

# IXL

## LONG BAR

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# IXL

## LONG BAR

### Cocktail Specials

#### **Sage Advice**

25

Sage-infused Deviant Wild Spice cane spirit |  
666 Autumn Butter vodka | Amaro Rucolino |  
Muscovado syrup | Black Walnut bitters  
Peychaud's bitters | Fernet Branca |

Local spiced rum, house-infused with fresh sage,  
is gently stirred with butter vodka, Italian wild rocket amaro,  
and dark muscovado sugar. Served up in a chilled glass  
rinsed with Fernet Branca. This is a smooth,  
decadent experience unlike any other.

*Boozy | Herbaceous | Smooth*

#### **Three Brothers**

22

Jameson Irish Whiskey | Amaro Montenegro |  
Dom Benedictine | Hopped Grapefruit bitters |  
Angostura bitters

Three iconic individual flavours combine in a  
short, boozy cocktail that's remarkably easy to drink.  
Warm orange and hints of cherry are underpinned by  
the smooth malt of Irish whiskey.  
Let these three brothers show you a good time.

*Monty | Benny | James*

# 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*

### **Blooming Passion**

24

The Chita 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

## Shorter

### **Autumn Glow**

22

666 Autumn Butter vodka | Frangelico |  
Lillet Blanc | Vanilla | Black walnut bitters |  
Orange bitters

*Nutty | Melted butter | Dessert*

### **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**

25

Patron Reposado tequila |  
Del Maguey Vida mezcal | Punt e Mes vermouth |  
Muscovado 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

## Classic Cocktail Flight

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**

Makers Mark 46 Bourbon |  
Sugar | Angostura bitters |  
Orange rind

### **Espresso Martini**

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

### **Margarita**

Patron Silver Tequila |  
Cointreau | Lime juice |  
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 | 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

## Mocktails

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 | Herbacious*

### **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>House of Arras</b>   Blanc de Blancs Pipers River, TAS	17	75
NV	<b>Ziro Prosecco</b>   Brut Veneto, Italy	14	60

## White Wine

2023	<b>Frogmore Creek</b>   Riesling Coal River Valley, TAS	13	55
2023	<b>Milton</b>   Reserve Pinot Gris Swansea, TAS	16	70
2022	<b>Moore's Hill</b>   Chardonnay Tamar Valley, TAS	17	75
2022	<b>Kate Hill</b>   Sauvignon Blanc Coal River Valley, TAS	14	60

## Rosé Wine

2023	<b>Bream Creek</b>   Rosé Marion Bay, TAS	15	65
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## Red Wine

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

**Morrison | Session Ale | 3.5%** 11

Launceston, Tas

**Hobart Brewing Co |**

Hobart, TAS

**Little Pine | Hazy Session Ale 3.5%** 11

**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

**Communion Brewing Co |**

Burnie, TAS

**Portside | Juicy IPA 7%** 15

**Old Mate | Coffee Porter 6%** 15

**Iron House | Anything Gose | Raspberry Gose 4%** 15

Four Mile Creek, TAS

**Little Rivers | Summer Haze | Hazy Pale 4.4%** 12

Scottsdale, TAS

# BEER & CIDER

## National Bottled Beers

<b>Little Creatures</b>   Pale Ale 5.2%	10
Fremantle, WA	
<b>White Rabbit</b>   Dark Ale 4.9%	10
Geelong, Vic	
<b>Great Northern</b>   Super Crisp 3.5%	8
Geelong, VIC	
<b>James Squire</b>   150 Lashes 4.2%	8
Camperdown, NSW	

## 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	

## Cider and Ginger Beer

<b>Pagan</b>	Apple cider 4.5%	14
Cygnnet, TAS	Pear cider 4.5%	14
	Cherry cider 8%	15
<b>Plenty</b>	Apple & Quince cider 8%	15
Derwent Valley, TAS	Lemon Crush 4.2%	14
<b>Spreyton Cider Co.</b>   Hard Ginger Beer 3.5%		14
Spreyton, TAS		

## Alcohol-Free

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

## FINISHERS

### Digestifs

30ml

<b>Montenegro</b>   Amaro	9
Bologna, Italy	
<b>Ischia Sapori</b>   <b>Rucolino</b>   Amaro	14
Ischia Island, Italy	
<b>Alpe</b>   Amaro	12
Aosta, Italy	
<b>Sangallo</b>   <b>Camatti</b>   Amaro	9.5
Genoa, Italy	
<b>Never Never</b>   <b>Black Juniper</b>   Amaro	12.5
McLaren Vale, South Australia	

