	24
	<b>Farmers' Omelette</b>   baked eggs, onion, ratatouille, Gruyère, goats curd, herbs	V   GF   DFO	20
	<b>French Toast</b>   brioche, apple, crumble, custard	V	22
	<b>Rösti</b>   Corn or Beetroot   soft-set egg   herbs   Mushroom & truffle, soft – set egg, bechamel, herbs	V   GF   DFO   V V	24 24
TOASTED + CROISSANTS	<b>Gruyère Cheese Toastie</b>   add ham   add chicken	GFO   DFO	15   +4   +4
	<b>Stuffed Caesar Croissant</b>   poached chicken, bacon, cos, caper mayo	GFO   DFO	20
	<b>Crème Brûlée loaded Croissant</b>   strawberry jam   caramel	GFO   DFO   V	20
	<b>Croque-Monsieur</b>   Champagne ham, Dijon, Béchamel + Make me a Croque Madame	GFO	22 +4
	<b>Monsieur Reuben</b>   braised beef, horse radish, onion, pickles, gruyère	GFO   DFO	24
SMALL	<b>Green Goddess Toastie</b>   Tempeh, ratatouille, vegan brie, herbs	V   V+O   GFO   DFO	24
	<b>Baked Brie</b>   truffle honey, granola, herbs & bread	V   GFO   DFO	20
	<b>Oysters</b>   Natural or Rose petal Mignonette     3pc   6pc   12 pc	GF   DF	13   25   50
	<b>French Onion Soup</b>   croutons, Gruyère	VO   V+O   GFO   DFO	18
MAIN	<b>Creamy Chicken and Mushroom Pasta</b>   asparagus, bechamel	N/A	28
	<b>Gnocchi</b>   textures of corn, brown butter, lemon, thyme	V   V+O   GF   DFO	32
	<b>Steak frites</b>   porterhouse MB5+, skin-on-fries, tomato butter	GF	46
	<b>Market Fish</b>   ratatouille, butter sauce	GF	MP
SIDES	<b>Loaded Fries</b>   Gruyère, smoked paprika, hollandaise	V   GFO	12
	<b>Roasted Pink Eyes</b>   duck fat, shallot, parsley	V   V+O   GFO	15
	<b>Seasonal Greens</b>   green goddess, curdy	V   V+O   GF   DF	15
	<b>Roasted Carrot &amp; fennel</b>   orange, saffron, pomegranate	V   V+O   GF   DF	15
SWEETER	<b>Strawberry Crème Brûlée</b>   custard, caramelised sugar	V   GF	15
	<b>Dark Chocolate Mousse</b>   salt caramel   cocoa nibs   raspberry	V   GF	15
	<b>Cheese Platter</b>   Brie   Cheddar   Tête de Moine     1pc   2pc   3pc	V   GFO	14   25   38



V: Vegetarian V+: Vegan GF: Gluten Free DF: Dairy Free O: Dietary Options Available.

Please note: A 10% surcharge applies every Sunday, and a 15% surcharge applies on public holidays. Seasonal changes may apply. Due to limitations, we can't avoid cross-contamination: Please communicate with our staff any allergen concerns.

**We accept card payments only.** Apologies for the inconvenience.

# DINER | DINNER

## HORS D'OEUVRES & ENTREE

<b>PAIN ET BEURRE</b>	13
FRENCH STICK & BEURRE NOISETTE & ASH V   GFO   DFO	
<b>HUITRE   OYSTERS</b>	PCS. 6   12
GFO   DFO	
NATURAL   MYER LEMON	26   52
MAGNOLIA MIGNONETTE	27   54
<b>OLIVE NIÇOISE</b>	16
UNPITTED OLIVES   TOMATO   VANILLA   TARRAGON	V   V+   GF   DF
<b>TARTE AU CRÈME FRAICHE</b>	18
LOCAL SMOKED WHITE FISH CRUDO   MOUSSE   KELP   RADISH GFO	
<b>ÉCLAIRE   1 PCS.</b>	20
CHOUX BUN   CHICKEN LIVER PATE   MUSTARD FRUIT	
<b>STEAK TARTARE</b>	22
WALLABY   CLASSIC CONDIMENTS   CRISPS	GFO   DFO
BEETROOT   CLASSIC CONDIMENTS   CRISPS	V   V+   GFO   DFO
ADD ROASTED BONE MARROW	GFO   DFO 10
<b>SOUPE À L'OIGNON</b>	18
FRENCH ONION SOUP   CROUTON   GRUYERE	V   V+   GFO   DF
<b>SOUFFLE</b>	20
GRUYERE   GOAT CURD   SPRING GREENS   CANTELOUP V	
<b>BAKED BRIE</b>	23
WICKED   CRÊPE   MAPLE   GRANOLA   CRANBERRY	GFO   DF   V+O
<b>CAILLE AU TRUFFE</b>	GF 26
QUAIL   GNOCCHI   ASPARAGUS   TRUFFLE GRIBICHE	

