

**Alchemy
Bar &
Restaurant.**

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WELCOME.

Welcome to Alchemy Bar & Restaurant. Our Head Chef and his team believe the best produce is found locally, priding themselves on using some of the best that Tasmania has to offer wherever 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!

With that, we invite you to relax and enjoy great wine, great company and even better food.

SHARE

GARLIC COB LOAF  \$11

DIP TRIO \$15

GRILLED MEAT PLATTER  \$65

a celebration of locally sourced produce, ask a friendly team member to find out what is included today

CHARCUTERIE BOARD  \$45

smoked beef cheek, salami, wallaby chorizo, Italian pork salami, prosciutto, shaved ham, house dips, pita bread, 'Southern Sky' cheddar cheese, crackers

ENTRÉE

SOUP OF THE DAY \$15

ask a friendly team member

CHARRED SWEET CORN & ZUCCHINI FRITTERS  \$16

fresh herb salad

PORK BELLY  \$15

parsnip purée, roasted baby carrots

SALMON CAKE  \$15

house slaw, remoulade

CAJUN SQUID SALAD \$16

lime soy dressing




BRUSCHETTA    \$14

blistered cherry tomatoes, feta, fresh basil, balsamic glaze












THE TASMANIAN GRILL












All our steaks are sourced from the world famous, Cape Grim Beef Company. Cape Grim is in the far northwest corner of Tasmania, shaped by wild southern ocean swells and abundant rainfall

PEPPERBERRY PORTERHOUSE 	\$36
<i>a local delicacy, pepperberries have a mild, fruity pepper flavour and are an absolute must try</i>	
PORTERHOUSE 250G 	\$34
SCOTCH FILLET 250G 	\$41
<i>all of our steaks are accompanied by gratin dauphinois & brocollini</i>	

MAINS

SALT N PEPPER SQUID 	\$24
<i>lime mayo, shoestring fries, house salad</i>	
TASMANIAN SALMON 	\$29
<i>pea risotto, lime cheek, garlic Parmesan crumb</i>	
BEER BATTERED FLATHEAD 	\$27
<i>house made tartare sauce, lemon wedge</i>	
PAPPERDELLE PASTA  *	\$26
<i>chorizo, king prawn, cinzano</i>	
BUTTERNUT PUMPKIN   	\$18
<i>chèvre, quinoa, roquette, cherry tomatoes</i>	
ROASTED FIELD MUSHROOM BURGER  	\$24
<i>avocado, beetroot relish, carrot, roquette, tomato, steak house fries, house salad</i>	
ALCHEMY CHICKEN BURGER 	\$24
<i>paprika marinated chicken tenders, shoestring fries, house salad</i>	
CHICKEN PARMIGIANA	\$25
<i>house salad, shoestring fries</i>	
'CLOVER HILL' LAMB RACK	\$37
<i>sage and pinenut crust, charred corn, asparagus</i>	
OSSO BUCCO 	\$28
<i>rich tomato onion sauce, roasted chat potatoes, brocollini</i>	

SIDES

SAUCES 	\$2 <i>ea</i>
<i>mushroom, pepper, gravy</i>		
BABY CARROTS   	\$8
<i>hazelnuts & feta</i>		
CHERMOULA POTATOES  	\$8
<i>Alchemy spiced</i>		
CHARRED CORN COB 	\$8
<i>garlic butter</i>		
STEAKHOUSE FRIES 	\$6.5
<i>paprika mayo</i>		
SHOESTRING FRIES 	\$6
<i>paprika mayo</i>		

KIDS

ALL MEALS	\$9.5
<i>served with chips and salad or vegetables, complimentary soft drink or juice</i>		

HOUSE CRUMBED CHICKEN

chicken tenderloins

BEER BATTERED FISH N CHIPS



flathead fillet

GRILLED CHICKEN STRIPS

chicken tenderloins

CHEESE BURGER



ground MSA beef

SPAGHETTI BOLOGNESE

rich tomato sauce

BUT WHAT ABOUT DESSERT?

SELF SAUCING CHOCOLATE PUDDING  \$14

white choc mousse, rhubarb, white choc soil

FLOURLESS LEMON TEA CAKE  \$14

meringue, lemon curd, apple gel, honey yoghurt

BANANA MARSHMALLOW \$14

caramel mousse, almond sweet crust, brûlée banana

BLACK FOREST CAKE \$14

milk choc mousse, raspberry gel, honey parfait caps

CHEESE BOARDS

water crackers, fresh fruit, fig paste

1 cheese \$14

2 cheese \$20

3 cheese \$29

24 month aged cheddar, layered blue brie, double cream brie.

All cheeses are locally sourced from Southern Sky Cheese Company.

OR A NIGHTCAP?

Why not have one of our team mix you up something from our extensive cocktail menu, sample some of our local wines or maybe just a coffee?