

RED

	gl.	bot.		gl.	bot.
42 Degrees South Pinot Noir <small>(TAS)</small>	11	55	Penny' s Hill Cabernet Sauvignon <small>(SA)</small>	12	60
Dalrymple Pinot Noir <small>(TAS)</small>		75	Stoney Vineyard Cabernet Sauvignon <small>(WA)</small>	15	75
Hughes and Hughes Pinot Noir <small>(TAS)</small>		80	Moss Wood Amy's Blend <small>(WA)</small>		80
St Hallet Faith Shiraz <small>(SA)</small>	12	62	Wild & Wilder Exhibitionist Merlot <small>(SA)</small>	11	55
St Hallet Blackwell Shiraz <small>(SA)</small>		130	Pooley Wines Cabernet Merlot <small>(TAS)</small>		105
Grant Burge The Holy Trinity GSM <small>(SA)</small>		100	Domaine A Merlot <small>(TAS)</small>		120
			Nocton Vineyard Merlot <small>(TAS)</small>		55



DRINK

  @thedeckhobart

SHARING

Oysters natural with mignonette
(GF/DF) 24 ½ doz 42 full doz

Oysters Kilpatrick (DF)
30 ½ doz 60 full doz

Candied peanuts (GF/VEGAN) 8.5

Sweet potato fries with herb mayo
(GF/DF/VEG) 12

Fries with garlic aioli (GF/DF/VEG) 12

Loaded fries with jalapenos, bacon,
cheddar (GF) 16

Mac and cheese croquettes,
smoked paprika, chorizo mayo and
sweetcorn pureé 13.5

Selected cured meats and house
made smallgoods plate, piccalilli
and chargrilled bread (GFO) 29

Selection of local cheeses with
sesame lavosh, sourdough bread,
fig and apricot jam and dried fruit
(GFO) 24

PIZZA

SOURDOUGH BASE, GLUTEN FREE AVAILABLE
UPON REQUEST

Tomato base, buffalo mozzarella,
and torn basil (VEG) 19

Huon salmon, capers, dill and cream
cheese 26

Chargrilled chicken, bacon and red
onion 24.5

Pepperoni, salami and chorizo 24.5

Mushroom, truffle and pecorino (VEG)
22

WHITE

	gl.	bot.
Cape Bernier Haphazard Pinot Gris (TAS)	13	65
Howard Pinot Gris (SA)	13	65
Barringwood Pinot Gris 2019 (TAS)		80
Winter Brook Pinot Gris (TAS)		75
Totara Sauvignon Blanc (NZ)	11	55
Gala Estate Sauvignon Blanc (TAS)	11	65
Freycinet Sauvignon Blanc (TAS)		65
Glaetzer-Dixon Nouveau Chardonnay (TAS)	13	65
Barringwood Chardonnay (TAS)	15	80
Sailor Seeks Horse Chardonnay (TAS)		85
Moore's Hill Riesling (TAS)	14	65
Josef Chromy Riesling (TAS)	15	65
Frogmore Riesling (TAS)		65
Pooley Wines Gewürztraminer (TAS)		70



ROSÉ

	gl.	bot.
Tomfoolery Trouble & Strife Rosé (TAS)	13	55
Derwent Estate Rosé (TAS)	14	65
Rameau D'or Rosé (FRANCE)		70
Alpha Box & Dice Tarot Rosé (TAS)		55
Two Tonne "Skinsy" Pinot Gris (TAS)		65





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SWEETS \$19 EA

Lemon Meringue

Lemon verbena cream with passionfruit curd, toasted swiss meringue, blackcurrant sorbet and vanilla shortbread (GF)

Snickers

Dark chocolate, peanut parfait, salted caramel, banana and malted milk crumb

Apricot Cheesecake Crumble

Lemon and vanilla cheesecake with ginger oat crumble, apricot compote, and blackberries (GFO)

Tasmanian Berry Brûlée

Vanilla bean and raspberry layered brûlée, strawberry jelly, blackberry twist, pistachio crumb and violet ice cream (GF)

TAPS

	pot	pint
Moo Brew Lager	6	10
Moo Brew Session Ale	6	12
Little Creatures IPA	8	15
Boag's XXX	7	13
Boag's St George	7	13
Furphy	7	13
Willie Smith Cider	7	13
Bruny Island Whey Stout	8	14

BOTTLE

ASK US ABOUT OUR SEASONAL BEERS

James Boag's Light 8

James Boag's Premium 10

Corona 10

D R I N K

COCKTAILS

Espresso Martini 20

Espresso, vodka, Kahlua

Plum Sour 18

Plum-infused bourbon, lemon, sugar, egg white

Aperol Spritz 14

Aperol, sparkling, soda

Blackberry Sage Americano 15

Blackberry-infused Campari, vermouth, soda

Spicy Bloody Mary 22

Chilli-infused vodka, tomato juice, soy

Ginger Mezcal Highball 15

Mezcal, ginger syrup, lime, soda

COCKTAIL JUGS

Mixed Berry Spritz 35

Gin, mixed berry syrup, soda, sparkling

Dark N' Stormy 35

Rum, lime husk, ginger ale

BUBBLES

	gl.	bot.
NV Devils Corner Sparkling (TAS)	11	55
NV Arras Sparkling (TAS)	14	65
NV Pirie Sparkling (TAS)		65
NV Jansz Sparkling (TAS)		85
NV Clover Hill Sparkling Rosé (TAS)	15	75
NV Mumm Grand Cordon (FRANCE)		140
Apogee Delux Vintage Brut (TAS)		120
Arras Grand Vintage (TAS)		260

SUBSTANTIAL

Salt and pepper calamari, sweet soy, toasted coconut, cashews, Asian herbs and sesame (DF) 22.5

Roasted butternut pumpkin and coconut soup with toasted foccacia 17 (DF/VEG)

Chargrilled lamb koftas, salsa verde, smoked almond dukkah and tzatziki 18

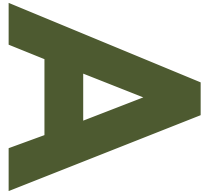
Scorched chilli marinated grilled chicken wings, toasted laver and sliced spring onion 20 (GF/DF)

BURGERS

180g beef burger with pickles, cheese, lettuce, tomato and umami dressing 21

Grilled chicken burger with Asian slaw, coconut chilli and lime dressing 22

Mushroom burger with pecorino, truffle duxelles, hummus, lettuce and tomato (VEG) 22



D R I N K