THURSDAY – SATURDAY 5.30PM – LATE (KITCHEN CLOSES 9PM)

## PLATS DE RÉSISTANCE

<b>POISSON DU JOUR</b>	MP
FISH OF THE DAY   SEAWEED   FLAN   SQUID INK SALAMI GF	
<b>CANARD A L'ORANGE</b>	50
DUCK LEG & BREAST   WHITE BEAN   SAFFRON   RAVIOLO   CITRUS DF	
<b>BŒUF BOURGUIGNON BLANC</b>	48
CHUCK   HORSE RADISH   ROOTS   GREENS   PEARL ONION GF   DF	
<b>STEAK GALETTE</b>	56
PORTERHOUSE MB 5+   ONION CARAMEL   POMME GALETTE   KUNZEA GF   DF	

## PLATS D'ACCOMPAGNEMENT

<b>FEUILLES DE SAISON</b>	15
GREEN GODDESS   FIRED LOCAL GREENS   CURDY V   V+O   GF   DF	
<b>POMMES LYONNAISE</b>	15
PINK EYES   SHALLOT   PARSLEY   BEURRE NOISETTE V   V+O   GF	
<b>RATATOUILLE MODERNE</b>	18
SUGO   ZUCCHINI   AUBERGINE   SHALLOT   HERBS   GRUYERE V   V+O   GF   DFO	

## DESSERTS & FROMAGE

<b>MOUSSE AU CHOCOLAT</b>	V   GF	15
<b>CREME BRULEE</b>   APPLE   VANILLA	V   GF	15
<b>ASSIETTE DE FROMAGE</b>	V   GFO	PCS 1   2   3
BRIE   BLEU   TETE DE MOINE		14   25   38

V: Vegetarian V+: Vegan GF: Gluten Free DF: Dairy Free O: Dietary Options Available.

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*At WunderBar & Restaurant, we celebrate the diversity of wine through the lens of terroir, climate, and craftsmanship. Our wine list showcases grape varieties that thrive in three distinct regions—Broader France, Germany, and Australia—each offering its own unique expression of place.*

*From the cool-climate vineyards of Tasmania, expect wines with bright acidity, elegance, and purity, particularly in sparkling styles, Pinot Noir, and aromatic whites. In France, the birthplace of many noble varieties, tradition and terroir combine to create wines of depth, finesse, and complexity, from rich Burgundian Chardonnays to vibrant Loire Valley Sauvignon Blancs. Meanwhile, Germany is renowned for its precision and purity in winemaking, particularly in Riesling, where balance between acidity and fruit creates wines that range from bone-dry to lusciously sweet. By exploring wines from each of these regions, we invite you to discover how climate, soil, and technique shape their character—sometimes in contrast, sometimes in harmony.*

PROUDLY RECOGNISED:

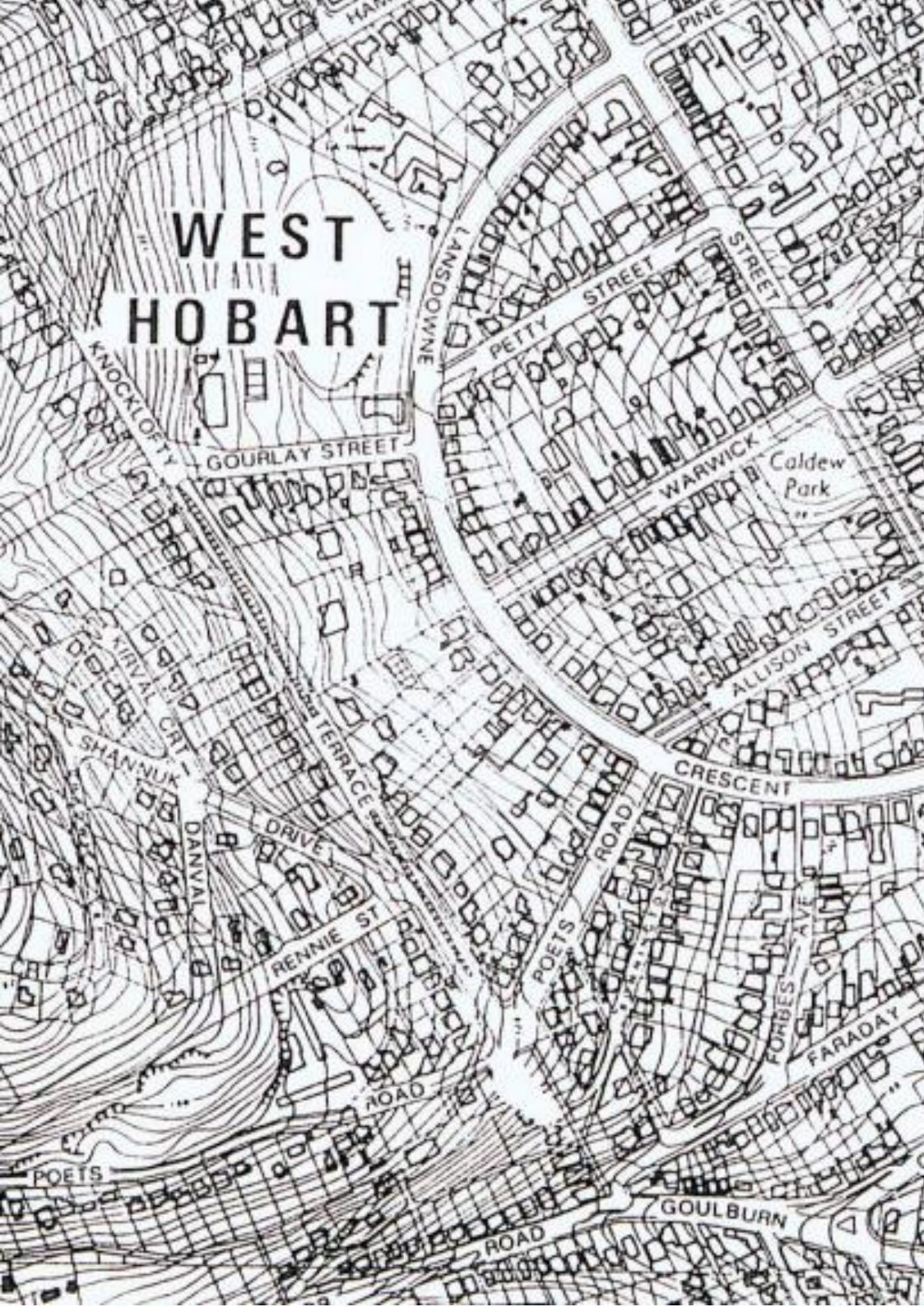


**AUSTRALIA'S  
WINE LIST  
OF THE YEAR  
AWARDS**

**PLEASE NOTE WE ARE A CASHLESS VENUE. 10% SUNDAY AND 15% PUBLIC HOLIDAY SURCHARGES WILL APPLY.**



# WEST HOBART



## COCKTAILS

**Pêche Mar-Téa-ni** 21

*Archie Rose Dry Gin, Huon Peach, Earl Grey Tea, Dry Vermouth, Wakame Oil*

**Wunder-Cello Spritz** 19

*House-made Citrus-Cello, Seasonal Aromatics, Blanc de Blanc, Seltzer Water*

**Bisou Bisou** 22

*7k Raspberry Gin, Strawberry, Tassie Pepperberry, Citrus, Petillant Rose*

**Fleur de Vin (Sangria)** 19

*Local Red Wines, Spices, Citrus, Fruits Juice, Red Valerian*

**Vieux Pomme** CONTAINS CHESTNUT 23

*Comte de Louis Lauriston Calvados, Sweet Vermouth, Le Birlou Apple, Bitters*

**Pain au Chocolate Old Fashioned** CONTAINS DAIRY 25

*Archie Rose Double Malt Whiskey, Beurre Noisette, Cacao Nibs, Bitters*

**+ NON-ALC OPTION AVAILABLE, ASK US!**

**WE MAKE MOST CLASSIC COCKTAILS TOO! ASK YOUR SERVER FOR MORE INFORMATION**



## **BEER + CIDER**

(CANS + BOTTES)

### **FROM THE FRIDGE**

Cascade Lager 4.2%	12
HBC Pale Ale 4.8%	12
HBC Rivers Middy 3.2%	12
Weihenstephan Hefe Weissbier – or – Helles (500ml) 5.4%	17
HBC Harbour Master Amber Ale 4.4%	12
Spotty Dog Pub Stout 5.5%	13

