



Welcome to Alchemy Bar & Restaurant. Head Chef Chris Puckey and his team believe the best produce is found locally, priding themselves on using some of the best that Tasmania has to offer whenever possible. Free range chicken from Tasmanian farms, the best cuts of Tasmanian steak and fresh Tasmanian fruit and vegetables are all used in our dishes! Enjoy!

To Share/Start

SOUP OF THE DAY

Ask the friendly staff for details **\$15 (GFA)**

TRIO OF DIPS

Beetroot feta, preserved lemon garlic labneh, hummus, served with grilled pita bread **\$15 (V)**

CHARCUTERIE BOARD FOR 2

Selection of cured & smoked meats, vegetables, served with grilled pita and dips **\$45**

GRILL PLATTER FOR 2

Porterhouse steak, Moroccan lamb, house marinated chicken tenderloins, bacon, beef meatballs, shoestring fries and a garden salad **\$60 (GF)**

LEMON PEPPER SQUID & SALAD

Flash fried squid, wombok cabbage, coriander, cherry tomatoes, cucumber salad with sweet soy chilli dressing **\$15**

GARLIC COB LOAF

Garlic butter baked loaf **(V) \$10**

HERB COB LOAF

Thyme & rosemary butter baked loaf **(V) \$10**

BRUSCHETTA

Garlic toast topped with fresh tomatoes, basil, red onion and drizzled with balsamic reduction **(V) (GFA) \$14**

Salads

GRILLED TOFU

Grilled tofu, green tea soba noodles, fresh chilli, coriander, lemongrass, topped with a chilli lime dressing **\$19 (GFA/VGA)**

DUKKAH ROASTED PUMPKIN, POMEGRANATE SEEDS & ISRAELI COUSCOUS

Pomegranate seeds, baby kale, Persian feta, fresh herbs, cherry tomatoes, topped with an apple cider vinaigrette **\$21 (GFA/VGA)**

Steaks

Your choice of the below locally sourced, MSA graded Tasmanian steaks, cooked to your liking, served with steakhouse fries and garden salad or seasonal vegetables and potato mash.

300G 'DUCK RIVER' GRASS FED TASMANIAN SCOTCH FILLET \$35 (GF)

250G 'DUCK RIVER' GRASS FED TASMANIAN PORTERHOUSE \$32 (GF)

TASMANIAN PEPPER BERRY SALT CRUSTED PORTERHOUSE
Our house specialty - Tasmanian salt infused with spicy Tasmanian pepperberries, rubbed onto a 250g 'Duck River' premium porterhouse, char-grilled to your liking. A local delicacy, pepperberries have a mild, fruity pepper flavour and are an absolute must try! **\$34 (GF)**

Mains

ALCHEMY BLT

Served with shoestring fries and house salad **(GFA) \$16**

ALCHEMY BEEF BURGER

House ground MSA beef, smoky BBQ sauce, rocket, pickles, American mustard, Swiss cheese on a freshly toasted bun, shoestring fries and house salad **\$17 (GFA)**

ALCHEMY CHICKEN BURGER

Paprika marinated chicken tenders, 'Southern Sky Cheese Company' smoked haloumi, tomatoes, beetroot relish, aioli, rocket on a freshly toasted bun, shoestring fries and house salad **\$19 (GFA)**

ASIAN PULLED PORK WRAP

Rocket, coriander, bean sprouts, cabbage slaw, sweet soy dressing served with shoestring fries and house salad **\$17 (GFA)**

PORK RIBS

Sticky Hoisin sauce, steak house fries and house salad. **\$25**

TASMANIAN CRISPY SKIN SALMON

Locally sourced salmon, citrus chat potatoes, Tasmanian pepper berry capers, seasonal vegetables **\$29 (GFA)**

SALT AND PEPPER SQUID

Flash fried salt and pepper squid, served with shoestring fries and fresh garden salad **\$24**

VENISON AND RHUBARB POT PIE

Braised venison and rhubarb, roasted red capsicum, spinach served with mash potatoes and house salad **\$24**

CREAMY TRUFFLED MUSHROOM FETTUCCINE

Thyme mushroom ragu, spinach, parmesan cheese **\$22 (GFA*/V)**

Alchemy Favourites

AVAILABLE 11:30-3PM MONDAY - FRIDAY [excluding public hols]

ALCHEMY BLACK BEAN BURGER

House made black bean patty, tomato, carrot, rocket, aioli, served with shoestring fries and house salad **(GFA/V/VGA) \$16**

MOROCCAN LAMB, ISRAELI COUSCOUS SALAD

Baby kale, rocket, fresh herbs, cherry tomatoes, apple cider vinaigrette **(GFA, VGA) \$16**

BOAGS RED BEER BATTERED FLATHEAD

Served with shoestring fries, tartare sauce and house salad **\$16**

CHICKEN PARMIGIANA

Served with shoestring fries and house salad **\$16**

Sides

SHOESTRING FRIES - with aioli **\$6.5**

CITRUS CHAT POTATOES - with pepperberries and capers **\$6.5**

SEASONAL VEGETABLES - tossed through butter **\$6.5**

GARDEN SALAD - with a house made vinaigrette **\$6.5**

Kids

HOUSE CRUMBED CHICKEN STRIPS

BEER BATTERED FISH

GRILLED CHICKEN STRIPS (GF)

CHEESE BURGER (GFA)

All dishes served with chips and salad or veg and a complimentary soft drink or juice. (12 and under) **\$9.5**

Sauces

Mushroom | Pepper | Gravy **\$2**

Aioli | Mustard | BBQ | Tomato | Sweet Chilli **\$1**

HAVE YOUR NEXT FUNCTION RIGHT HERE, WITH US - AT ALCHEMY!
WHETHER YOU'RE PLANNING A BIRTHDAY, GET TOGETHER, WORK FUNCTION, WHATEVER THE OCCASION, FROM 3 TO 300, ALCHEMY HAS THE SPACE TO ACCOMMODATE YOU.