LONG BAR

1	Longer Cocktails
2	Shorter Cocktails
3	Blazers
4	Classic Cocktails
5	Mocktails
6	Wine
7	Beer & Cider
10	Spirit Highlights
11	Tasmanian Whisky List
14	Finishers
15	Bar Food

SIGNATURE COCKTAILS

Our signature cocktail list is updated regularly, and all signature drinks have been created here in the IXL Long Bar.

<u>Longer</u>

Summer Berry Fizz

22 Fresh strawberry | Fresh raspberry | Lark Forty Spotted Classic gin | Cointreau | Cranberry | Lime | Soda Tall | Fruity | Refreshing

Blooming Passion

24

Suntory Toki Japanese whisky | Campari | 7K Distillery Raspberry Aperitif | Lime | Citrus oil syrup | Passionfruit puree | Rhubarb bitters | Angostura bitters | Dry ginger ale | Rosewater *Tall | Balanced | Citrus*

Rye P.A

20

Rye whiskey | Lemon juice | Chestnut syrup | Spiced ginger bitters | Tasmanian IPA beer Earthy | Citrus | Easy drinking

Yuzu Spritz

18

Roku gin | Yuzu puree | Jasmine green tea | Ziro prosecco Light | Citrus | Refreshing

Tropical Storm

20 Deviant Distillery Wild Spice cane spirit | Kraken Black rum | Pineapple | Lime | Citrus oil syrup | Ginger | Tabasco | Ginger beer *Tropical | Vanilla | Warming*

SIGNATURE COCKTAILS

<u>Shorter</u>

Summer Fling

22

666 Autumn Butter vodka | Cointreau | Passionfruit puree | Pineapple | Lemon | Vanilla | Tiki bitters | Peychaud's bitters

Fruity | Tropical | Cheeky

Rose of Mary

22

Lark Forty Spotted Classic gin | Elderflower liqueur | Lime | Lillet Blanc | Rosemary smoke *Citrus | Floral | Herbaceous*

Apple Islay

22

Glenfiddich 12 whisky | Aerstone 10 Land Cask whisky | Tasmanian apple juice | Salted caramel Baked apples | Saltwater taffy | Hints of smoke

Oaxaca Manhattan

26

Espolon Reposado tequila | Del Maguey Vida mezcal |Punt e Mes vermouth | Muscovado syrup | Convict bitters | Angostura bitters Smoky | Dark fruit | Complex

Perfect Thyming

22

Don't Feed The Ducks bread vodka | Sandy Gray limoncello | Domaine de Canton ginger liqueur | Lemongrass & ginger tea | Fresh ginger | Lemon juice | Citrus oil syrup | Thyme syrup | Spiced ginger bitters

Citrus | Ginger | Herbaceous

SIGNATURE COCKTAILS

<u>Blazers</u>

The classic Blue Blazer was created by Jerry Thomas, author of the first bartending book, in the mid-1800s. This original consisted of a mix of whisky or brandy, hot water, and sugar, set alight and stretched between two silver mugs. Thomas would only serve the drink if the outside temperature was below 10°C, or if the customer had the symptoms of a cold.

Our blazers take inspiration from Thomas' original, combining the spectacular preparation with new flavours and ingredients. The blazing process itself triggers chemical reactions in the cocktail, caramelising sugars, aerating, aerosolising aromas while smoothing flavours on the palate. The *Island of Fire* has been on our menu since our opening in 2004, and features all Tasmanian ingredients.

All our blazers are extinguished before being served hot in a brandy balloon.

