

# THE PIZZAS

**Pizzas available: Wed 3-7pm, Thurs-Fri 3-9pm, Sat 12-9pm, Sun 12-5pm**  
**Gluten Free bases available**

**Please Note: Possible delays on pizzas during busy times**

**Margherita - \$15**

Mozzarella, bocconcini, herbs and fresh basil on Napoli base

**Pepperoni - \$15**

Mozzarella, pepperoni with a pinch of chilli on Napoli base

**4 Cheese - \$16**

Mozzarella, parmesan, bocconcini and goat's cheese on garlic base

**Zucchini - \$16**

Zucchini, herbs, chilli, parmesan cheese, goat's cheese and rocket on garlic base

**Hawaiian - \$16**

Mozzarella, ham and pineapple on Napoli base

**Prima Vera - \$17**

Mozzarella, onion, capsicum, mushrooms, olives and goat's cheese on a Napoli base

**Capricciosa - \$17**

Ham, anchovies, olives, mushrooms and mozzarella on a Napoli base

**BBQ Meat Lovers - \$18**

Ham, Salami, Chorizo, Mushroom, Onion, Mozzarella, BBQ Sauce.

**Prosciutto & Pear - \$19**

Prosciutto, pear, mozzarella, parmesan and rocket on an oil base

**Spicy Chorizo - \$19**

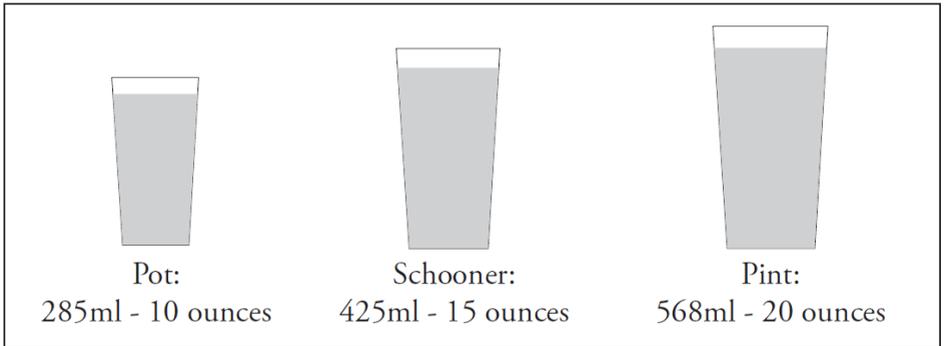
Salami, chorizo, onion, olives, capsicum, jalapenos and mozzarella on a Napoli base



15% surcharge applies on public holidays  
Menu updated December 2017

# THE BEER

	Pot	Schooner	Pint
<b>Pale 4.7%</b>	\$6.00	\$8.00	\$10.00
<b>Lager 4.7%</b>	\$6.00	\$8.00	\$10.00
<b>Brown 5.0%</b>	\$6.00	\$8.00	\$10.00
<b>IPA 6.2%</b>	\$7.00	\$9.00	\$11.00
<b>Specialty *</b>	See Specialty board for prices.		



\* Some Specialty beers are limited to pots only depending on their ABV %



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# TAKE AWAY BEER

## BOTTLES

	Single	Pack	Case 24x330ml
Lager 4.7%	\$6.00	\$22/6pk	\$78.00
Pale 4.7%	\$6.00	\$22/6pk	\$78.00
Brown 5.0%	\$6.00	\$22/6pk	\$78.00
IPA 6.2%	\$7.00	\$18/4pk	\$83.00

## CANS

	Single	Pack	Case 24x330ml
Lager Can 4.7%	\$5.00	\$20/6pk	\$72.00
Pale Can 4.7%	\$5.00	\$20/6pk	\$72.00
Brown Can 5.0%	\$5.00	\$20/6pk	\$72.00
IPA Can 6.2%	\$6.00	\$16/4pk	\$78.00
Hop Culture Can 4.9%	\$5.50	\$15/4pk	\$74.00

Specialty and Seasonal releases also available. See fridge for pricing.

