

COCKTAILS

(carafe serves four people) Carafe Glass

Yale Town- rum, blood orange, sparkling wine	45*	16
Tofino- gin, rosemary, berries, soda	45*	16
Kitsilano- apple cider, spiced rum, mint, lemon	45*	16
Gassy Jack- rye whiskey, cola maple molasses, plum + root beer bitters		16
Caesar- vodka, Clamato juice, hot sauce, bacon + celery salt		18
Double Double- maple whiskey cream, coffee, raw sugar (served hot or cold)		16.5

***CARAFE COCKTAILS \$35 ON SUNDAYS**

SPARKLING WINE

	Glass 140ml	Carafe 500ml	Bottle 750ml
Musselroe Bay Sparkling NV multi-region TAS	13.5	-	67
Berrigan Sparkling Rosé NV Mt. Benson	11.5	-	56.5

WHITE WINE

By The Way "BTW" Pinot Grigio '17 Murray Darling	10	34	49
Wobbly Boot Sauvignon Blanc '17 Coal River Valley TAS	14.5	49.5	71.5
Moorilla Musqué (Canadian grape) '18 Tamar Valley TAS	12	41	59
Sharmans Chardonnay '15 Relbia, TAS	13.5	46	67

RED WINE

Cold Blow Limited Release Pinot Noir '15 Richmond TAS	13.5	46	67
Thistledown "TD" Grenache '15 Barossa	12.5	42.5	61.5
Renards Folly Shiraz '14 McLaren Vale	10	34	49
Skillogalee The Cabernets '14 Clare Valley	14	48	69

ROSE/SKIN CONTACT WINE

Beautiful Isle Pink Lady Rosé '16 Legana TAS	11.5	39	56.5
Sml Fry Tangerine Dream Field Blend '18 Barossa	12.5	42.5	61.5

DINNER

Crab + smoked salmon cakes, tarragon mayo	15
Cretonnade, crostini <small>GFO</small>	14
Steak tartare, fried onion, crostini <small>GFO, DF</small>	16
Charcuterie: bresaola, pork lonza, finocchiona, pickles, mustard <small>DF, GFO</small>	18
Baby beet salad, feta, brown rice, greens, hazelnuts, sherry maple <small>GF, DFO, V, VGNO</small>	19
Poutine: frites, cheese curds, gravy	10
Tourtiere, gravy, peas, relish	22.5
Pork belly, pumpkin, chorizo, sherry maple, asparagus <small>GF</small>	25
White fish, French onion, confit potato, salsa verde <small>GF</small>	28
Fettuccini, butter poached prawns, crab, chilli, herbs	30
Risotto, wild mushrooms, fried onion, arugula, parmesan <small>GFO, DFO, V, VGNO</small>	23
Steak frites, béarnaise, greens, fried onion <small>GFO, DFO</small>	29

SIDES

Frites <small>GF, DF, V, VGN</small>	7.5
Dressed leaves <small>GF, DFO, V, VGNO</small>	6
Asparagus, lemon, parmesan <small>GF, DFO, V, VGNO</small>	7
Baby beets, feta, hazelnuts <small>GF, DFO, V, VGNO</small>	8

CHEESE: spiced apple, crostini GFO

Comté / Fourme d'Ambert / Coal River Farm Triple Cream Brie
(France) (France) (Tasmania)

1 Cheese	12
2 Cheese	20
3 Cheese	30

SWEET

Nanaimo bar: chocolate, custard, coconut <small>GF, V</small>	12
Pumpkin pie, lime cream, pepita brittle <small>V</small>	12
Beaver Tail – maple/white chocolate/lemon curd/Nutella <small>DFO, V</small>	10

CANADIAN FEASTING MENU STARTING AT \$50PP

BEER/CIDER/GINGER BEER

TAP Boags XXX Ale (Schooner) 4.8% Launceston TAS	9.5
Cascade Premium Light 2.4% South Hobart TAS	7.5
Shambles Summer Ale (500ml) 4.3% Hobart TAS	13
Last Rites Love Country IPA 6.2% Cambridge TAS	12.5
Hobart Brewing Co. Harbour Master Ale 4.4% Macquarie Point TAS	11.5
Moo Brew Dark Ale 5% Bridgewater TAS	11

TAP Bruny Island Dry Apple Cider (Schooner) 6.5% Bruny Island TAS	9.5
Coal Valley Cider Pear+Apple 3.7% Richmond TAS	11
Devils Brewery Pepperberry Ginger Beer 8% Tinderbox TAS	15.5

NON-ALCOHOLIC

Shirley Temple: juice, grenadine, lemonade	6.5
Organic blood orange sparkling	6
Apple, mango, banana fruit juice	6
Pop- coke/ lemonade/ tonic/ soda/ ginger ale/ LLB/ raspberry	4.5
Sparkling mineral water 1lt	9

TO FINISH

Josef Chromy Botrytis Riesling 2017 Relbia TAS	11
Pereira D'Oliveira 5yo Madeira Madeira, Portugal	8.5
Sortilege Maple Whiskey Quebec, Canada	10
Sortilege Cream Maple Whiskey Quebec, Canada	9
Maple cinnamon latte (non-alcoholic / alcoholic)	5.5 / 15

BRUNCH

Beaver Tail – maple/white chocolate/lemon curd/Nutella	DFO,V	10
Maple toasted granola, yoghurt panna cotta, berries	DFO, V, VGNO	15
Pancakes, bacon, maple, banana (classic / stack)	vo	17.5 / 25
Crab + smoked salmon cakes, fried egg, greens, hollandaise		18.5
Mushrooms on toast, garlic, arugula, feta	GFO, DFO, V, VGNO	18
Smoked Raclette cheese omelette, toast	GFO, V	16.5
Egg + bacon roll, braised onion, relish, smoked cheese		15
Eggs on toast	GFO, DFO, V	13
Montreal style bagel, cream cheese, smoked salmon, arugula		18
Benedict eggs- ham / smoked salmon	GFO	17.5
Ploughmans brunch: boiled egg, Cretonnade, pickles, cheese, cured meats	GFO	24
Baby beet salad, feta, brown rice, greens, hazelnuts, sherry maple	GF, DFO, V, VGNO	19
Smashed pumpkin, feta, chorizo, chilli, salsa verde, toast	GFO, DFO	18
Tourtiere, relish, fried egg, greens		22.5
Steak frites, fried egg, béarnaise, greens	GFO, DFO	29.5

SIDES

Bacon	4	Asparagus	GF, DFO, V, VGNO	4.5
Chorizo	4	Mushrooms	GFO, DFO, V, VGNO	4
Relish	2	Frites	GF, DF, V, VGN	7.5
Hollandaise	2.5	Poutine		10
Avocado & Feta	5	Toast + spread –		
Add egg	3	white/ multigrain/ GF		8

Ask us about today's house made baked goods- sweet/savoury GFO

GF – Gluten Free DF – Dairy Free V – Vegetarian VGN – Vegan O – Option

Always notify staff of ANY allergies