

# IXL

## LONG BAR

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# SIGNATURE COCKTAILS

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

## Longer

### **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*

# SIGNATURE COCKTAILS

## 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*

# THE CLASSICS

## 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 Chambéry | 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.

# MOCKTAILS

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*

# WINE

## Sparkling Wine

		Gls	Btl
NV	<b>Clover Hill</b>   Brut Cuvee Lebrina, TAS	16	70
NV	<b>Ziro Prosecco</b>   Brut Veneto, Italy	14	60

## White Wine

2022	<b>Frogmore Creek</b>   Riesling Coal River Valley, TAS	13	55
2022	<b>Chartley Estate</b>   Pinot Gris Tamar Valley, TAS	16	65
2022	<b>Moores Hill</b>   Chardonnay Tamar Valley, TAS	17	75
2022	<b>Kate Hill</b>   Sauvignon Blanc Coal River Valley, TAS	14	60

## Rosé Wine

2022	<b>Milton</b>   Rosé East Coast, TAS	15	65
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## Red Wine

2021	<b>Tertini</b>   Pinot Noir Coal River Valley, TAS	16	70
2022	<b>42 Degrees South</b>   Shiraz Cambridge, TAS	15	65
2017	<b>Stoney Vineyard</b>   Cabernet Sauvignon Coal River Valley, TAS	15	65
2018	<b>Hurly Burly</b>   Merlot Triabunna, TAS	20	85

# BEER & CIDER

## Local Tap Beer

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

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%** 9  
Launceston, TAS

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

**Cascade | Export Stout | 5.8%** 11  
Hobart, TAS

**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%** 11  
Launceston, Tas

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

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



# BEER & CIDER

## National Bottled Beers

<b>Little Creatures</b>   Pale Ale 5.2%	10
Geelong, VIC	
<b>White Rabbit</b>   Dark Ale 4.9%	10
Geelong, Vic	

## International Bottled Beers

<b>Peroni</b>   <b>Nastro Azzuro</b>   Lager 5.1%	10
Rome, Italy	
<b>Asahi</b>   <b>Super Dry</b>   Lager 5.0%	10
Tokyo, Japan	
<b>Corona</b>   Lager 4.5%	11
Mexico City, Mexico	

## Alcohol-Free Beers

<b>Heaps Normal</b>   <b>Quiet XPA</b>   0.5% XPA	8
Canberra, Australia	

## Cider and Ginger Beer

<b>Pagan</b>   Apple cider 4.5%	14
Cygnnet, TAS	
Pear cider 4.5%	14
Cherry cider 8%	15
<b>Spreyton Cider Co.</b>   Hard Ginger Beer 3.5%	14
Spreyton, TAS	

# FINISHERS

## Sweet and Fortified 60ml

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

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

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

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

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

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

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

## 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

<b>McHenry's</b>   Puer Vodka   40% Port Arthur, South Tasmania	10
<b>Endangered Distilling</b>   Don't Feed The Ducks   Bread Vodka   40.1% Hobart, South Tasmania	10
<b>Hellfire</b>   Tasmanian Potato Vodka   40% Marion Bay, South East Tasmania	12
<b>666</b>   Autumn Butter Vodka Cape Grim, North West Tasmania	10

## Gin

<b>Spring Bay</b>   Dry Gin   46% Spring Bay, East Coast Tasmania	12
<b>Lawrenny</b>   Van Diemen's Gin   42.5% Ouse, Midlands Tasmania	13
<b>Three Cuts</b>   Distiller's Release Gin   42% Grindelwald, North Tasmania	14
<b>Sandy Gray</b>   Artisan Gin   46% Spreyton, North West Tasmania	13

## Whisky

<b>Hobart Whisky</b>   PX Cask Solera   47.1% Moonah, South Tasmania	30
<b>Tasman Whisky</b>   Pinot Cask Finish   47% Four Mile Creek, East Coast Tasmania	28
<b>Launceston Distillery</b>   Peated   46% Launceston, North Tasmania	26
<b>Heartwood</b>   None of the Above   62% North Hobart, South Tasmania	70

## Liqueur

<b>Sandy Gray</b>   Limoncello   27% Spreyton, North West Tasmania	12
<b>Hobart Whisky</b>   Tasmanian Whisky Liqueur   35% Moonah, South Tasmania	15
<b>Belgrove Distillery</b>   Black Rye Coffee Liqueur   22% Kempton, Midlands Tasmania	11

# TASMANIAN WHISKY

## Local Whisky

30ml

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%** 14

**Dark Harmony Stout Finish | Single Malt 54%** 38

### **Lark Distillery |**

Cambridge, South Tasmania

**Tasmanian Peated | Single Malt 46%** 32

**Rebellion | Single Malt 44%** 32

**Dark Lark 2023 | Single Malt 42%** 48

### **Launceston Distillery |**

Western Junction, North Tasmania

**Apera Cask Matured | Single Malt 46%** 25

**Tawny Cask Matured | Single Malt 46%** 25

**Peated | Single Malt 46%** 26

### **Overeem Distillery |**

Huntingfield, South Tasmania

**Port Cask Matured | Single Malt 43%** 27

**Sherry Cask Matured | Single Malt 43%** 27

### **Iron House Distillery |**

Four Mile Creek, North-East Tasmania

**Tasman Sherry Cask | Single Malt 47%** 28

**Tasman Bourbon Cask | Single Malt 47%** 28

**Tasman Port Cask | Single Malt 47%** 28

### **Spring Bay Distillery |**

Spring Beach, East Coast Tasmania

**Bourbon Cask | Single Malt 46%** 27

**Sherry Cask | Single Malt 46%** 28.5

**'The Rheban' Port Cask | Single Malt 58%** 30

**Pedro Ximinez Triple Wood | Single Malt 48%** 32

## Smaller

<b>French Fries</b> (DF   GF)	10
Smoked paprika seasoning   aioli	
<b>Freshly Shucked Oysters (half dozen)</b> (DF   GF)	29
Sparkling wine dressing   lemon   chive	
<b>Seasonal Vegetable Soup</b> (DF   GFO)	14
Grilled sourdough	
<b>Pork Pistachio Terrine</b> (DF   GFO)	16
House pickles   Mustard   Bread	
<b>Arancini (3 pieces)</b>	13
Truffle & mushroom   Parmesan	
<b>Pickled Octopus</b> (DF   GFO)	14
Fennel   Chilli   Lemon   Bread	
<b>Fried East Coast Calamari</b> (DF   GF)	18
Black pepper seasoning   Crispy noodle   Kewpie	
<b>Baby Cos and Avocado Salad</b> (DF   GF)	18
Tomato   Cucumber   Yuzu sesame dressing   Crispy noodle	

## Larger

<b>Turkish Bread Toasted Sandwich</b> (DFO   GFO)	16
Hummus   Artichokes   Red peppers   Olives   Fries	
<b>Croque Madame</b>	18
Sourdough   Free range ham   Gruyere   Parmesan   Cheddar   Fried egg   Fries	
<b>Beef Brioche Bun</b>	30
Cape Grim beef   Smoked chicken   Pancetta   Egg   Tomato   Gruyere	
<b>Robbins Island Wagyu Bolognese</b> (DFO)	30
Penne pasta   Parmesan	

## To Finish

<b>Tasmanian Cheese Platter</b> (GFO)	29
Three cheeses   Crispbreads   Quince   Dried fruits	
<b>Crème Caramel</b> (GF)	15
Traditional crème caramel made in-house	
<b>Sticky Date Pudding</b>	14
Vanilla ice cream   Orange butterscotch sauce	