### **CIDER**

Willie Smiths Organic Cider 5%	12
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### **LOW / NON-ALCOHOLIC**

Heaps Normal Quiet XPA <0.5%	11
Willie Smiths Non-Alc Cider <0.5%	10



## WINE

### MÉTHODE TRADITIONELLE + CHAMPAGNE

			125ml	BTL
NV	Jansz Sparkling Cuvee	<i>Relbia, TAS</i>	17	80
NV	André Delorme Cremant Blanc de Blanc	<i>Burgundy, FRA</i>	18	85
2018	Delamere Sparkling Cuvee	<i>Pipers River, TAS</i>		120
NV	Patrick Piuze Blanc de Blancs	<i>Chablis, FRA</i>		100
NV	De Saint-Gall Premier Cru	<i>Champagne, FRA</i>		155
NV	Bellebone Bis Sparkling Rosé	<i>Coal River, TAS</i>	19	90
NV	Billecart-Salmon Brut Reserve	<i>Champagne, FRA</i>		250
2015	Dom Perignon Vintage Brut	<i>Champagne, FRA</i>		600

### BLANC LÉGER ET AROMATIQUE (WHITE LIGHT + AROMATIC)

			150ml	BTL
2023	Terrason Aligoté	<i>King Valley, VIC</i>		75
2023	Ossa Grüner Veltliner	<i>Coal River, TAS</i>		130
2024	Langmeil Viognier Marsanne Roussanne	<i>Barossa, SA</i>	16	75
2023	Hahndorf Hill Grüner Veltliner	<i>Adelaide Hills, SA</i>		75
2024	Glaetzer-Dixon Uberblanc Riesling	<i>Multi-Regional, TAS</i>		85
2023	Balthassar Ress Riesling Trocken	<i>Rheingau, GER</i>		80
2023	Haddow + Dineen 'Sensucht' Riesling	<i>Coal River, TAS</i>		95



