1 Long Cocktails
2 Shorter Cocktails
3 Cocktail Blazers
4 Classic Cocktails
5 Mocktails
6 Wine
7 Beer & Cider
10 Finishers
11 Spirit Highlights
12 Local Whisky List
13 Food
SIGNATURE COCKTAILS

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

**Lon**ger

**Summer Berry Fizz**

22

Fresh strawberry | Fresh raspberry |
Lark Forty Spotted Classic gin | Cointreau |
Cranberry | Lime | Soda

*Tall / Fruity / Refreshing*

**Thundering Buffalo**

24

Buffalo Trace Bourbon |
McHenry Butterfly gin | Fresh ginger |
Lime | Apricot liqueur | Ginger beer

*Tall / Ginger / Bright*

**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*
**Shorter**

**Golden Ascot**
20
Amaro Montenegro | 7K Raspberry Aperitif |
Orange juice | Campari | Tiki bitters |
Orange bitters
Orange / Tart / Groovy

**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**
22
Patron Reposado tequila |
Del Maguey Vida mezcal | Punt e Mes vermouth |
Muscavado syrup | Black walnut 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

Blazers

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 | Lark Sláinte whisky liqueur | Aromatic bitters | Cinnamon | Orange oils | Fire
*Short | Warming | Decadent*

Hot Choc Rum

24
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*
Barrel-Aged Cocktails

Our four barrel-aged cocktails are slight twists on popular classics. The main ingredients of each drink are aged in a 5-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 / Invigorating*

**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 / Boozy / Classic*

**Margarita** | Aged in an ex-tequila barrel

24
Patron Silver 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.
Fancy drinks don’t have to be boozy. Try something fresh and delicious that still lets you drive home.

**Mocktails**

**Sophisticated Lady**
12
Cranberry juice | Lime juice | Cucumber | Salt
*Short | Savoury | Balanced*

**Apple Raspberry Mojito**
12
Lyre’s White Cane non-alcoholic spirit | Fresh raspberry |
Apple | Citrus oil syrup | Mint | Dry ginger ale
*Tall | Fruity | Refreshing*

**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*
## Sparkling Wine

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<th>Name</th>
<th>Type</th>
<th>Year</th>
<th>Region</th>
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<tbody>
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<td>Clover Hill</td>
<td>Brut Cuvee</td>
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<td>Lebrina, TAS</td>
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<td>Ziro Prosecco</td>
<td>Brut</td>
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<td>Veneto, Italy</td>
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## White Wine

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<td>Frogmore Creek</td>
<td>Riesling</td>
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<td>Chartley Estate</td>
<td>Pinot Gris</td>
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<td>65</td>
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<td>Moores Hill</td>
<td>Chardonnay</td>
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<td>75</td>
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<td></td>
<td>Kate Hill</td>
<td>Sauvignon Blanc</td>
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## Rosé Wine

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## Red Wine

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<td>42 Degrees South</td>
<td>Shiraz</td>
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<td>2017</td>
<td>Stoney Vineyard</td>
<td>Cabernet Sauvignon</td>
<td>15</td>
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<tr>
<td>2018</td>
<td>Hurly Burly</td>
<td>Merlot</td>
<td>20</td>
<td>85</td>
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**Local Tap Beer**

Boags XXX Pale Ale  
Launceston, TAS  
6 / 9 / 12

We have 3 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 Beers**

James Boag’s | Premium Light | Light Lager 2.5%  
Launceston, TAS  
9

James Boag’s | Premium | Lager 4.6%  
Launceston, TAS  
10

Cascade | Export Stout | 5.8%  
Hobart, TAS  
11

Hobart Brewing Co |  
Hobart, TAS

| Harbour Master | Amber Ale 4.4% | 12.5  
| Cream Ale | 4.8% | 12.5  
| Extra Pale Ale | 5.6% | 12.5  

Last Rites |  
Cambridge, TAS

| Dead Man’s Revenge | Black IPA 6.5% | 12.5  
| Love Country | Tas IPA 6.2% | 12.5  
| She’s No Bette Midler | Red Ale 5.0% | 12.5  

Morrison | Session Ale | 3.5%  
Launceston, Tas  
11

Ocho | Hairy Troll | WC Rye Double IPA 8.8%  
Beaconsfield, TAS  
18

Communion | Old Mate | Coffee Porter 6%  
Burnie, TAS  
15
**National Bottled Beers**

Little Creatures | Pale Ale 5.2%  
Geelong, VIC

White Rabbit | Dark Ale 4.9%  
Geelong, Vic

**International Bottled Beers**

Peroni | Nastro Azzuro | Lager 5.1%  
Rome, Italy

Asahi | Super Dry | Lager 5.0%  
Tokyo, Japan

Corona | Lager 4.5%  
Mexico City, Mexico

**Alcohol-Free Beers**

Heaps Normal | Quiet XPA | 0.5% XPA  
Canberra, Australia

**Cider and Ginger Beer**

Pagan | Apple cider 4.5%  
Cygnet, TAS

Spreyton Cider Co. | Hard Ginger Beer 3.5%  
Spreyton, TAS
**Sweet and Fortified**  
60ml

- **Iron House | Fort White | Fortified Riesling**  
  Four Mile Creek, TAS  
  14

