

# Alchemy Bar & Restaurant.

## SHARE

GARLIC & HERB COB LOAF	\$11
DIP TRIO	\$15
GRILLED MEAT PLATTER <sup>GF</sup>	\$65
<i>a celebration of locally sourced produce, ask a friendly team member to find out what is included today</i>	

## ENTRÉE

PUMPKIN VELOUTE <sup>GF</sup> <sup>VG</sup>	\$15
<i>truffle oil, toasted bread</i>	
DUCK LIVER PATÉ	\$17
<i>shaved croutons, fennel &amp; apple salad</i>	
PRAWN WONTONS	\$16
<i>smokey bbq mayo, salad</i>	
GRILLED WATERMELON <sup>GF</sup> <sup>VG</sup> <sup>VN</sup> <sup>DF</sup>	\$15
<i>rocket, hazelnuts, feta, house dressing</i>	
SMOKED CHICKEN & MANGO SALAD <sup>GF</sup> <sup>DF</sup>	\$17
<i>raspberry vinaigrette</i>	

## MAINS

GRILLED POLENTA SALAD <sup>GF</sup> <sup>DF</sup> <sup>VG</sup> <sup>VN</sup> *	\$22
<i>angel tomatoes, rocket, miso dressing</i>	
ALCHEMY BEEF BURGER <sup>GF</sup> *	\$17
<i>house ground MSA beef, shoestring fries, house salad</i>	
ALCHEMY CHICKEN BURGER <sup>GF</sup> *	\$19
<i>paprika marinated chicken tenders, shoestring fries, house salad</i>	
PULLED PORK WRAP <sup>GF</sup> *	\$19
<i>rocket, coriander, cabbage slaw, sweet soy dressing, shoestring fries, house salad</i>	
SZECHUAN SQUID <sup>DF</sup>	\$27
<i>shoestring fries, house salad, blackened aioli</i>	
GNOCCHI <sup>VG</sup>	\$25
<i>pumpkin, rosemary, capers, sage, Parmesan cheese</i>	
BOAGS RED BEER BATTERED FLATHEAD <sup>DF</sup>	\$16
<i>shoestring fries, served with tartare &amp; lemon</i>	
HOUSE CRUMBED PARMIGIANA	\$19
<i>house salad &amp; shoestring fries</i>	
MUSHROOM BURGER <sup>GF</sup> <sup>VN</sup>	\$16
<i>roasted field mushrooms, avocado, rocket, shoestring fries, house salad</i>	
MOROCCAN LAMB <sup>GF</sup> *	\$16
<i>Israeli couscous, kale, rocket, fresh herbs, cherry tomato, house dressing</i>	
TASMANIAN SALMON <sup>GF</sup>	\$29
<i>pommes purée, green beans, lemon beurre blanc</i>	

## Functions

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.

## THE TASMANIAN GRILL

All of our steaks use Bass Strait beef. Set between Cape Grim and the Australian mainland, Bass Strait and its coastlines fall at the latitude where drenching rain, warming sun and salt-water winds combine to create climatic perfection for growing tender grass-fed beef.

PEPPERBERRY PORTERHOUSE 250G <sup>GF</sup>	\$33
<i>a local delicacy, pepperberries have a mild, fruity pepper flavour and are an absolute must try</i>	
PORTERHOUSE 250G <sup>GF</sup>	\$31
SCOTCH FILLET 250G <sup>GF</sup>	\$38
<i>all of our steaks served with crisp speck, shallots, peas &amp; baby potatoes, red wine jus</i>	

## SIDES

HOUSE MADE SAUCES <sup>GF</sup>	\$3ea
<i>red wine jus, mushroom</i>	
DIPPING SAUCES	\$1ea
BRUSSELS & BACON <sup>GF</sup> <sup>DF</sup> *	\$9
FENNEL & RADISH SALAD <sup>GF</sup> <sup>DF</sup> <sup>VG</sup> <sup>VN</sup> *	\$9
SHOESTRING FRIES <sup>GF</sup> <sup>DF</sup> <sup>VG</sup>	\$7
<i>blackened aioli</i>	
CHIMMICHURRI POTATOES <sup>GF</sup> <sup>DF</sup> <sup>VG</sup> <sup>VN</sup> *	\$6

## KIDS

ALL MEALS	\$9.5
<i>served with chips &amp; salad, complimentary soft drink or juice</i>	
HOUSE CRUMBED CHICKEN "I DON'T KNOW"	
BEER BATTERED FISH N CHIPS "I DON'T CARE" <sup>DF</sup>	
GRILLED CHICKEN STRIPS "I'M NOT HUNGRY" <sup>GF</sup> <sup>DF</sup>	
CHEESE BURGER "I DON'T WANT THAT" <sup>GF</sup> *	
KIDS DESSERT	\$3.5
<i>served with either chocolate or caramel topping</i>	

# the menu.