

DINNER *A la carte*

SERVED DAILY 18:00 – 21:30



ENTREE

Smoked eggplant soup Scented with harissa, sliced sourdough <i>v **</i>	16.0
Risotto Carnaroli rice, pickled & crisp beetroot, goat cheese, buckwheat pearls <i>veg **</i>	19.0
'18 Hour' Scottsdale Pork Belly Cointreau braised red cabbage, granny smith remoulade & cider gastrique <i>gf df</i>	21.0
Shoyu braised cape grim brisket Apple & herb slaw <i>gf df</i>	22.0
Crisp softshell crab Tobiko & sriracha kewpie, citrus & fennel salad, furikake <i>df</i>	22.0
Tarkine Fresh Oysters Freshly shucked & served	Half Full
Natural with lemon wedges <i>gf df</i>	27.0 54.0
Baked 'kilpatrick' with bacon <i>gf df</i>	28.0 56.0
Grilled with 'nduja butter <i>gf</i>	28.0 56.0

MAINS

Cape grim porterhouse Forestiere mushroom vinaigrette, dauphinoise potatoes <i>gf</i>	51.0
Slow cooked scottsdale pork cutlet Pumpkin, caponata, salsa verde, vincotto <i>gf df</i>	35.0
Huon valley salmon Cassoulet of white bean with baby peas, chorizo & charred broccolini <i>gf</i>	49.0
Chicken breast supreme Sweet potato puree, pickled carrot, tarragon sauce <i>gf</i>	32.0
Za'atar dusted roasted cauliflower Wild rice, ginger & cranberries with macadamia hummus <i>gf v</i>	32.0
Star anise spiced confit duck Herbed basmati, honey glazed apples & pak choy <i>gf df</i>	39.0

Please advise your host of any dietary requirements

Please note public holiday surcharge of 15% will be added to all bills

gf – gluten free | *v* – vegan | *veg* – vegetarian | *df* – dairy free | **** – *gf* option available



SIDES

Crisp hot chips With tomato sauce <i>v</i>	8.0
Cauliflower mornay Ashgrove smoked cheddar <i>veg</i>	12.0
Seasonal greens Confit garlic & thyme <i>v df</i>	10.0
Caesar salad Soft boiled egg, bacon, crouton, grana padano & anchovies **	12.0
Twice cooked cabbage Honey, dijon mustard & walnuts <i>v gf</i>	12.0

DESSERT

Seasonal melons, berries & fruits <i>v gf</i>	14.0
Trio of van diemen's land creamery Ice cream, sorbets & fruit crisps <i>veg gf</i>	14.0
Anvers dark chocolate cremeux & orange mille-feuille Raspberry sorbet <i>veg</i>	16.0
House made sticky date pudding Butterscotch, chocolate soil & crème chantilly <i>veg</i>	16.0
White wine poached pear Five spice banana & cashew cake, strawberry gel, coconut yoghurt <i>v gf</i>	16.0

CHEESE

Tasmanian cheese platter Server to advise daily selection	26.0
3 seasonally selected local cheeses (30g each) Served with dried fruits, nuts, quince & crisp bread <i>veg **</i>	



LIQUID DESSERTS

Classic Mojito

Bacardi, Mint, Soda & Lime

Originating in Cuba, this classic cocktail provides a refreshing crisp palate, great for a wake me up or wind down in the afternoon

20.0

Midori Fusion

Midori, Malibu, Pineapple & Coconut

Topped with a touch of cream, bright-tropical flavours come together in a chilled glass, for this too-easy to drink cocktail

20.0

French Martini

Chambord, Grey Goose Vodka & Pineapple

Not actually a "martini" in traditional terms, this phenomenal libation is loved around the world

22.0

Strawberry Daiquiri

Bacardi, Lime, Strawberry

Refreshing blend of muddled strawberries, zesty lime & bacardi rum.

This invigorating cocktail is the perfect balance of warmth & refreshment

22.0

Hellfire Espresso Martini

Hellfire Vodka, Espresso & Kahlua

For the coffee lover, this rich & creamy cocktail is perfect for when you need a caffeine fix

22.0

Butterfly Haze

McHenry Butterfly gin, Butterscotch Schnapps, Hellfire Limoncello

Created in house by our very own Karusa; try the botanical taste of Mc Henrys gin infused with the citrus flavor of Limoncello

24.0

Chancellor Rusty Nail

Jameson Irish Whiskey, Drambuie & lemon peel.

