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Alchemy

DINNER MENU

TO SHARE/START

SOUP OF THE DAY (GFA) \$15
Ask the friendly staff for details

TRIO OF DIPS (GFA,V) \$15
Chef's selection of three house made dips with grilled pita breads

ANTIPASTO BOARD FOR 2 \$45
Selection of cured & smoked meats, vegetables, served with grilled pita and dips

GRILL PLATTER FOR 2 (GF) \$60
Porterhouse steak, Moroccan spiced lamb, house marinated chicken tenderloins, bacon, beef meatballs, shoestring fries and garden salad

LEMON PEPPER SQUID & SALAD \$15
Flash fried squid, wombok cabbage, coriander, cherry tomatoes, cucumber salad with a sweet chilli dressing

GARLIC COB LOAF (V) \$10
Garlic butter baked loaf

HERB COB LOAF (V) \$10
Thyme and rosemary butter baked loaf

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

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 gratin.

250G 'CAPE GRIM' MSA GRADED TASMANIAN SCOTCH FILLET (GF) \$41

250G 'CAPE GRIM' MSA GRADED TASMANIAN PORTERHOUSE (GF) \$34

250G 'CAPE GRIM' TASMANIAN PEPPER BERRY SALT CRUSTED PORTERHOUSE (GF) \$36
Our house specialty - Tasmanian salt infused with spicy Tasmanian pepperberries, rubbed into a 250g 'Cape Grim' premium porterhouse, char-grilled to your liking. A local delicacy, pepperberries have a mild, fruity pepper flavour and are an absolute must try!

SAUCES

OUR HOUSE MADE \$2
(Mushroom, Pepper, Gravy)

OR SOMETHING EXTRA TO DIP, TRY OUR \$1
Aioli, Mustard, BBQ, Tomato, Sweet Chili



MAINS

PAN ROASTED DUCK BREAST (GF) Braised black du puy lentils, asian greens, duck jus	\$27
CRISPY SKINNED TASMANIAN SALMON (GF) Carlingford potato gratin, seasonal veg, roasted walnut and fresh herb salad with lemon oil	\$29
ALCHEMY CHICKEN TENDER AND HALOUMI BURGER (GFA) House marinated chicken tenders, 'Southern Sky Cheese' haloumi, bacon, tomato, aioli, rocket, beetroot relish, freshly toasted bun with steak house fries and garden salad	\$24
CHICKEN PARMIGIANA Crumbed free range chicken breast fillet, topped with Napoli sauce, smoked ham and mozzarella cheese served with shoestring fries and garden salad	\$24
SALT & 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	\$27
GRILLED CLOVER HILL LAMB RUMP (GFA) White polenta chips, salt baked beetroot purée, grilled broccolini	\$29.5
WALLABY PORTERHOUSE (GFA) Sage and thyme roasted new season potatoes, seasonal vegetables and Tasmanian pepper berry crumb	\$25
PRESSED PORK BELLY (GF) Roasted dutch carrots, sautéed sliverbeet, creamed cauliflower	\$27
ALCHEMY MUSHROOM BURGER (GFA,VGA,V) Roasted Field mushroom, avocado, baked eggplant and zucchini, beetroot relish, aioli, steak house fries and garden salad	\$24
TOASTED PINE NUT, SPINACH FETTUCCINE (GFA,V) With Persian Feta - Add chicken - 4 Add prawns - 7	\$22
MISO CRUMBED TOFU (GFA,VGA,V) Asian greens, wild mushrooms, green chilli, rice noodles in a vegetable broth	\$20
TASMANIAN HONEY ROASTED SUMMER VEGETABLES, HAZELNUTS (GF,VGA,V) Roasted vegetables, kale, rocket, fresh herbs, cherry tomatoes with lemon dressing	\$21



SIDES

SHOESTRING FRIES - with aioli	\$6.5
NEW SEASON ROASTED POTATOES - sage and thyme	\$6.5
SEASONAL VEGETABLES - tossed through butter	\$6.5
GARDEN SALAD - with a house made vinaigrette	\$6.5

KIDS

\$9.5

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)

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.

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Alchemy

DRINKS LIST



SPARKLING/CHAMPAGNE.

Tesabella Sparkling, Reynella, SA	8
Josef Chromy NV Cuvée Relbia, TAS	9.5
Chandon NV Brut - Yarra Valley, VIC	10
Möet & Chandon NV Brut Imperial - FRA	20

WHITE.

