

# 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

|   |      |
|---|------|
| <b>GARLIC &amp; HERB COB LOAF</b>   | \$11 |
| <b>DIP TRIO</b>   | \$15 |
| trio of house made dips & pita bread  |      |
| <b>GRILLED MEAT PLATTER</b>   | \$65 |
| a celebration of locally sourced produce, ask a friendly team member to find out what is included today |      |

## SMALLER PLATES - ENTRÉE

|   |      |
|---|------|
| <b>STEAMED PORK BUN</b>   | \$16 |
| pickled veg, pulled pork, nahm jim  |      |
| <b>DEEP FRIED CAMBERT</b>   | \$15 |
| salad, house-made cranberry sauce   |      |
| <b>GRILLED WATERMELON</b>   | \$15 |
| rocket, Tasmanian feta, hazelnuts, house dressing   |      |
| <b>HOT SMOKED QUAIL</b>   | \$17 |
| cider jelly, orange & clove puree, spiced poached pear  |      |
| <b>HOUSE MADE PRAWN SPRING ROLLS</b>  | \$15 |
| salad, chilli lime dipping sauce  |      |
| <b>SUPERFOOD SALAD</b>  | \$14 |
| ADD SMOKED CHICKEN \$5   freekeh, lentils, almonds, pine nuts, pumpkin seeds, baby capers, honey & greek yoghurt dressing |      |
| <b>SALT &amp; PEPPER ENTRÉE SQUID</b>   | \$15 |
| salad   |      |

## SIDES

|                                       |       |
|---------------------------------------|-------|
| <b>HOUSE MADE SAUCES</b>              | \$3ea |
| red wine jus, pepper, mushroom, gravy |       |
| <b>DIPPING SAUCES</b>                 | \$1ea |
| <b>SEASONAL GREENS</b>                | \$9   |
| <b>ALCHEMY SIDE SALAD</b>             | \$6   |
| <b>SHOESTRING FRIES</b>               | \$7   |
| chilli mayo                           |       |
| <b>ROASTED BABY POTATOES</b>          | \$8   |
| rosemary, thyme, sea salt             |       |

## KIDS (ages 12 and under)

|  |      |
|--|------|
| <b>ALL MEALS</b>                                 | \$12 |
| served with chips & salad, soft drink or juice   |      |
| <b>HOUSE CRUMBED CHICKEN "I DON'T KNOW"</b>      |      |
| <b>BEER BATTERED FISH N CHIPS "I DON'T CARE"</b> |      |
| <b>GRILLED CHICKEN STRIPS "I'M NOT HUNGRY"</b>   |      |
| <b>CHEESE BURGER "I DON'T WANT THAT"</b>         |      |
| <b>ICE CREAM "YES PLEASE"</b>                    | \$3  |



## 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. Our beef is wet aged for up to 8 weeks for additional tenderness.

|   |      |
|---|------|
| <b>PEPPERBERRY PORTERHOUSE</b>  | \$34 |
| a local delicacy, pepperberries have a mild, fruity pepper flavour and are an absolute must try |      |
| <b>PORTERHOUSE 250G</b>   | \$32 |
| <b>SCOTCH FILLET 250G</b>   | \$38 |
| all of our steaks served with crisp speck, shallots, peas & baby potatoes, red wine jus         |      |

## LARGER PLATES - MAINS

|   |      |
|---|------|
| <b>ROAST BUTTERNUT PUMPKIN</b>                                  | \$25 |
| quinoa, cherry tomatoes, house salad, miso dressing             |      |
| <b>CHICKEN PARMIGIANA</b>                                       | \$26 |
| house salad & shoestring fries                                  |      |
| <b>HOUSE MADE SALT &amp; PEPPER SQUID</b>                       | \$27 |
| shoestring fries, house salad, chilli mayo                      |      |
| <b>FISH &amp; CHIPS</b>   | \$27 |
| shoestring fries, tartare, served with lemon                    |      |
| <b>LAMB RUMP</b>  | \$37 |
| roast vegetables, red wine jus                                  |      |
| <b>PRAWN &amp; CHORIZO PAPPARDELLE</b>                          | \$28 |
| King prawn, chorizo, Cinzano                                    |      |
| <b>GRILLED TASMANIAN SALMON</b>                                 | \$29 |
| seasonal greens, tom yum broth                                  |      |
| <b>CHICKEN BOSCIOLA</b>   | \$25 |
| chicken, mushrooms, peas, fettucine in a white wine cream sauce |      |

## BUT WHAT ABOUT DESSERT?

|   |      |
|---|------|
| <b>BAILEYS PANNAHOTTA</b>                         | \$14 |
| coffee gel, chocsoil                              |      |
| <b>ALCHEMY COLD PLATE</b>                         | \$16 |
| chocolate, honeycomb, marshmallow, more chocolate |      |
| <b>CHOCOLATE MINT TART</b>                        | \$15 |
| peppermint gel, candied mint leaves               |      |
| <b>AN EXTRA SCOOP</b>                             | \$2  |
| Tasmanian ice cream on the side                   |      |

## 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?

|   |      |
|---|------|
| <b>ALCHEMY AFFOGATO</b>   | \$14 |
| vanilla bean ice cream, espresso, biscotti with your choice of Frangelico, Amaretto, Baileys or Jameson |      |

Vegetarian   Vegan   Gluten Free   Dairy Free   Optional

A 10% surcharge applies on public holidays | [www.alchemylaunceston.com.au](http://www.alchemylaunceston.com.au)