A harmonious blend of smooth whisky & the warming embrace of drambuie, creating a rich & indulgent libation that's both bold & comforting

24.0

Not A Toblerone

Frangelico, Baileys, Honey, Cream & Kahlua

This dessert-like cocktail, loudly sings a velvety smooth chocolate & coffee tone

24.0



SPARKLING WINE

		Gls	Btl
Morgan's Bay Sparkling Cuvee	Red Cliffs, VIC	9.0	38.0
Brown Brothers Sparkling Moscato	King Valley, VIC	10.0	42.0
Devil's Corner Sparkling Cuvee	East Coast, TAS	11.0	50.0
Pirie Sparkling NV	Tamar Valley, TAS		75.0

WHITE WINE

		Gls	Btl
Morgan's Bay Sauvignon Blanc	Red Cliffs, VIC	9.0	38.0
Morgan's Bay Chardonnay	Red Cliffs, VIC	9.0	38.0
Devil's Corner Riesling	East Coast, TAS	10.0	46.0
Devil's Corner Pinot Grigio	East Coast, TAS	10.0	46.0
Devil's Corner Chardonnay	East Coast, TAS	10.0	46.0
Devil's Corner Sauvignon Blanc	East Coast, TAS	10.0	46.0

ROSE WINE

		Gls	Btl
Milton Rose	Freycinet Coast, TAS	12.0	55.0
Jansz Sparkling Rose	Pipers Brook, TAS	14.0	70.0

RED WINE

		Gls	Btl
Morgan's Bay Cabernet Merlot	Red Cliffs, VIC	9.0	38.0
Morgan's Bay Shiraz Cabernet	Red Cliffs, VIC	9.0	38.0
Pepperjack Barossa Shiraz	Barossa Valley, SA	10.0	48.0
Schild Estate Shiraz	Barossa Valley, SA	10.0	48.0
Ninth Island Pinot Noir	Tamar Valley, TAS	10.0	50.0
Devil's Corner Pinot Noir	East Coast, TAS	11.0	50.0
Holm Oak Cabernet Merlot	Tamar Valley, TAS	12.0	60.0
Vasse Felix Cabernet Sauvignon	Margaret River, WA	12.0	60.0
Devil's Corner Pinot Noir Resolution	East Coast, TAS		70.0



TASMANIAN SPIRITS & LIQUEUR

Hellfire Bluff Limoncello Liqueur	Marion Bay, TAS	From 8.5
McHenry Classic Dry Gin	Port Arthur, TAS	11.0
Hellfire Bluff Potato Vodka	Marion Bay, TAS	12.0
Island Coast Vodka	Margate, TAS	12.0
McHenry Butterfly Gin	Port Arthur, TAS	13.0
Island Coast Rum	Margate, TAS	15.0
Three Cuts Distillers Gin Green cardamom & aromatics Cinnamon & aromatics	Launceston, TAS	15.0
McHenry Single Malt	Port Arthur, TAS	24.0
Island Coast Whisky	Margate, TAS	28.5

LOCAL & AUSTRALIAN BEER

James Boags Premium Light	Launceston, TAS	Btl 7.5
James Boags St George	Launceston, TAS	9.0
James Boags Draught	Launceston, TAS	9.0
James Boags XXX Ale	Launceston, TAS	9.0
XXXX Gold	Milton, QLD	8.5
Hahn Super Dry	Camperdown, NSW	8.5
Great Northern Original	Yatala, QLD	9.5
James Boags Premium Lager	Launceston, TAS	10.0
Furphy Refreshing Ale	Geelong, VIC	9.0
James Squire Fifty Lashes	Camperdown, NSW	10.0
James Boags Wizard Smith	Launceston, TAS	11.0
White Rabbit Dark Ale	Yarra Valley, VIC	11.0



TASMANIAN TAP BEER

		10oz	15oz	Pint
James Boags Draught	Launceston, TAS	6.5	9.5	12.5
James Boags St George	Launceston, TAS	6.5	9.5	12.5
James Boags XXX Ale	Launceston, TAS	6.5	9.5	12.5
James Squire Alcoholic Ginger Beer	Camperdown, NSW	8.5	12.5	15.5

AUSTRALIAN BEER & CIDER

			BH
5 Seeds Apple Cider	Lidcombe, NSW		8.5
Spreyton Apple Cider	Spreyton, TAS		11.5

IMPORTED BEER

			BH
Heineken Alcohol Free	Netherlands		5.5
Heineken Lager Beer	Netherlands		10.0
Corona	Mexico		10.0
Guinness - can	Ireland		11.0

OTHER BEVERAGES

Spirits Available	Full range of spirits available	From	10.0
Cascade Ginger Beer	Non-Alcoholic		5.0
Soft Drinks	330ml glass bottle range		5.0
Juices		From	5.0
Smoothies			6.5
Mount Franklin Lightly Sparkling	330ml bottle		5.0
Mount Franklin Lightly Sparkling	750ml bottle		6.5



ESPRESSO BAR

Macchiato	4.0
Espresso	4.0
Piccolo	4.5
Long Black	4.5
Long Macchiato	4.5
Cappuccino	5.0
Latte	5.0
Flat White	5.0
Mocha	5.0
Chai Latte	5.5
White Hot Chocolate	5.0
Milk Hot Chocolate	5.0
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Additional	
Extra shot	0.5
Soy / almond milk / oat milk	0.5
Vanilla, caramel or hazelnut syrup	0.6
Decaf	0.5

TEA SELECTION

Traditional Tea		Pot	4.5
English Breakfast	Earl Grey	Chamomile	
Peppermint	Green Tea & Lemon	Pure Green Tea	
Leaf Tea		Pot	4.5
Earl Grey	Masala Chai		
Peppermint	English Breakfast		
Gunpower Green	Lemongrass & Ginger		

COCKTAILS & MORE

If you would like to try our range of cocktails or would like to request another beverage not listed on this menu, please see your friendly host.