

*Alchemy*  
BAR & RESTAURANT

# Welcome

ALCHEMY BAR & RESTAURANT WELCOMES YOU. OUR HEAD CHEF, AND HIS TEAM, WORK WITH LOCAL SUPPLIERS & PRODUCE WHEREVER POSSIBLE TO SUPPORT & SHOWCASE THE BEST THIS STATE HAS TO OFFER!

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.

## SOMETHING TO SHARE...

<b>Cheesy Cob Bites</b>	18
Confit garlic & melted mozzarella	
<b>Stuffed Mushroom</b>	18
Crispy crumbed mushroom stuffed with whipped maple-glazed bacon & cream cheese, cheddar & maple drizzle	
<b>Spiced Lamb Skewers</b>	25
Chargrilled spiced lamb, Greek salad, tomato chutney & charred lemon (GF, DFO)	
<b>The Goat Pumpkin</b>	22
Roasted Kent pumpkin, walnuts, goat cheese & maple (V, GFO)	
<b>Crispy Squid</b>	16
Crispy fennel-dusted calamari, mixed salad, aioli & lemon (DF)	
<b>Flat Bread Mezze</b>	24
Confit garlic toasted bread with whipped honey feta, fire-roasted tomato dip, Dutch carrots & fresh cucumber (VEG, DFO)	
<b>Olive Grove &amp; Garden Salsa</b>	22
Whipped fetta, warm olives & garden salsa over charred bread with aged balsamic & extra virgin olive oil (DFO, V)	
<b>Fried Chicken Tenders</b>	18
Pickled cucumbers & aioli	

## WINGS

12 (6) / 22 (12)

### Garlic Parmesan & Herb Wings

Garlic herb butter, parmesan with ranch

### Pineapple-Chilli Glazed Wings

Sticky pineapple-chilli glaze with lime, garlic & toasted coconut (DF)

### Buffalo Wings

Classic buffalo with ranch

## LOADED FRIES

### Chipotle Chicken Loaded Fries

22

Smoky grilled chicken with chipotle mayo, cheddar cheese with sour cream and jalapeño (DFO)

### Pulled Pork Loaded Fries

22

Pulled pork, cheddar, smoky BBQ sauce & pickled onion (DFO)

## TACOS



### Chipotle Chicken Taco

10

Cheddar, tomato salsa, sour cream & pickled onion (DFO)

### Smoky BBQ Pork Taco

10

Coleslaw, pickled onion & tomato salsa (DF)



## MAIN

<b>Braised Lamb Gnocchi</b>	26
Slow-braised lamb shoulder in red wine & sofrito, finished with parmesan & rocket (DFO)	
<b>Beef &amp; Red Wine Spaghetti Bolognese</b>	26
House-made rich ragu, parmesan & EVO (DFO)	
<b>Alchemy Super Bowl</b>	24
Lettuce, grilled chipotle chicken, red onion, cherry tomatoes, quinoa, slaw, roasted butternut pumpkin, spiced chickpeas & guacamole, tahini, with balsamic reduction & EVO (VGO, DF, GFO)	
<i>Vegan option available with falafel.</i>	
<b>Barramundi</b>	37
Smashed potatoes, olive vierge & caper-infused citrus butter with herb oil (GFO, DFO)	
<b>Beer Battered Fish &amp; Chips</b>	28
Beer-battered flathead, fries, house salad, tartare & lemon (DF)	
<b>Fennel &amp; Paprika Squid</b>	28
House green salad, chips, tartare & lemon (DF)	
<b>Chicken Parmigiana</b>	29
Napoletana, ham, mozzarella, fries & house salad	
<b>Chicken Schnitzel</b>	26
Fries & house salad	
<b>Guinness Pie</b>	27
Slow-cooked beef in Guinness with mash, peas & red wine jus	

## SIDES

<b>Green Leaf Salad</b>	10
Soft herbs, Dijon & honey dressing	
<b>Marinated Olives</b>	10
Herb, garlic & citrus marinated mixed olives	
<b>Chips</b>	10
Served with aioli	
<b>Rocket &amp; Parmesan Salad</b>	12
Rocket, pear, shaved parmesan, balsamic & EVO	
<b>Potato Wedges</b>	12
With sour cream & sweet chilli	
<b>Corn Ribs</b>	14
With chipotle mayo (VGO, DF)	



## GRILL

Served with potato gratin, pear & walnut salad and Chimichurri Butter red wine jus

**300g Cape Grim Scotch Fillet (GF, DFO) 52**

**250g Wagyu Rump (GF, DFO) 42**

**Chicken Roulade 29**

Free-range chicken thigh rolled with prosciutto, fior di latte & aromatic herb stuffing, chat potatoes, roasted pumpkin purée, broccolini & red wine jus

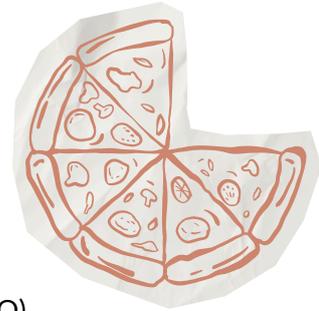
**Add a Side 6**

Dutch carrots · Creamy mash · Broccolini · Chat potatoes

### SAUCES: 4

Gravy (VG,GF) | Creamy Mushroom (GF) Triple  
Pepper (GF) | Buffalo | Chimichurri Butter (GF)

## PIZZA



**Margherita 25**

Tomato, basil, fior di latte, mozzarella & EVO (GFO)

**Caprese 25**

Fior di latte, house pesto, aged balsamic, basil & EVO (VEG, DFO, GFO)

**Prosciutto, Fig & Pear 29**

Piatto base, fresh pear, prosciutto, figs, rocket, mozzarella & EVO (GFO)

Gluten free base - 5

## BURGERS



<b>The American Smash</b>	26
200g Angus beef, maple bacon , American cheese, pickled cucumber & Alchemy sauce (GFO)	
<b>Chicken Caprese Burger</b>	26
Southern fried chicken, fior di latte, ripe tomato, balsamic reduction & pesto aioli	
<b>Pulled Pork Burger</b>	26
Butter brioche, house slaw, pickled onion & smoky BBQ sauce (GFO)	
<b>Veg Caprese Burger</b>	22
Vegetable patty, fior di latte, ripe tomato, pesto & balsamic reduction (VGO, GFO)	

## KIDS

<b>Spaghetti Bolognese</b>	14
House-made bolognese with spaghetti & parmesan	
<b>Kids Fish &amp; Chips</b>	14
Battered flathead with salad, chips & ketchup (DF)	
<b>Chicken Nuggets</b>	14
With salad, chips & ketchup	
<b>Kids Schnitzel</b>	14
With salad, chips & ketchup	

## DESSERT

<b>Affogato</b>	10
Frangelico +8 Baileys +8	
<b>Churros</b>	12
Vanilla ice cream with chocolate & strawberry sauce	
<b>Chocolate Brownie</b>	12
Warm brownie, vanilla ice cream & berry compote	
<b>The Cold Plate</b>	17
Three ice creams, cones, pavlova, fairy floss, berry coulis, fresh strawberries & sweet treats	