### Sweet and Fortified

60ml

<b>Iron House</b>   <b>Fort White</b>   Fortified Riesling	14
Four Mile Creek, TAS	
<b>All Saints</b>   <b>Grand Rutherglen</b>   Muscat	21
Wahgunyah, VIC	
<b>Skillogalee</b>   Muscat	11
Clare Valley, SA	
<b>Penfolds</b>   <b>Grandfather</b>   Tawny	18
Barossa Valley, SA	
<b>Ramos Pinto</b>   <b>Quinta de Ervamoira 10</b>   Tawny Port	20
Porto, Portugal	
<b>Romate</b>   <b>Cardinal Cisneros</b>   Pedro Ximénez	14
Jerez, Spain	
<b>Delgado Zuleta</b>   <b>La Goya Manzanilla</b>   Fino Sherry	12
Andalucia, Spain	

### Hot Drinks

<b>Coffee</b>	5 / 6
Soy / Almond / Oat / Lactose Free -	+ 0.5
<b>Not Coffee</b>	
Chai Latte	5 / 6
Hot Chocolate	5 / 6
<b>Tea</b>	5
English Breakfast / Earl Grey / Sencha Green Tea / Lemongrass & Ginger / Peppermint / Chamomile	

# SPIRIT HIGHLIGHTS

## Vodka

30ml

<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>Tasmanian Independent Bottlers</b>   Vatted Malt   50.3% Kingston, South Tasmania	35

## 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 Tasman	11

# TASMANIAN WHISKY

## Local Whisky

30ml

### Hellyer's Road Distillery |

Havenview, North-West Tasmania

**Double Cask** | Single Malt 46.2% 16

**Sherry Cask 7YO** | Single Malt 46.2% 18

### 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

### 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% 26

### Overeem Distillery |

Huntingfield, South Tasmania

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

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

**Port Cask Matured** | Single Malt 60% 35

**Sherry Cask Matured** | Single Malt 60% 35

### 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

**Tasman Peated Limited Edition** | Single Malt 60% 32

**The Maverick Limited Edition** | Single Malt 52% 30

# TASMANIAN WHISKY

## Belgrove Distillery |

Kempton, South Tasmania

<b>Oat Whisky Batch 5.1   Local Oat Base 45%</b>	22
<b>Hopped Malt Whisky   IPA Beer Base 47%</b>	19
<b>Heartwood Cask Finish   Rye Whisky 62.7%</b>	30

## Spring Bay Distillery |

Spring Beach, East Coast Tasmania

<b>Bourbon Cask Finish   Single Malt 46%</b>	27
<b>Sherry Cask   Single Malt 46%</b>	28.5
<b>'The Rheban' Bourbon Cask   Single Malt 58%</b>	30
<b>Pedro Ximénez Triple Wood   Single Malt 48%</b>	32
<b>Winter 2022 Shiraz Cask Finish   Single Malt 56%</b>	45
<b>'Holy Trinity' Sherry Cask Finish   Single Malt 64.5%</b>	40

## Hobart Whisky |

Hobart, South Tasmania

<b>Pedro Ximénez Solera   Single Malt 46.1%</b>	30
<b>Imperial Stout Cask   Single Malt 56.2%</b>	31
<b>Porter Cask   Single Malt 54.2%</b>	30
<b>Sherry/Bourbon Cask Marriage   Single Malt 49.3%</b>	31
<b>Smoky Bacon Maple Cask   Single Malt 55%</b>	38

## Tasmanian Independent Bottlers |

Kingston, South Tasmania

<b>Spring Bay Tawny Cask   Single Malt 49.2%</b>	35
<b>Redlands Distillery Port Cask   Single Malt 49.6%</b>	44
<b>Redlands Distillery Muscat Cask   Single Malt 49.1%</b>	44
<b>The Vatted Malt   Blended Malt 50.3%</b>	35

# TASMANIAN WHISKY

## Hillwood Whisky |

Tamar Valley, North Tasmania

**Oloroso Sherry Cask** | Single Malt 60% 40

**Pinot Noir Cask** | Single Malt 60.5% 40

## Waubs Harbour Whisky |

Bicheno, North-East Tasmania

**Port Storm** | Single Malt 48% 30

**LR04 PX Sherry Cask** | Single Malt 51% 40

## Sandy Gray Whisky |

Spreyton, North-West Tasmania

**French Oak Tawny Cask** | Single Malt 54.5% 48

## Corra Linn Distillery |

Relbia, North Tasmania

**Cask #61** | Single Malt 53% 38

## Local Whisky Liqueurs

30ml

### Lark Distillery |

Cambridge, South Tasmania

**Slàinte** | Whisky Liqueur 32.9% 11

### Hobart Whisky |

Hobart, South Tasmania

**Tasmanian Liqueur** | Honey Whisky Liqueur 35% 15

### Nonesuch Distillery |

Forcett, South Tasmania

**Sloe Malt** | Whisky Liqueur 28% 25

# FOOD

## Smaller

*Food served 4pm-9:30pm*

<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   Chili   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   Fries	
<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	