## WINE

<b>BLANC TEXTURE ET EXPRESSIF (WHITE TEXTURED + EXPRESSIVE)</b>			<b>150ml</b>	<b>BTL</b>
2024	Broad Acres Pinot Gris	<i>North-West, TAS</i>	17	80
2023	Stefano Lubiana Pinot Gris	<i>Derwent Valley, TAS</i>		100
2025	Atom Pinot Gris	<i>Tamar Valley, TAS</i>		90
2022	Hugel Alsace Gentil Blend	<i>Alsace, FRA</i>		80
2023	Domaine Pichot Vouvray	<i>Loire Valley, FRA</i>		100
2023	Le Rocher des Violettes Chenin Blanc	<i>Loire Valley, FRA</i>		145
<b>BLANC ÉLÉGANT ET STRUCTURÉ (WHITE ELEGANT + STRUCTURED)</b>				
2023	La Java Blanc Sauvignon Blanc	<i>Loire Valley, FRA</i>	15	70
2024	Parish Sauvignon Blanc	<i>Coal River, TAS</i>		90
2024	Stoney Rise Savagnin	<i>Tamar Valley, TAS</i>		85
2020	Domaine Muré Gewürtztraminer	<i>Alsace, FRA</i>		70
2024	Dr. Edge Chardonnay	<i>Multi-Regional, TAS</i>		130
2022	Woodlawn 'Three Wishes' Chardonnay	<i>Tamar Valley, TAS</i>		150
2021	Prosper Maufoux Chardonnay	<i>Burgundy, FRA</i>		95
2023	Laroche Reserve Chardonnay	<i>Burgundy, FRA</i>	17	80
2022	William Fevre Petit Chablis	<i>Chablis, FRA</i>		150
<b>ROSÉ ET VINS ORANGES (ROSÉ + ORANGE + CHILLED)</b>				
2023	Domaine Sainte Marie Rosé	<i>Provence, FRA</i>	16	75
2024	Ghost Rock P3 Rose	<i>North-West, TAS</i>		85
NV	Stoke Chilled Red ( <i>Petillant</i> )	<i>Kangaroo Island, SA</i>	15	80





## WINE

<b>VINS ROUGES LÉGERS ET ÉLÉGANTS (RED LIGHT + ELEGANT)</b>			<b>150ml</b>	<b>BTL</b>
2023	Stoney Rise Trosseau	<i>Tamar Valley, TAS</i>		80
2024	Autumn Joy Pinot Noir	<i>Multi-Regional, TAS</i>	19	90
2022	Balthassar Ress Pinot Noir	<i>Rheingau, GER</i>		100
2022	Prosper Maufoux Pinot Noir	<i>Burgundy, FRA</i>		110
2022	Dalrymple Ouse Single Site Pinot Noir	<i>Derwent Valley, TAS</i>		130
2020	Bouchard Beaune Les Taurons <b>1er Cru</b>	<i>Burgundy, FRA</i>		310
2022	Lucien Lardy Fleurie Les Roches Gamay	<i>Beaujolais, FRA</i>		125

### **VINS ROUGES CORSÉS & PUISSANTS (RED MEDIUM + FULL BODY)**

2022	Deep Valley Blaufränkisch	<i>Derwent Valley, TAS</i>		120
2021	Le Baron de Malleret Bordaeux	<i>Bordeaux, FRA</i>	21	100
2020	La Noblesse Cabernet Franc	<i>Loire Valley, FRA</i>		75
2022	Delas Saint Esprit Côtes du Rhône	<i>Rhône, FRA</i>	18	85
2023	Vasse Felix 'Filius' Cabernet Sauv.	<i>Margaret Rvr, WA</i>		75
2024	Rocca Ventosa DOC Montepuciano	<i>Montepuciano, ITA</i>	17	80
2019	Penley 'Helios' Cabernet Sauvignon	<i>Coonawarra, SA</i>		180
2019	Delas Domaine de Tourettes <b>Hermitage</b>	<i>Rhône, FRA</i>		340
2022	Alkina Estate Shiraz	<i>Barossa, SA</i>	19	90
2021	Yalumba 'The Steeple' SE Shiraz	<i>Barossa, SA</i>		240

### **VINS DOUX (SWEET / DESSERT WINES)**

			<b>60ml</b>	<b>BTL</b>
2020	La Chartreuse de Coutet Sauternes (375ml)	<i>Bordeaux, FRA</i>	15	75
2022	Jean Bicher Grand Cru Schonenberg Ries.	<i>Alsace, FRA</i>		150



# WINE

## CARAFE À VIN (375ML – HALF BOTTLE)

2023 Balthasar Röss Riesling Trocken	<i>Rheingau, GER</i>	40
2022 Balthasar Röss Pinot Noir	<i>Rheingau, GER</i>	50
2023 William Fevre Petit Chablis	<i>Chablis, FRA</i>	80

## VIN DE PRESTIGE (PREMIUM OFFERING)

BTL

### **Champagne**

NV Billecart-Salmon Brut Reserve	<i>Champagne, FRA</i>	250
2015 Dom Perignon Brut	<i>Champagne, FRA</i>	600