Holm Oak Chardonnay - TAS	11.5
Hanging Rock Chardonnay - Macedon, VIC	9.5
D'Arenberg 'Witches Berry' Chardonnay - McLaren Vale, SA	10.5
Holm Oak Riesling - TAS	10.5
D' Arenberg 'Dry Dam' Riesling - McLaren Vale, SA	9.5
Pig and Pooch Moscato - TAS	9.5
Pirramimma Gilded Lilly Moscato - McLaren Vale, SA	9
Cape Mentelle Semillon Sauvignon Blanc - Margaret River, WA	9.5
Clemens Hill Sauvignon Blanc - Coal River Valley, TAS	10
Cloudy Bay Sauvignon Blanc - Marlborough, NZ	11.5
Tesabella Sauvignon Blanc, Reynella, SA	8
Relbia Estate Pinot Grigio - Relbia, Tas	10
Velo Pinot Gris - Tamar Valley, TAS	10
Josef Chromy Pinot Gris - Relbia, TAS	11

RED.

Ninth Island Pinot Noir - Pipers River, TAS	9.5
Clemens Hill Pinot Noir - Coal River Valley, TAS	11
Velo Pinot Noir - Tamar Valley, TAS	11.5
Pirramimma 'Stocks' Cabernet Merlot - McLaren Vale, SA	9
West End Poker Face Cabernet Merlot - NSW	8
Coriole Redstone Cabernet Sauvignon - McLaren Vale, SA	9
Serafino 'Goose Island' Shiraz - McLaren Valley, SA	8.5

**SPARKLING/CHAMPAGNE.**

Tesabella Sparkling, Reynella, SA	38
Josef Chromy NV Cuvée Relbia, TAS	44
Chandon NV Brut - Yarra Valley, VIC	46
Möet & Chandon NV Brut Imperial - FRA	99

WHITE.

Hanging Rock Chardonnay - Macedon, VIC	47
Holm Oak Chardonnay - TAS	57
D'Arenberg 'Witches Berry' Chardonnay - McLaren Vale, SA	49
D' Arenberg 'Dry Dam' Riesling - McLaren Vale, SA	46
Holm Oak Riesling - TAS	52
Pirramimma Gilded Lilly Moscato - McLaren Vale, SA	38
Pig and Pooch Moscato - TAS	43
Cape Mentelle Semillon Sauvignon Blanc - Margaret River, WA	47
Clemens Hill Sauvignon Blanc - Coal River Valley, TAS	48
Cloudy Bay Sauvignon Blanc - Marlborough, NZ	58
Tesabella Sauvignon Blanc, Reynella, SA	35
Velo Pinot Gris - Tamar Valley, TAS	46
Josef Chromy Pinot Gris - Relbia, TAS	52
Relbia Estate Pinot Grigio - Relbia, TAS	50

RED.

Serafino Goose Island Shiraz - McLaren Vale, SA	42
Ninth Island Pinot Noir - Pipers River, TAS	47
Clemens Hill Pinot Noir - Coal River Valley, TAS	55
Velo Pinot Noir - Tamar Valley, TAS	55
Apsley Gorge Pinot Noir - Bicheno, TAS	110
Pirramimma 'Stocks' Cabernet Merlot - McLaren Vale, SA	45
Cape Mentelle 'Trinders' Cabernet Merlot - Margaret River	49
West End Poker Face Cabernet Merlot - NSW	34
Hamilton Colton's G.S.M - Coonawarra, SA	50
Coriole Redstone Cabernet Sauvignon - McLaren Vale, SA	45
Penfolds Bin 9 Cabernet Sauvignon - McLaren Valley, SA	65
Bowen Estate Cabernet Sauvignon - Coonawarra, SA	68
Grant Burge The Holy Trinity GSM - Barossa Valley, SA	99
Heartland Spiced Trader SCB - Limestone Coast, SA	42



ON TAP

BEER

		Pint	Schooner	10oz
James Boag's Draught	- TAS	10	8	5
James Boag's XXX Ale	- TAS	10	8	5
Fat Yak Pale Ale	- VIC	12	9.5	6
Wild Yak	- VIC	12	9.5	6
Furphy	- VIC	12	9.5	6
Great Northern	- QLD	9.5	7	4.5
Carlton Dry	- VIC	10	8	5

Roaming! - Ask a friendly team member for whats on tap this month and pricing!

CIDER

Bonamys	- TAS	11	8.5	5.5
Little Green Cider	- VIC	11	8.5	5.5

Tap beer and cider is subject to change due to availability; please ask our friendly staff for advice.

