

Please scan the QR code for our full treasure menu of spirits, wines by the bottle and fossil collection, or let our knowledgeable team guide you.



Cocktails

Stirred, Stiff & Creamy

- Poet's Dream** \$24
Isle of Harris Gin | Dry Vermouth | Benedictine | Orange Bitters
- Parisian Delight** \$24
Lillet Blanc | White Crème de Cacao | Gentian | McHenry Baijiu | Aromatic Bitters
- Velvet Jacket** \$24
Tapatio Blanco Tequila | Mezcal | Oloroso Sherry | Montenegro Amaro | Rosemary
- Fancy Free** \$23
Dead Rabbit Irish Whiskey | Amaretto | Dry Madeira | Aromatic Bitters
- Eternal Flame** \$23
Glenfiddich Fire & Cane | Dubonnet Rouge | Crème de Violette | Peychaud's & Aromatic Bitters
- The Secret Catch** \$22
Starward Two Folds Whisky | Pedro Ximenez Sherry | Orgeat | Cinnamon | Dairy | Yolk | Aromatic Bitters
- Northern Star** \$24
Knob Creek Rye Whiskey | Crème de Banana | Chestnut | Cinnamon | Aromatic Bitters

Built, Fruity & Refreshing

- Creature of the Night** \$24
Never Never Aquavit | Grapefruit | Maraschino | Absinthe | Italian Bitters | Cherry Fortified Wine | Lemon
- Starry Night** \$23
Star of Bombay Gin | Dry Curacao | Rose Wine | Lemon | Lavender | Falernum
- Sugarfoot** \$22
Nikka Gin | Apricot | Select Aperitivo | Lemon | Pear Soda
- Cherry Bomb** \$22
Lark Forty Spotted Gin | 4 Pillars Bloody Shiraz Gin | Cherry Crème de Menthe | Strawberry | Lemon | Chocolate Bitters
- Where The Wild Things Are** \$23
Glenfiddich Fire & Cane | Baked Apple | Leatherwood Honey | Lemon | Smoke
- Champagne & Banana** \$24
Hennessy VSOP Cognac | Banana | Honey | Coconut | Pineapple | Champagne | Whites
- Dufftown Highball** \$23
Balvenie 12yo Single Malt | Sweet Vermouth | Quince | Smoked Lemonade

Wine by the Glass

Sparkling

- 2016 **Beautiful Isle | Vintage Rosé** \$17
Tamar Valley, TAS
- 2015 **Velvet & Willow** \$17
Tamar Valley, TAS

White

- 2017 **Frankland Estate | Riesling** \$17
Frankland River, WA
- 2018 **Josef Chromy | Pinot Gris** \$14
Tamar Valley, TAS
- 2019 **Derwent Estate | Sauvignon Blanc** \$15
Granton, TAS
- 2017 **Shadowfax | Chardonnay** \$15
Macedon Ranges, VIC

Rosé

- 2017 **Triennes Rosé** \$13
Nans-les-Pins, France

Red

- 2017 **Elsewhere | Pinot Noir** \$20
Huon Valley, TAS
- 2017 **Angove AMX-V | Tempranillo Blend** \$13
McLaren Vale, SA
- 2016 **Pierre Amadieu | Grenache & Syrah** \$14
Rhône Valley, France
- 2017 **Unico Zelo 'Taboo' | Merlot** \$15
Adelaide Hills, SA

Sweet & Fortified

- 2017 **Pressing Matters R139 | Riesling** \$18
Coal River Valley, TAS
- NV **Stanton & Killeen | Classic Muscat** \$14
Rutherglen, VIC
- 2008 **d'Arenberg | Vintage Fortified Shiraz** \$14
McLaren Vale, SA
- NV **Penfolds Grandfather Tawny | Port** \$23
Barossa Valley, SA

Beer & Cider

Cheeky Monkey Brewing Co. Mid IPA\$11 Margaret River, WA 375ml 3.5%	Hobart Brewing Co. Extra Pale Ale\$11 Hobart, TAS 375ml 5.6%
James Boag's Premium Lager\$10 Launceston, TAS 375ml 4.6%	Sierra Nevada Hazy IPA\$13 California, USA 355ml 6.7%
3 Ravens Acid Original Sour\$11 Thornbury, VIC 375ml 3.5%	Wayward Lumberjack Canadian IPA\$14 Cheltenham, VIC 375ml 6%
Black Hops Lay Day Lager\$10 Burleigh, QLD 375ml 4.4%	Venom Clear Intentions Double Golden Ale\$15 Yea, VIC 440ml 8%
Moo Brew Pilsner\$11 Bridgewater, TAS 375ml 5%	Modus Operandi Silent Knight Porter\$12 Mona Vale, NSW 375ml 5.6%
Hobart Brewing Co. Harbourmaster Amber Ale\$11 Hobart, TAS 330ml 4.4%	Sierra Nevada Stout\$12 California, USA 355ml 6%
Shambles Afternoon Delight Summer Ale\$12 Hobart, TAS 500ml 4.3%	Willie Smith Organic Apple Cider`\$13 Huon Valley, TAS 355ml 5.4%

Evolve Spirits Recommendations

Tasmanian

Vodka

Hartshorn Sheep Whey | 40%\$13

Gin

Forty Spotted Winter | 40%\$14

Dasher + Fisher Ocean | 42%.....\$13

Taylor & Smith | 40%.....\$16

Whisky

Hobart Whisky Stout Cask | 50.3%\$30

Lark Rum Cask | 54%\$45

Mackey Port Cask R2 | 49%.....\$35

World

Rum

Depaz XO 12yo Martinique | 45%.....\$28

Tequila

Clase Azul Plata | 40%.....\$18

Cognac

Grosperin 25yo Petite Champagne | 46.6%\$28

Bourbon

Pappy Van Winkle 15yo | 53.5%.....\$63

Scotch

Glenfiddich 15yo | 40%.....\$16

Food

Crisp Roasted Corn Kernels\$6	Charcuterie\$28 Bresaola Fennel Salami Jamon Serrano Pickles Grissini
Torres Potato Chips\$7 Black Truffle	Toasted Sandwiches – served with potato crisps
Cashews\$10 Roasted & Salted	Caramelised Onion & Gruyere Jaffle\$15 White Bread Caramelised Onion Gruyere Cheese
Warm Marinated Olives\$9	Cassoulet Jaffle\$18 Confit Duck Pork Sausage Tomato White Beans
Nibble Plate\$14 Olives Hummus Stuffed Peppers Pickles Grissini Crisp Bread	3 Cheese Plate\$26 Roaring 40s Blue Surprise Bay Cheddar Coal River Valley Triple Cream Brie House Baked Crisp Breads Quince Paste & Apple
Cuca Anchovy Fillets in Olive Oil 48g Tin\$18 Cultured Butter Balsamic Onions Sourdough	Available until 10pm
Prosciutto & Grissini\$15	Cape Grim Beef Burger\$28 Bacon Cheese Ketchup Pickles Tomato Aioli Fries
Chicken, Ham & Leek Terrine\$17 Sauce Gribiche Cornichons Sourdough	Beer Battered Fish & Chips\$28 Battered Pink Ling Tartare Sauce Lemon

Sweets

Dark Chocolate Wafer\$5
Chocolate & Salted Caramel Bar\$10
Handmade Chocolates 6 or 12 assorted\$18 / \$36

Warm Mixed Drinks

All \$15

Irish Coffee
Green Chartreuse Hot Chocolate
Hot Toddy (Whisky or Gin)