



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

Char grilled tofu, soba noodles, chili, coriander, lemongrass, with a chilli lime soy 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, fuity pepper flavour and are an absolute must try! **\$34 (GF)**

Mains

TASMANIAN CRISPY SKIN SALMON

Locally sourced crispy skin salmon, citrus chat potatoes, Tasmanian pepperberries, capers and seasonal vegetables **\$29 (GF)**

GRILLED MOROCCAN LAMB RUMP

Rosemary butter bean puree, pomegranate molasses glazed Dutch carrots, toasted seeds **\$29.5 (GF)**

ASIAN BRAISED PORK RIBS

Sticky hoisin sauce, green tea noodles and Asian greens **\$30**

VENISON AND RHUBARB POT PIE

Braised venison and rhubarb pot pie with roasted red peppers, spinach, served with potato mash **\$26**

ALCHEMY CHICKEN TENDER AND HALOUMI BURGER

House marinated chicken tenders, 'Southern Sky Cheese' haloumi, bacon, tomato, aioli, rocket, beetroot relish, freshly toasted bun with steak house fries and a garden salad **\$24 (GFA)**

CHICKEN PARMIGIANA

Crumbed free range chicken breast fillet, topped with Napoli sauce, smoked ham and mozzarella cheese served with shoestring fries and a garden salad **\$24**

SALT AND PEPPER SQUID

Salt and pepper squid, flash fried, served with shoestring fries, garden salad and house made dill mayo **\$24**

BOAGS RED BEER BATTERED FLATHEAD FILLETS

James Boags Red beer battered flathead, served with shoestring fries, garden salad and house made tartare sauce **\$27**

AUSTRALIAN PRAWN CHORIZO FETTUCCINI

Toasted garlic, red chillies, snow peas and fresh basil **\$29 (GFA*)**

ALCHEMY BLACK BEAN BURGER

House made black bean patty, beetroot relish, tomato, carrot, rocket and aioli on a freshly toasted bun, served with steakhouse fries and a garden salad. **(GFA/V/VGA) \$24**

Our Specials Board

Our kitchen team are constantly working to bring new and exciting dishes to Alchemy! Speak to one of our team members to find out what's on the specials board tonight!

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**

Something Sweet?

Save some room! We do some amazing desserts worth saving space for, we are constantly changing our desserts menu with in season local produce, ask a team member for details.

**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.**