Island of Fire

25

Deviant Distillery Single Malt spirit | Hobart Tasmanian whisky liqueur | Aromatic bitters | Cinnamon | Orange oils | Fire Short | Warming | Decadent

Hot Choc Rum

25 Deviant Distillery Wild Spice cane spirit | Dark crème de cacao | Belgrove Black Rye coffee liqueur | Chocolate bitters |

Toasted cake | Mocha | Pudding

Salty Hound

25

Deviant Distillery Wild Spice cane spirit | 666 Autumn Butter Vodka | Salted Caramel syrup | Orange bitters | Peychaud's bitters

Caramel | Toffee | Unconditional love

THE CLASSICS

Classic Cocktail Flight

20

Can't decide? We've got you covered. Our Classic Flight includes three of our popular classic cocktails in miniature serves: adorable and delicious.

Old Fashioned Espresso Martini Margarita

McHenry Puer Vodka | 7K Coffee Liqueur | House cold-drip coffee

Makers Mark 46 Bourbon | Sugar | Angostura bitters | Cointreau | Lime juice | Orange rind

Espolon Blanco Tequila | Citrus oil syrup

Barrel-Aged Cocktails

Our four barrel-aged cocktails are slight twists on popular classics. The main ingredients of each drink are aged in a five-litre oak barrel, adding character and depth of flavour, and then combined with fresh ingredients and made to order.

Espresso Martini | Aged in an ex-bourbon barrel

22

McHenry Puer Tasmanian vodka | 7K Distillery coffee liqueur | Cold-drip coffee | Chocolate bitters Smooth | Balanced | Inviaoratina

Negroni | Aged in an ex-Lark Whisky barrel

20

Lark Forty Spotted Classic gin | Campari |

Dolin Rouge Vermouth de Chambery | Aromatic bitters

Short | Bitter | Boozy

Old Fashioned | Aged in an ex-bourbon barrel

24

Maker's 46 Bourbon | Aromatic bitters | Sugar Short | Boozv | Classic

Margarita | Aged in an ex-tequila barrel

24 Espolon Blanco tequila | Cointreau | Citrus oil syrup | Lime | Salt Boozy | Refreshing | Citrus

If you're after a classic cocktail that isn't on our menu, or if you're not quite sure what you want, we're here to help. Just ask our bartenders and we'll find you the perfect drink.

MOCKTAILS

<u>Mocktails</u>

Fancy drinks don't have to be boozy. Try something fresh and delicious that still lets you drive home.

Sophisticated Lady

12 Cranberry juice | Lime juice | Cucumber | Salt Short | Savoury | Balanced

Apple Raspberry Mojito

12 Fresh raspberry | Mint | Apple juice | Lime juice | Citrus oil syrup | Dry ginger ale Tall | Fruity | Refreshing

In Your Own Thyme 12

Fresh ginger | Lemongrass & ginger tea | Lemon juice | Apple juice | Citrus oil syrup | Lemon syrup | Thyme syrup Lemon | Ginger | Herbaceous

Summer's Blush

12

Fresh ginger | Cranberry | Pineapple | Citrus oil syrup | Lemon | Falernum Fruity | Short | Island spices

Berry Fizz

12 Fresh strawberry | Fresh raspberry | Cranberry | Lime | Citrus oil syrup | Soda Tall | Fruity | Summery

Yuzu Fizz

12 Yuzu puree | Jasmine green tea | Pineapple juice | Dry ginger ale Light | Citrus | Classy

WINE

Sparkling Wine		Gls	Btl
NV	House of Arras Blanc de Blancs Pipers River, TAS	17	75
NV	Ziro Prosecco Brut Veneto, Italy	14	60
<u>Whit</u>	e Wine		
2024	Frogmore Creek Riesling Coal River Valley, TAS	13	55
2023	Milton Reserve Pinot Gris Swansea, TAS	16	70
2023	Moores Hill Chardonnay Tamar Valley, TAS	17	75
2024	Riversdale Sauvignon Blanc Coal River Valley, TAS	15	65
<u>Rosé</u>	<u>Wine</u>		
2024	Bream Creek Rosé Marion Bay, TAS	15	65
<u>Red</u>	Wine		
2022	Tertini Pinot Noir Coal River Valley, TAS	16	70
2022	42 Degrees South Shiraz Coal River Valley, TAS	15	65
2018	Stoney Vineyard Cabernet Sauvignon Coal River Valley, TAS	15	65
2021	Hurly Burly Merlot Triabunna, TAS	20	85

BEER & CIDER

Local Tap Beer

Boag's XXX Pale Ale

7 / 10.5 / 14

Launceston, TAS

We have three additional taps rotating through a selection of local craft beers. Chat to our staff and have a taste of what's on tap today.

