

Looking for a
FUNCTION SPACE?

Whether you are planning a birthday, get together or
work function, whatever the occasion, from 3 to 300,
Alchemy has the space to accommodate you!

SPEAK TO ONE OF OUR FRIENDLY STAFF TO FIND OUT MORE!



Alchemy
BAR & RESTAURANT

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SOMETHING TO SHARE... OR NOT

Cheesy Cob Bites

Confit garlic & melted mozzarella

Stuffed Mushroom

Crispy crumbed mushroom stuffed with whipped maple-glazed bacon & cream cheese, cheddar, maple drizzle and side salad

Spiced Lamb Skewers

Chargrilled smoked lamb, Greek salad, tomato chutney, dukkah & charred lemon (GF, DFO)

The Goat Pumpkin

Roasted Kent pumpkin, walnuts, goat cheese & maple (V, GFO)

Crispy Squid (I)

Crispy fennel-dusted calamari, mixed salad, aioli & lemon (DF)

Flat Bread Mezze

Confit garlic toasted bread with whipped honey feta, dukkah fire-roasted tomato dip, fresh carrots & fresh cucumber (VEG, DFO)

Olive Grove & Garden Salsa

Whipped fetta, warm olives & garden salsa over charred sourdough with aged balsamic & extra virgin olive oil (DFO, V)

Fried Chicken Tenders

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

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

Pulled Pork Loaded Fries

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

TACOS

Chipotle Chicken Taco

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

Smoky BBQ Pork Taco

Coleslaw, pickled onion & tomato salsa (DF)



GRILL

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

18 300g Bass Strait Grass-fed Scotch fillet (GF, DFO) 52

18 250g Grain-fed Wagyu Rump (GF, DFO) 42

Chicken Roulade

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

Creamy mash • Chat potatoes • Seasonal veg

SAUCES: 4

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

MAIN

Braised Lamb Gnocchi

Slow-braised lamb shoulder in red wine & sofrito, finished with parmesan & rocket (DFO)

Beef & Red Wine Spaghetti Bolognese

House-made rich ragu, parmesan & EVO (DFO)

Alchemy Super Bowl

Lettuce, grilled chipotle chicken, red onion, cherry tomatoes, quinoa, slaw, roasted butternut pumpkin, spiced chickpeas & guacamole, tahini, with balsamic reduction & EVO (VGO, DF, GFO)

Vegan option available with falafel.

Market Fish (A)

Please ask our staff for today's market fish

Beer Battered Fish & Chips (I)

Beer-battered flathead, fries, house salad, tartare & lemon (DF)

Fennel & Paprika Squid (I)

House green salad, chips, tartare & lemon (DF)

Chicken Parmigiana

Napoletana, ham, mozzarella, fries & house salad

Chicken Schnitzel

Fries & house salad

Guinness Pie

Slow-cooked cape grim in Guinness with mash, peas & red wine jus

SIDES

Green Leaf Salad

Soft herbs, Dijon & honey dressing

Marinated Olives

Herb, garlic & citrus marinated mixed olives

Chips

Served with aioli

Rocket & Parmesan Salad

Rocket, pear, shaved parmesan, balsamic & EVO add prosciutto + 8

Potato Wedges

With sour cream & sweet chilli

Corn Ribs

With chipotle mayo (VGO, DF)

Charred Bread

Olive oil

PIZZA

Margherita

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

Caprese

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

Prosciutto, Fig & Pear

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

Gluten free base - 5



BURGERS

The American Smash

200g Angus beef, maple bacon, American cheese, pickled cucumber & Alchemy sauce (GFO)

Chicken Caprese Burger

Southern fried chicken, fior di latte, ripe tomato, balsamic reduction, rocket & pesto aioli

Pulled Pork Burger

Butter brioche, house slaw, pickled onion & smoky BBQ sauce (GFO)

Veg Caprese Burger

Vegetable patty, fior di latte, ripe tomato, rocket, pesto & balsamic reduction (VGO, GFO)

Gluten Free Bun - 5

Extra Patties - 6 each

KIDS

Spaghetti Bolognese

House-made bolognese with spaghetti & parmesan

Kids Fish & Chips (I)

Battered flathead with salad, chips & ketchup (DF)

Chicken Nuggets

With salad, chips & ketchup

Kids Schnitzel

With salad, chips & ketchup

Kids Icecream

Vanilla Ice-cream, rainbow sprinkles with chocolate topping.

DESSERT

Affogato

Frangelico +8

Baileys +8

Churros

Vanilla ice cream with chocolate fudge & fresh strawberry

Chocolate Brownie

Warm brownie, vanilla ice cream & berry compote

The Cold Plate

Multiple flavour ice-creams, pavlova, fairy floss, chocolate fudge, berry coulis, cones, fresh strawberry & sweet treats.

10% Sunday wage loading | 15% surcharge on public holiday

SEAFOOD ORIGIN: A=Australian I=Imported M=Mixed

GF – Gluten Free | V – Vegetarian | VG – Vegan | DF – Dairy Free | O – Option Available



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