BOTTLED

LOCAL

James Boag's Draught	- TAS	7.50
James Boag's XXX Ale	- TAS	7.50
James Boag's Premium Lager	- TAS	8
James Boag's Wizard Smith Ale	- TAS	8
James Boag's light Premium	- TAS	6
Cascade Stout	- TAS	8
Coopers Pale Ale	- SA	8
Coopers Stout	- SA	8
Crown Lager	- VIC	8.50

IMPORTED

Corona	- MEX	8.50
Asahi	- JPN	9

CIDER

Somersby	- POL	7.50
Rekorderlig	- SWE	16
Gillespie's Alcoholic Ginger Beer	- TAS	10



ALCHEMISTS

Aviation - A Tasmanian take on a classic; we combine Iron House navy strength gin, Violette liqueur, Maraschino liqueur and lemon juice. Your taste buds will definitely take flight - **18**

New York Sour Are you a sour-lover? For something a bit different, we use one of the finest bourbons "Old Forester" combined with lemon juice, sugar syrup, egg white and a Tassie pinot Ninth Island floated on top - **18**

Shrub Old school ingredients made new, we use St Remy brandy, lemon cello, mint and our own house made raspberry shrub. Topped with a dash of soda to complete the amazing flavours - **18**

Southside An absolute belter...Tanqueray gin, lime juice, sugar syrup and mint, shaken all together to release the flavours within - **18**

Violet Chilli Something for the adventurers. Gin, violet liqueur, lemon juice, chilli liqueur, sugar, egg white and topped with Josef Chromy Sparkling - **18**

THE CLASSICS

Daiquiri A classic, delicious and refreshing drink for any time of the day. White rum, lemon juice and sugar placed together in harmony. How about mixing things up and asking for some strawberry or banana to make things exciting - **16**

Espresso Martini The best way to drink your coffee. Smirnoff Vodka, Kahlua, and White Crème de Cacao are shaken vigorously with a shot of fresh Alchemy Espresso. Coffee martinis also go well with spiced rum, dark rum, bourbons and liqueurs. Bring out your inner Alchemist. - **18** (Extra shots additional cost)

Mojito A Cuban classic - The Mojito blends Bacardi OakHeart with muddled lime, brown sugar and fresh mint. Served tall & crowned with soda - **17**

Stay Up Late This cocktail first appeared on the scene back in 1946 and is still holding its ground among the greats. Bulldog London dry gin, St Remy brandy, lemon juice and sugar topped with soda. Served tall - **17**

MARTINI

Vodka or Gin, shaken or stirred, dry, wet or nude, atomized, washed or rinsed, olive, twist, dirty or Gibson.

Gin - Hendricks - **19** / Tanqueray - **17**

Vodka - Belverdere - **18** / Grey Goose - **18**

FEELING SOUR?

Try one of our sours or make one for your self, our favourites are

Kraken sour | Tequila sour | Whisky sour - 17



WHISKEY'S

Chivas Regal 10yr	11
Jameson Irish whiskey	9.5
Johnny Walker Red Label	9

SINGLE MALTS

Laphroaig 10 year	20
Lagavulin 16 year	25
Glenmorangie 12 year	22
Hellyers Road, Peated, TAS	22
Hellyers Road, Original	15
Hellyers Road, Original 12yo	16

BOURBON

Canadian club	9
Jack Daniels	9.5
Jim Beam	9
Makers mark	11
Southern comfort	10
Wild Turkey	11
Woodford reserve	14

RUM

Bacardi Oakhart spiced rum	9.5
Bacardi Rum	10
Bacardi 8	11.5
Bundaberg Rum	9
Kraken Black Spiced Rum	13
Mount Gay eclipse Rum	10
Rhum Clement	12
Sailor Jerry spiced rum	10.5
Ron Zacapa 23 year old	18
American Honey	9.5
American Honey Sting	9.5

TEQUILA

El Jimador Tequila	10
Patron XO Café	17
Montelobos Mezcal Joven	22



THAT'S THE SPIRIT

VODKA

Smirnoff Red	9
666, Tasmanian Vodka	12
Belvedere	15
Grey Goose	18
Wisent Bison Grass	11

GIN

Gordons	9.5
Tanqueray	10.5
Bombay Sapphire	11.5
Tanqueray 10	19
Hendricks	15
Star of Bombay	19

BRANDY

St Remy Brandy	8.50
AppleJack	15

SOMETHING ELSE?

Our staff have a wealth of knowledge! If you have something else in mind, go ahead and ask one of our team members what they can create for you!