- **All Saints | Grand Rutherglen | Muscat**  
  Wahgunyah, VIC  
  21

- **Skillogalee | Muscat**  
  Clare Valley, SA  
  11

- **Penfolds | Grandfather | Tawny**  
  Barossa Valley, SA  
  18

- **Ramos Pinto | Quinta de Ervamoira 10 | Tawny Port**  
  Porto, Portugal  
  20

- **Romate | Cardinal Cisneros | Pedro Ximénez**  
  Jerez, Spain  
  14

- **Delgado Zuleta | La Goya Manzanilla | Fino Sherry**  
  Andalucia, Spain  
  12

**Coffee and Tea**

**Coffee**  
$5  
Long Black / Cappuccino / Latte / Flat White / Espresso  
Soy / Almond / Oat / Lactose free -  
+ 50c

**Not Coffee**  
Chai Latte  
$5  
Hot Chocolate  
$5

**Tea**  
$5  
English Breakfast / Earl Grey / Sencha Green Tea /  
Lemongrass & Ginger / Peppermint / Chamomile
SPIRIT HIGHLIGHTS

**Vodka**

McHenry’s | Puer Vodka | 40%  
Port Arthur, South Tasmania

Endangered Distilling | Don’t Feed The Ducks | Bread Vodka | 40.1%  
Hobart, South Tasmania

Hellfire | Tasmanian Potato Vodka | 40%  
Marion Bay, South East Tasmania

666 | Autumn Butter Vodka  
Cape Grim, North West Tasmania

**Gin**

Spring Bay | Dry Gin | 46%  
Spring Bay, East Coast Tasmania

Lawrenny | Van Diemen’s Gin | 42.5%  
Ouse, Midlands Tasmania

Three Cuts | Distiller’s Release Gin | 42%  
Grindelwald, North Tasmania

Sandy Gray | Artisan Gin | 46%  
Spreyton, North West Tasmania

**Whisky**

Hobart Whisky | PX Cask Solera | 47.1%  
Moonah, South Tasmania

Tasman Whisky | Pinot Cask Finish | 47%  
Four Mile Creek, East Coast Tasmania

Launceston Distillery | Peated | 46%  
Launceston, North Tasmania

Heartwood | None of the Above | 62%  
North Hobart, South Tasmania

**Liqueur**

Sandy Gray | Limoncello | 27%  
Spreyton, North West Tasmania

Hobart Whisky | Tasmanian Whisky Liqueur | 35%  
Moonah, South Tasmania

Belgrove Distillery | Black Rye Coffee Liqueur | 22%  
Kempton, Midlands Tasmania
This is a non-exhaustive list of our selection of Tasmanian whisky, highlighting some of our favourite distilleries.

### Hellyer’s Road |
Havenview, North-West Tasmania

- **Pinot Noir Cask Finish |** Single Malt 46.2%  
  **Dark Harmony Stout Finish |** Single Malt 54%

### Lark Distillery |
Cambridge, South Tasmania

- **Tasmanian Peated |** Single Malt 46%  
  **Rebellion |** Single Malt 44%  
  **Dark Lark 2023 |** Single Malt 42%

### Launceston Distillery |
Western Junction, North Tasmania

- **Apera Cask Matured |** Single Malt 46%  
  **Tawny Cask Matured |** Single Malt 46%  
  **Peated |** Single Malt 46%

### Overeem Distillery |
Huntingfield, South Tasmania

- **Port Cask Matured |** Single Malt 43%  
  **Sherry Cask Matured |** Single Malt 43%

### Iron House Distillery |
Four Mile Creek, North-East Tasmania

- **Tasman Sherry Cask |** Single Malt 47%  
  **Tasman Bourbon Cask |** Single Malt 47%  
  **Tasman Port Cask |** Single Malt 47%

### Spring Bay Distillery |
Spring Beach, East Coast Tasmania

- **Bourbon Cask |** Single Malt 46%  
  **Sherry Cask |** Single Malt 46%  
  **‘The Rheban’ Port Cask |** Single Malt 58%  
  **Pedro Ximinez Triple Wood |** Single Malt 48%
**Smaller**

**French Fries** *(DF | GF)*
Smoked paprika seasoning | aioli | 10

**Freshly Shucked Oysters (half dozen)** *(DF | GF)*
Sparkling wine dressing | lemon | chive | 29

**Seasonal Vegetable Soup** *(DF | GFO)*
Grilled sourdough | 14

**Pork Pistachio Terrine** *(DF | GFO)*
House pickles | Mustard | 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)*
Tomato | Cucumber | Yuzu sesame dressing | Crispy noodle | 18

**Larger**

**Turkish Bread Toasted Sandwich** *(DFO | GFO)*
Hummus | Artichokes | Red peppers | Olives | Fries | 16

**Croque Madame**
Sourdough | Free range ham | Gruyere | Parmesan | Cheddar | Fried egg | Fries | 18

**Beef Brioche Bun**
Cape Grim beef | Smoked chicken | Pancetta | Egg | Tomato | Gruyere | 30

**Robbins Island Wagyu Bolognese** *(DFO)*
Penne pasta | Parmesan | 30

**To Finish**

**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 sauce | 14