Local Bottled/Canned Beers

James Boag's	
Launceston, TAS	
Premium Lager 4.6%	10
Premium Light Light Lager 2.5%	9
Cascade Export Stout 5.8%	12
Hobart, TAS	
Moo Brew Pilsner 5.0%	12
Bridgewater, TAS	
Morrison Session Ale 3.5%	11
Launceston, Tas	
Hobart Brewing Co	
Hobart, TAS	
Little Pine Hazy Session Ale 3.5%	11
Pale Ale 5.6%	11
Harbour Master Amber Ale 4.4%	12
Cream Ale 4.8%	12
Last Rites	
Cambridge, TAS	
Dead Man's Revenge Black IPA 6.5%	12
Love Country Tas IPA 6.2%	12
She's No Bette Midler Red Ale 5.0%	12
Communion Brewing Co	
Burnie, TAS	
Trouble Maker Easy IPA 6.1%	15
Old Mate Coffee Porter 6%	15

BEER & CIDER

Iron House Anything Gose Raspberry Gose 4% Four Mile Creek, TAS			15
Little Rivers Summer Haze Hazy Pale 4.4%			12
Scottsdale, TAS			
National Bottled B	eers		
White Rabbit Dark A	le 4.9%		10
Geelong, Vic			
Great Northern Supe Yatala, QLD	er Crisp 3.5%		8
International Bott	ed Beers		
Peroni Nastro Azzur	o Lager 5.1%		10
Rome, Italy			
Corona Lager 4.5%		11	
Mexico City, Mexico			
Asahi Super Dry Lager 5.0%			10
Tokyo, Japan			
	-Strength Lager 3.5%		9.5
Tokyo, Japan			
<u>Cider and Ginger E</u>	<u>Beer</u>		
Pagan	Apple cider 4.5%		14
Cygnet, TAS	Cherry cider 8%		15
Plenty	Apple & Quince cider 8%		15
Derwent Valley, TAS Lemon Crush 4.2%			14

Derwent valley, TAS	Lemon crush 4.276	14
Spreyton Cider Co.	Hard Ginger Beer 3.5%	14
Spreyton, TAS		

Alcohol-Free

Heaps Normal Quiet XPA <0.5%	8
Canberra, Australia	
Willie Smiths Non-Alc Cider <0.5%	10
Huon Valley, Tasmania	

LOCAL SPIRIT HIGHLIGHTS

<u>Vodka</u>	30ml
McHenry's Puer Vodka 40% Port Arthur, South Tasmania	10
Endangered Distilling Don't Feed The Ducks Bread Vodka 40.1% Hobart, South Tasmania	10
Hellfire Tasmanian Potato Vodka 40% Marion Bay, South East Tasmania	12
666 Autumn Butter Vodka Cape Grim, North West Tasmania	12
<u>Gin</u>	
Spring Bay Dry Gin 46% Spring Bay, East Coast Tasmania	12
Lawrenny Van Diemen's Gin 42.5% Ouse, Midlands Tasmania	13
Three Cuts Distiller's Release Gin 42% Grindelwald, North Tasmania	12
Sandy Gray Artisan Gin 46% Spreyton, North West Tasmania	13
<u>Whisky</u>	
Hobart Whisky PX Cask Solera 47.1% Moonah, South Tasmania	30
Tasman Whisky Pinot Cask Finish 47% Four Mile Creek, East Coast Tasmania	28
Launceston Distillery Peated 46% Launceston, North Tasmania	25
Overeem Distillery Man of Promise Reserve 2023 45.8% Huntingfield, South Tasmania	30
<u>Liqueur</u>	
Sandy Gray Limoncello 27% Spreyton, North West Tasmania	12
Hobart Whisky Tasmanian Whisky Liqueur 35% Moonah, South Tasmania	15
Belgrove Distillery Black Rye Coffee Liqueur 22% Kempton, Midlands Tasmania	11

