

THE ATRIUM

Classics 10AM - 10PM

Market soup (V) prepared with fresh regional produce	13.00
Seafood chowder (EF)(NF) with mussels, house smoked fish and sourdough	19.00
Trio of house made vegetarian dips (EF)(V) served with warm bread	15.00
Share platter (EF)(NF) smoked duck breast, grain mustard, prosciutto and pickled vegetables, smoked salmon, citrus mascarpone, pickled octopus, preserved lemon and olives Ashgrove cheddar and crackers served with warm bread	24.00
Oysters 3 / 15.00 6 / 28.00 12 / 49.00 natural (DF)(GF)(EF)(NF) kilpatrick (DF)(GF)(EF)(NF)	
Beef burger bacon, dill pickles, cheese, tomato chutney, aioli, lettuce, tomato, onion, and chips	19.00
Orecchiette artichoke pasta (V) with creamy spinach, pea and nut granola	19.00
Slow braised lamb in tomato sauce (DF)(NF) with potato gnocchi	21.00
Vegan poke bowl (DF)(VG)(EF) Brown rice, tofu, edamame, kimchi, pikliz, pickled ginger, seaweed salad, roast pumpkin with sriracha dressing	16.00
Poached chicken breast salad (GF)(EF)(NF) with capers, olives, tomato, rocket, parmesan and apple balsamic	16.00
Chips and aioli (DF)(V)(NF)	8.00

Toasted Sandwiches

Swiss brown mushroom sourdough (EF)(V) with fetta and rocket pesto, choice of salad or chips	17.00
Slow cooked beef sourdough (EF)(NF) with onion jam, smoked cheddar and spinach, choice of salad or chips	19.00

Childrens Menu 10AM-10PM

Chargrilled steak with chips (DF)(NF) 100g cooked medium	17.00
Cheeseburger with chips Beef patty, cheese, aioli and tomato chutney	17.00
Orecchiette pasta (V)(NF) with a choice of butter and cheese or passata sauce and cheese	16.00

Desserts

Cherry brulée (NF)(V) with black pepper biscuit	16.00
Blackberry parfait (GF) almond dacquoise and berry coulis	13.00

Cheese Menu

Semi hard cheddar - Bay of Fires TAS (V) mellow, smooth and creamy	15.00
The Blue Cow - La Cantara Smithton TAS (V) delicately sweet, fruity, intense and crumbly	15.00
Vine Ashed - Coal River Farm TAS (V) strong creamy and bold, rolled in grape vine ash	15.00
65 grams per serve, Cheese selection may vary based on availability All cheese served with house baked lavosh and quince paste	
Cheese Tasting Plate Can't decide? Try all three! - 30 grams per serve	22.00

Please advise our team of any dietary requirements



Soft drinks 4.00

Pepsi	Pepsi Max
Lemonade	Solo
Dry ginger ale	Soda water
Tonic water	
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Juice	5.00
Orange	Pineapple
Apple	Tomato
Grapefruit	Cranberry

Tasting Paddles 10AM - 10PM

Tasmanian Gin tasting paddle 18.00
McHenry Sloe
McHenry Butterfly
7K Raspberry

Dasher + Fisher Gin tasting paddle 18.00
Dasher + Fisher OCEAN
Dasher + Fisher MEADOW
Dasher + Fisher MOUNTAIN

Tasmanian Vodka tasting paddle 18.00
Cape Grim 666
Hellfire Potato
Hartshorn Sheep Whey

Tasmanian Wine tasting paddle 18.00
Clover Hill Tasmanian Cuvée
Milton Vineyard Pinot Gris
Tasmanian Icon Pinot Noir

Belgrove Whisky tasting paddle 28.00
Belgrove white rye
Belgrove one year aged 46%
Belgrove rye

Tasmanian Gin 30ml

McHenry Classic Dry 10.00
McHenry Sloe 12.00
McHenry Butterfly 10.00
McHenry Barrel Aged 12.00
Seclusion 14.00
Poltergeist Unfiltered 13.00
Lark Forty Spotted 11.00
Dasher + Fisher Meadow 11.00
Dasher + Fisher Ocean 11.00
Dasher + Fisher Mountain 11.00
7K Raspberry 10.00

Tasmanian Vodka 30ml

Cape Grim 666 11.00
Hartshorn Sheep Whey 12.00
Hellfire Potato 10.00
Lawrenny St Clair 10.00

Tasmanian Liqueurs and Port 30ml

Belgrove Black Rye Coffee 10.00
Hellfire Limoncello 9.00
Frogmore Creek NV Ruby 10.00

Tasmanian Whisky 30ml

Hellyers Road 15 Year Old 20.00
Hellyers Road Peated 17.00
Callington Mill Quintessence 18.00
Larks Classic Cask 32.00
Overeem - Port Cask 28.00
Belgrove Rye 25.00
Hobart Whisky Signature 25.00
McHenry 48.00
Heartwood - We Are Brothers 45.00

Scotch 30ml

Glenfiddich 10.00
Talisker 12.50
Cragganmore 13.00
Glenmorangie 18 year old 22.00



Wines	G	B
Sparkling		
Morgan's Bay Sparkling Murray Darling VIC	9.00	32.50
Clover Hill Sparkling Pipers River TAS	17.00	83.00
Tasmanian Icon Multi Regional TAS	12.50	55.50
Arras Brut Elite NV Pipers River TAS	--	115.00

White		
Morgan's Bay Sauvignon Blanc Murray Darling VIC	9.00	32.50
Tasmanian Icon Sauvignon Blanc Multi Regional TAS	12.50	55.50
Babich Sauvignon Blanc Marlborough NZ	12.00	62.00
Tasmanian Icon Chardonnay Multi Regional TAS	12.50	55.50
Deakin Estate Moscato Murray Darling VIC	9.00	40.00
Milton Vineyard Pinot Gris East Coast TAS	15.00	69.00
Goaty Hill Riesling Tamar Valley TAS	13.00	62.00
Milton Vineyard Pinot Noir Rosé East Coast TAS	15.00	69.00

Red		
Morgan's Bay Shiraz Cabernet Murray Darling VIC	9.00	32.50
Thorn & Clarke Shotfire Shiraz Barossa Valley SA	12.50	60.00
Tasmanian Icon Pinot Noir Multi Regional TAS	12.50	55.50
Kingston Estate Merlot Claire Valley SA	10.50	41.00
30 Mile Creek Cabernet Sauvignon Multi regional NSW	12.00	42.00

Champagne		
Moët & Chandon NV France	--	160.00
Veuve Clicquot NV France	--	185.00

Beer on Tap	296ml	390ml	570ml
Hobart Brewing Co Pale Ale Hobart Tasmania	8.50	10.50	14.00
Tbone Chocolate Milk Stout North Hobart Tasmania	8.50	10.50	14.00
Boags Draught Launceston Tasmania	7.50	9.50	13.00
Cascade Draught Hobart Tasmania	7.50	9.50	13.00

Beers			
Boag's Premium Lager Launceston TAS			9.50
Boag's Premium Light Launceston TAS			7.00
Crown Lager			9.50
Gillespie's Ginger Beer Cambridge TAS			15.50
Pure Blonde			10.00
White Rabbit Dark Ale			10.00
Peroni			10.50
Corona			10.50
Asahi			10.50

Ciders			
Willie Smith Organic Apple Cider Grove TAS			14.00
Frank's Apple Cider Franklin TAS			13.50
Frank's Pear Cider Franklin TAS			13.50