Mixed 6 packs & mixed cases are available at 10% above listed prices  
Beers: 330ml



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# THE WINE

## **Foxeys Hangout Brut NV**

**\$9.00/\$37**

Foxeys' reputation for sparkling winemaking is built on this wine, a blend of chardonnay and pinot noir. Made by the traditional method, it is bottle fermented, aged in our nearby coolstore, then returned to the winery to be hand disgorged.

A dry, aperitif style with a fine bead, it is a pretty and delicate sparkling wine. Some floral notes, some red apple, a little yeasty development starting.

## **2016 Even Keel Sangiovese Rosé**

**\$9.00/\$36**

This is made for summer drinking, a dry style with a moreish savoury edge. As expected there are undertones of wild strawberry with a crisp acid finish.

## **2015 Pobblebonk Pinot Gris Blend**

**\$9.50/\$41**

Pobblebonk is Quealy's field blend, simpatico blending of Pinot Grigio with the very Italian style consortium of Friulano, Riesling, Chardonnay & Moscato Giallo..

## **2017 Crittenden Geppetto Chardonnay**

**\$9.00/\$40**

This wine only ever aspires to offer good honest value for money and as such is not tricked up with the use of oak or heavy handed malolactic. The vibrant fruit is allowed to shine through giving hints of fresh white peach and melon on the nose and palate. Although intended as a drink now style it will improve over the short to medium term of say two to four years.

## **2016 Montalto Pinot Noir**

**\$9.50/\$43**

Red and blue fruits including red currants, blueberry, sour cherry, cranberry and a hint of wild raspberry combine with florals, dried herb, spice, and earthy forest-floor qualities. An approachable Pinot Noir with excellent varietal and regional expression typical of the 2016 vintage

## **2015 Willow Creek Shiraz**

**\$9.50/\$42**

Deep, bright red hue, bouquet dominated by ripe plum fruit aromas with typical white pepper and aniseed notes. The palate has generous fruit and spice flavours with even, firm tannin structure and a satisfying savoury finish.



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# THE SPIRITS

All spirits \$11 with any mixer.

## Four Pillars Gin

Clear. Vibrant, lifted aroma is citrus focused with its distinct lemon peel top note hovering over peppery, woody, piney, juniper notes. Second pass sees the aroma turn creamy and more lemon-meringue like. Hints of eucalyptus emerge in the final...

## Starward Malt Whiskey

Rich amber colour. Aroma of ripe orchard fruits: pears, bananas and apples with vinous raisins and dried figs. Caramel, vanilla and marzipan balance the fruit. The palate is filled with rich, toasty caramel, crème brulee, more fruit, pepper, sandalwood, nutmeg and marzipan. A full, sweet, juicy mouthfeel, with a youthful, spicy, dry finish

## Old Forester Bourbon

Created in 1870, Old Forester delivers a genuine bourbon experience, with rich, full flavour and a smooth character that is ideal for sipping neat, on the rock, with a splash of water or in a classic cocktail

## Kraken Black Spiced Rum

The Kraken cuts quite a profile in consumption, a truly monstrous hit of chocolate and molasses, cut with Christmas spices — cinnamon and allspice, cloves and maybe even some ginger. Vanilla is big on the finish. Overall the effect is quite impressive, and any spiced rum fan will get a big kick out of The Kraken

## 666 Vodka

666 Pure Tasmanian Vodka is a spirit that is equal parts pure and decadent. Made in North Western Tasmania from Tasmanian Barley, fermented in Tasmania, pot distilled in Tasmania, filtered in Tasmania and bottled in Tasmania with Cape Grim water, there is no purer Vodka on the market. 666 is the bottled essence of Tasmania which has been hand crafted from its inception, ensuring that the beautiful natural environment is captured in every bottle.



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