9

TASMANIAN WHISKY

<u>Local Whisky</u>

30ml

Hellyer's Road Distillery	
Havenview, North-West Tasmania	
Double Cask Single Malt 46.2%	16
Peated 7YO Single Malt 46.2%	18
Oloroso de Jerez 10YO Single Malt 46.2%	22
Lark Distillery	
Cambridge, South Tasmania	
Tasmanian Peated Single Malt 46%	32
Chinotto Citrus Cask Single Malt 44%	32
Dark Lark 2024 Single Malt 43%	48
The Christmas Cask 2023 Single Malt 44.6%	45
Launceston Distillery	
Western Junction, North Tasmania	
Apera Cask Matured Single Malt 46%	25
Tawny Cask Matured Single Malt 46%	25
Caribbean Rum Cask Finished Single Malt 46%	25
Peated Single Malt 46%	25
Overeem Distillery	
Huntingfield, South Tasmania	
Port Cask Matured Distiller's Strength Single Malt 43%	27
Sherry Cask Matured Distiller's Strength Single Malt 43%	27
Port Cask Matured Cask Strength Single Malt 60%	35
Sherry Cask Matured Cask Strength Single Malt 60%	35
Man of Promise 2023 Single Malt 45.8%	30
Iron House Distillery	
Four Mile Creek, North-East Tasmania	
Tasman Sherry Cask Single Malt 47%	28
Tasman Bourbon Cask Single Malt 47%	28
Tasman Pinot Noir Cask Single Malt 47%	28

TASMANIAN WHISKY

Belgrove Distillery |

Kempton, Midlands Tasmania	
White Rye Unaged Rye Whisky 40%	14
Hopped Malt Whisky IPA Beer Base 47%	19
Spring Bay Distillery	
Spring Beach, East Coast Tasmania	
Bourbon Cask Finish Single Malt 46%	25
Sherry Cask Single Malt 46%	25
'The Rheban' Bourbon Cask Single Malt 58%	28
Hobart Whisky	
Hobart, South Tasmania	
Pedro Ximénez Solera Single Malt 46.1%	30
Tasmanian Independent Bottlers	
Kingston, South Tasmania	
Spring Bay Tawny Cask Single Malt 49.2%	30
Redlands Distillery Muscat Cask Single Malt 49.1%	38
Waubs Harbour Whisky	
Bicheno, North-East Tasmania	
Port Storm Single Malt 48%	30
Founders Reserve 09 Single Malt 62%	38
Adams Distillery	
Perth, North Tasmania	
Signature Series 2 Single Malt 42%	18
Signature Series 2 Cask Strength Single Malt 59%	22

TASMANIAN WHISKY

Old Kempton Distillery | Kempton Midlands Tasmania

Kempton, Midlands Tasmania	
Sherry Barrel Cask Strength Single Malt 64.8%	48
Port Barrel Cask Strength Single Malt 61.9%	48
Hillwood Whisky	
Tamar Valley, North Tasmania	
Oloroso Sherry Cask Single Malt 60%	40
Pinot Noir Cask Single Malt 60.5%	40
Sandy Gray Whisky	
Spreyton, North-West Tasmania	
French Oak Tawny Cask Single Malt 54.5%	48
Taylor & Smith Distilling	
Hobart, South Tasmania	
Bourbon Cask Single Malt 46%	28`
McHenry Distillery	
Port Arthur, South Tasmania	
Bourbon Cask Single Malt 44%	38
Corra Linn Distillery	
Relbia, North Tasmania	
Cask #61 Single Malt 53%	38

