



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

Downhill Daring 24
Buffalo Trace Bourbon | Punt e Mes | Cocchi
Americano Bianco | Benedictine | Orange Bitters

Brass & Steel 24
Old Raj Dry Gin | Cynar | Oloroso Sherry | Peach |
Marionette Bunya Bunya

The Pearl 24
Hendricks Midsummer Solstice Gin | Dry Vermouth |
Nocton Botrytis | Benedictine | Orange Bitters

Under the Mini Gherkins 21
Herradura Tequila | Amontillado Sherry | Grand Marnier |
Ancho Reyes Verde | Cranberry | Mini Gherkins

Ambrosia 24
Martell VSOP Cognac | Knob Creek Rye | Amaretto |
Benedictine | Fino Sherry | Aromatic Bitters

Midnight Picnic 24
Benromach 10yo Single Malt | Suze |
Carpano Classico Vermouth | Chestnut | Aromatic Bitters

Built, Fruity & Refreshing

London Scramble 22
Herradura Tequila | Lime | Lime | Lemon | Agave | Crème de Mure

Sugarfoot 22
Killara Vodka | Apricot | Select Aperitivo | Lemon |
Native Peach Tea

Raspberry Beret 22
Lark Forty Spotted Gin | Raspberry | Rhubarb | Lime | Whites

Honey, I'm Home 24
Forty Spotted Tassie Bush Honey Gin | McHenry Smokey
Baijiu | Leatherwood Honey | Amaretto | Apricot | Lemon |
Whites | Turmeric

Pina Colada 23
Angostura Reserva | Chairman's Spiced Rum | Pineapple |
Coconut | Dairy | Aromatic Bitters

Speyside Sipper 22
Balvenie 12yo Single Malt | Mandarin | Rosemary |
Lemon | Smoke | Soda

Well Aware 23
Flor de Cana 7yo Rum | Apricot | Suze | Maraschino |
Lemon | Orgeat

WINE BY THE GLASS

Sparkling

2016 Beautiful Isle | Vintage Rosé 17
Tamar Valley, TAS

NV Delamere Vineyard 14
Pipers Brook, TAS

White

2019 Eddystone Point | Pinot Gris 15
Pipers River, TAS

2019 Derwent Estate | Sauvignon Blanc 15
Granton, TAS

2019 Nocton Vineyard | Chardonnay 15
Coal River Valley, TAS

Rosé

2019 Moores Hill 15
Tamar Valley, TAS

Red

2018 Sailor Seeks Horse | Pinot Noir 20
Huon Valley, TAS

2018 Mallaluka | Syrah 15
Canberra District

2017 Gaudio Bricco Mondalino | Barbera 15
Italy

Sweet & Fortified

2017 Pressing Matters R139 | Riesling 18
Coal River Valley, TAS

NV Stanton & Killeen | Classic Muscat 14
Rutherglen, VIC

2012 Rockford | Shiraz Vintage Port 18
Barossa Valley, SA

NV Penfolds Grandfather Tawny | Port 23
Barossa Valley, SA

BEER & CIDER

Morrison Session Ale	10
Invermay, TAS 375ml 3.5%	
James Boag's Premium Lager/Light	10 / 7
Launceston, TAS 375ml 4.6% / 2.5%	
3 Ravens Acid Original Sour	11
Thornbury, VIC 375ml 3.5%	
Black Hops Lay Day Lager	10
Burleigh, QLD 375ml 4.4%	
Moo Brew Pilsner	11
Bridgewater, TAS 375ml 5%	
A Local Beer Pacific Paradise Ale	10
Richmond, VIC 355ml 4.2%	
Hobart Brewing Co. Harbour Master Amber Ale	11
Hobart, TAS 330ml 4.4%	
Wolf of The Willows Nitro Amber Ale	11
Hobart, TAS 355ml 6.2%	
Eleventh Order Pale Ale	13
New Norfolk, TAS 375ml 5.4%	
Weihenstephaner Hefe Weissbier	15
Freising, Germany 500ml 5.4%	
Miners Gold 'The Sheriff' Smoked Porter	13
Beaconsfield, TAS 375ml 5.5%	
Hobart Brewing Co. Colorado IPA	16
Hobart, TAS 440ml 7.3%	
Sierra Nevada Stout	12
California, USA 355ml 6%	
Pagan Cherry Cider	15
Cradoc, TAS 330ml 8%	
Willie Smith Organic Apple Cider	13
Huon Valley, TAS 355ml 5.4%	

FOOD

To Share

Crisp Roasted Corn Kernels	6
Cashews Roasted & Salted	10
Warm Marinated Olives	9
Nibble Plate	14
Olives Hummus Stuffed Peppers Pickles Crisp Bread	
Prosciutto & Grissini	15
Chicken Liver Parfait	17
Port Jelly Pickled onion Crisp Sourdough	
Tasmanian Cheese Plate	26
Roaring 40s Blue Surprise Bay Cheddar Coal River Valley Triple Cream Brie House Baked Crisp Breads Apple	
Dark Chocolate Wafer	5
Chocolate & Salted Caramel Bar	10
Handmade Chocolates 6 or 12 assorted	18 / 36

EVOLVE SPIRITS RECOMMENDATIONS

Tasmanian

Vodka

Hartshorn Sheep Whey 40%	13
Killara 40%	13

Gin

Abel Christmas Gin 40.5%	13
Lawrenny 1818 Settlers 52.5%	14
Dasher + Fisher Meadow 45%	13

Whisky

Overeem Red Wine Cask Matured 43%	35
Lark Christmas Cask 2019 43%	48
Spring Bay 'The Rheban' 58%	30

World

Rum

2003 Plantation Trinidad 42%	18
--------------------------------	----

Tequila

Clase Azul Plata 40%	22
------------------------	----

Cognac

Jean Fillioux Cigar Club Grande Champagne 35yo 40%	33
--	----

Bourbon

Mitchers Small Batch 45.7%	17
------------------------------	----

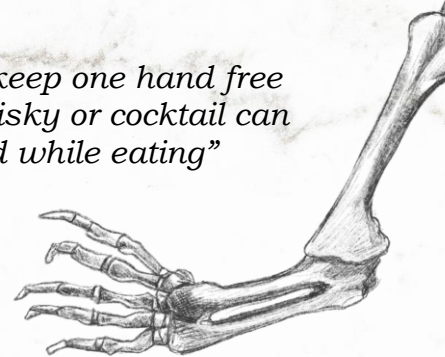
Scotch

Macallan 12yo Triple Cask Matured 40%	16
---	----

Japanese

The Hakushu Distiller Reserve Single Malt 43%	26
---	----

"It is important to keep one hand free to ensure one's whisky or cocktail can still be enjoyed while eating"



One Handed Menu

Available until 10pm

Bruny Island Oysters (3) Champagne Vinegar Granita	13
Mini Savoury Pancakes - Choice of	
Tasmanian Salmon Pickled Cucumber Crème Fraiche Roe	20
Spanner Crab Lemon & Herb Mayo Radish Chives	24
Hot Chips Thick Cut Chips Rosemary Salt Aioli	7
Three Cheese Arancini (3) GF VE	12
Gruyere Parmesan Taleggio	
Pork & Fennel Sausage Rolls (2)	15
Local Pork Fennel Seeds Puff Pastry Tomato Chutney	