









Alchemy Bar & Restaurant.

SHARE

GARLIC COB LOAF 	\$11
DIP TRIO	\$15
GRILLED MEAT PLATTER 	\$65
<i>a celebration of locally sourced produce, ask a friendly team member to find out what is included today</i>	
CHARCUTERIE BOARD 	\$45
<i>smoked beef cheek, salami, wallaby chorizo, Italian pork salami, prosciutto, shaved ham, house dips, pita bread, 'Southern Sky' cheddar cheese, crackers</i>	

ENTRÉE

SOUP OF THE DAY	\$15
<i>ask a friendly team member</i>	
CHARRED SWEET CORN & ZUCCHINI FRITTERS 	\$16
<i>fresh herb salad</i>	
PORK BELLY 	\$15
<i>parsnip purée, roasted baby carrots</i>	
SALMON CAKE 	\$15
<i>house slaw, remoulade</i>	
CAJUN SQUID SALAD	\$16
<i>lime soy dressing</i>	
BRUSCHETTA   	\$14
<i>blistered cherry tomatoes, feta, fresh basil, balsamic glaze</i>	

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 & broccolini</i>	

MAINS













BUTTERNUT PUMPKIN   	\$18
<i>chèvre, quinoa, leaves, cherry tomatoes</i>	
ALCHEMY BEEF BURGER 	\$17
<i>house ground MSA beef, shoestring fries, house salad</i>	
ALCHEMY CHICKEN BURGER 	\$19
<i>paprika marinated chicken tenders, shoestring fries, house salad</i>	
PULLED PORK WRAP 	\$19
<i>roquette, coriander, cabbage slaw, sweet soy dressing, shoestring fries, house salad</i>	
SALT N PEPPER SQUID 	\$24
<i>lime mayo, shoestring fries, house salad</i>	
PAPPARDELLE PASTA 	\$26
<i>chorizo, king prawn, cinzano</i>	
TASMANIAN SALMON 	\$29
<i>pea risotto, lime cheeks, garlic Parmesan crumb</i>	
BOAGS RED BEER BATTERED FLATHEAD 	\$16
<i>shoestring fries</i>	
CHICKEN PARMIGIANA	\$16
<i>house salad and shoestring fries</i>	
MUSHROOM BURGER  	\$16
<i>roasted field mushrooms, avocado, carrot, roquette, tomato, shoestring fries, house salad</i>	
MOROCCAN LAMB 	\$16
<i>Israeli couscous, kale, roquette, fresh herbs, cherry tomato, apple cider vinaigrette</i>	

BAGELS







All of our bagels are served with a side of shoestring fries!

CHICKEN CAESAR 	\$16
<i>coz lettuce, lardon, chicken tenders, Parmesan cheese</i>	
PULLED PORK 	\$16
<i>Swiss cheese, house slaw, sweet chilli soy dressing</i>	
SMOKED SALMON 	\$16
<i>dill crème fraiche, avocado</i>	

SIDES

SAUCES 	\$2 ^{ea}
<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	
<i>chicken tenderloins</i>	
BEER BATTERED FISH N CHIPS 	
<i>flathead fillet</i>	
GRILLED CHICKEN STRIPS  	
<i>chicken tenderloins</i>	
CHEESE BURGER 	
<i>ground MSA beef</i>	
SPAGHETTI BOLOGNESE  	
<i>rich tomato sauce</i>	