FINISHERS

Local Whisky Liqueurs			30ml	
Lark Distillery Slàinte Whisky Liqueur 32.9%			16	
Cambridge, South Tasmania				
Hobart Whisky Tasmanian Liqueur Honey Whisky L	iqueu	r 35%	15	
Hobart, South Tasmania				
Old Kempton Distillery Lavender Malt Whisky Lique	eur 33	%	14	
Kempton, Midlands Tasmania				
Brandies			30ml	
			50111	
Sullivans Cove XO Double Cask Brandy				25
Cambridge, Tasmania				
Sullivans Cove XO Single Cask Brandy				36
Cambridge, Tasmania				
Overeem XO Brandy				
		40		
Huntingfield, Tasmania				
Charles Oates Apple Brandy				
	15			
Huon Valley, Tasmania				
Adrien Camut Pays d'Auge 18YO Calvados			20	
Normandy, France				
Saint Agnes XO Brandy				
	14			
Renmark, South Australia				
Hennessey XO Cognac				
		42		
Cognac, France				
Jean Grosperrin 1992 Petite Champagne Cognac			35	
Cognac, France				

FINISHERS

Sweet and Fortified	60ml
Iron House Fort White Fortified Riesling	14
Four Mile Creek, TAS	
Delgado Zuleta La Goya Manzanilla Fino Sherry	12
Andalucia, Spain	
Romate Cardinal Cisneros Pedro Ximénez	20
Jerez, Spain	
Ramos Pinto Quinta de Ervamoira 10 Tawny Port	18
Porto, Portugal	
Skillogalee Muscat	11
Clare Valley, SA	
All Saints Grand Rutherglen Muscat	42
Wahgunyah, VIC	

<u>Digestifs</u>	30ml
Montenegro Amaro	9
Bologna, Italy	
Ischia Sapori Rucolino Amaro	14
Ischia Island, Italy	
Alpe Amaro	12
Aosta, Italy	
Sangallo Camatti Amaro	9.5
Genoa, Italy	

<u>Snacks</u>

Nuts Roasted, salted, mixed	5/10
Olives Green Sicilian, whole	10

BAR FOOD

<u>Smaller</u>	Food served 4pm-9:30pm
French Fries (DF GF) Sea Salt aioli	9
Freshly Shucked Oysters (half dozen) (DF GF) Sparkling wine dressing lemon chive	30
Seasonal Vegetable Soup (DF GFO) Grilled sourdough	14
Pork Pistachio Terrine (DF GFO) House pickles Mustard Sourdough Bread	16
Arancini (3 pieces) Truffle & mushroom Parmesan	13
Pickled Octopus (DF GFO) Fennel Chilli Lemon Bread	14
Fried East Coast Calamari (DF GF) Black pepper seasoning Crispy noodle Kewpie	18
Baby Cos and Avocado Salad (DF GF) Charred Sweetcorn Cucumber Radish Avocado Mustard Dressing	18
<u>Larger</u>	
Antipasti Platter (DFO GFO VGO) Falafel Hummus Grilled Artichokes Soy Feta Olives	18
Croque Madame Brioche Free range ham Gruyere Parmesan Cheddar Fried egg Fries	18
Cape Grim Beef sandwich Brioche Panko beef schnitzel Iceberg Lettuce Carrot Horseradish Mayo	30 Fries
Robbins Island Wagyu Bolognese (DFO) Penne pasta Parmesan	32
Vegan Bolognese (DFO) Textured soy Penne pasta Parmesan	32
<u>To Finish</u>	
Tasmanian Cheese Platter (GFO) Three cheeses Crispbreads Quince Dried fruits	29
Crème Caramel (GF) Traditional crème caramel made in-house	15
Sticky Date Pudding Vanilla ice cream Orange butterscotch	14