

## ROSÉ

	gl.	bot.
Tomfoolery Trouble & Strife Rosé (TAS)		55
Derwent Estate Rosé (TAS)	13	65
Rameau D'or Rosé (FRANCE)		70
Alpha Box & Dice Tarot Rosé (TAS)	11	55
Two Tonne "Skinsy" Pinot Gris (TAS)		65

## RED

	gl.	bot.
42 Degrees South Pinot Noir (TAS)	14	70
Glaetzer-Dixon Avance Pinot Noir (TAS)	16	80
Glaetzer-Dixon Reveur Pinot Noir (TAS)		110
Dalrymple Pinot Noir (TAS)		75
Hughes and Hughes Pinot Noir (TAS)		80
Sinapius "Esme" Gamay (TAS)		70
St Hallet Faith Shiraz (SA)	13	65
St Hallet Blackwell Shiraz (SA)		130
Grant Burge The Holy Trinity GSM (SA)		100
Penny Hill Cabernet Sauvignon (SA)	12	60
Stoney Vineyard Cabernet Sauvignon (WA)		75
Marion's Vineyard Cabernet Sauvignon (TAS)	15	75
Moss Wood Amy's Blend (WA)		80
Wild & Wilder Exhibitionist Merlot (SA)	11	55
Pooley Wines Cabernet Merlot (TAS)		105
Domaine A Merlot (TAS)		120
Nocton Vineyard Merlot (TAS)		55



## 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)		65
Pipers Brook Vineyard Pinot Grigio (TAS)	13	65
Howard Pinot Gris (SA)	13	65
Barringwood Pinot Gris 2019 (TAS)		80
Totara Sauvignon Blanc (NZ)	11	55
Gala Estate Sauvignon Blanc (TAS)	13	65
Freycinet Sauvignon Blanc (TAS)	13	65
Glaetzer-Dixon Nouveau Chardonnay (TAS)	13	65
Sailor Seeks Horse "One Monkey" Chardonnay (TAS)		70
Barringwood Chardonnay (TAS)		80
Petaluma Chardonnay (TAS)		70
Sailor Seeks Horse Chardonnay (TAS)		85
Shaw and Smith M4 Chardonnay (TAS)		140
Moore's Hill Riesling (TAS)		65
Josef Chromy Riesling (TAS)		65
Frogmore Riesling (TAS)		65
Pooley Wines Gewürztraminer (TAS)	14	70
Glaetzer-Dixon Uberblanc (TAS)	13	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	12
Moo Brew Session Ale	6	12
Little Creatures IPA	8	15
James Boag's Draught	7	13
James Boag's XXX	7	13
James Boag's St George	7	13
Furphy	7	13
Willie Smith's Cider	7	13
Bruny Island Whey Stout	8	14
HBC Extra Pale Ale	8	15

## BOTTLE

ASK US ABOUT OUR SEASONAL BEERS

James Boag's Light 9

James Boag's Premium 10

Corona 10

James Squire Zero Alcohol 8

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 50

Gin, mixed berry syrup, soda, sparkling

### Dark N' Stormy 50

Rum, lime husk, ginger ale

## MOCKTAILS

### Non-Gin + Tonic 14

Seedlip Garden 108, lemon juice, Fevertree Lemon Tonic, cucumber, lemon

### Passion Splice 16

Seedlip Splice, Seedlip Grove, passionfruit orgeat, cream, lemon

## BUBBLES

	gl.	bot.
NV Devils Corner Sparkling (TAS)	11	55
NV Arras Sparkling (TAS)	13	65
NV Pirie Sparkling (TAS)		65
NV Jansz Sparkling (TAS)		85
NV Clover Hill Sparkling Rosé (TAS)	15	75
Delamere Vineyard Sparkling Rosé (TAS)		65
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 22.5 (DF)

Roasted butternut pumpkin and coconut soup with toasted focaccia 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

# DRINK