### **Blanc**

2023 Le Rocher des Violettes Chenin Blanc	<i>Loire Valley, FRA</i>	145
2022 William Fevre Petit Chablis	<i>Chablis, FRA</i>	150
2022 Two Tonne 'Three Wishes' Chardonnay	<i>Tamar Valley, TAS</i>	150
2022 Jean Bicher Grand Cru Schonenberg Ries.	<i>Alsace, FRA</i>	150

### **Rouge**

2022 Dalrymple Ouse Single Site Pinot Noir	<i>Derwent Valley, TAS</i>	130
2020 Bouchard Beaune Les Taurons <b>1er Cru</b>	<i>Burgundy, FRA</i>	310
2019 Penley 'Helios' Cabernet Sauvignon	<i>Coonawarra, SA</i>	180
2019 Delas Domaine de Tourettes <b>Hermitage</b>	<i>Rhone, FRA</i>	340
2021 Yalumba 'The Steeple' SE Shiraz	<i>Barossa, SA</i>	240



## SPIRITS

### WINE BASED APERITIFS / QUINQUINA (60mls)

Bonal Gentiane Aperitif	(60ml)	<i>FRA</i>	13
Byrrh Port Gentian Aperitif	(60ml)	<i>FRA</i>	13

### VODKA (30mls)

Archie Rose True Cut Vodka		<i>NSW</i>	13
Endangered Distilling co. Bagel Vodka		<i>TAS</i>	14

### GIN (30mls)

Archie Rose Straight Dry Gin		<i>NSW</i>	13
Endangered Distilling co. Juice Gin		<i>TAS</i>	14
7K Mediterranean Gin		<i>TAS</i>	15
Monkey 47		<i>GER</i>	19
7K Raspberry Gin		<i>TAS</i>	15

### RUM (30mls)

Archie Rose White Cane		<i>NSW</i>	13
New Norfolk Dormant Star		<i>TAS</i>	18



## SPIRITS

### COGNAC + ARMAGNAC (30mls)

VSOP Bas Armagnac Delord		<i>FRA</i>	14
VSOP Paul Giraud Cognac		<i>FRA</i>	16
Comte de Louis Lauriston Calvados		<i>FRA</i>	16

### WHISKEY (30mls)

Archie Rose Double Malt Whiskey	40%	<i>NSW</i>	14
Hunter Island Bourbon + Port Cask	43%	<i>TAS</i>	24
Waubs Harbour Original	46.4%	<i>TAS</i>	28
Battery Point Triple Cask	48%	<i>TAS</i>	32
Gypsy Whisky Co. 'Daddy Issues	42.6%	<i>TAS</i>	30

### TEQUILA / MEZCAL (30mls)

Olmeca Altos Plata		<i>MEX</i>	14
NODO Reposado Tequila		<i>MEX</i>	15
Estancia Raicilla		<i>MEX</i>	16
Mal Bien Espadin Mezcal		<i>MEX</i>	17



## SPIRITS

### LIQUEURS + APERITIFS + DIGESTIFS (30mls)

House made Wunder-Cello	<i>TAS</i>	12
Chartreuse MOF	<i>FRA</i>	19
Pernod Pastis	<i>FRA</i>	13
Gypsy Co. "local Absinthe" 40%	<i>TAS</i>	17
Marionette Orange Curacao	<i>VIC</i>	11
Marionette Bitter Curacao	<i>VIC</i>	11
Marionette Amaretto	<i>VIC</i>	11
Gypsy Whisky Co Local Absinthe (40%)	<i>FRA</i>	19
DOM Benedictine	<i>FRA</i>	12
Le Birlou (Apple + Chestnut)	<i>FRA</i>	13
Grada Coffee Liqueur	<i>VIC</i>	13
Willie Smiths Pommeau	<i>VIC</i>	13



## JUICES + MIXERS

### JUICES

6.5 (GLS)

Ask Our team for our current selection

### SOFT DRINKS

The Usual Soft Drinks (Coca Cola, Lemonade, Ginger Ale) 5.5

FeverTree Ginger Beer 7

House Yuzu Soda / Lemonade 7

