



## **MENU**

**Tasmanian Wines**

**Tasmanian Spirits**

**Beer, Cider & Soft Drinks**

**Cocktails**

**Tea and Coffee**

**Food**

**Boards**

# OUR ETHOS

All alcohol sold by The Imbibers is from the local area - a maximum of 60km from Oatlands (and mostly from the Coal River Valley). We deal directly with small-scale producers so we can meet them, learn from them, see their operation and involve them in the business.

Each of our producers hosts a 'meet the maker' session at The Imbibers at least once a year (see the board and check our website for upcoming sessions).

<b>Tasmanian Wines</b>		
We proudly stock 50+ different wines from the local region.		
<b>By the glass</b>	See today's board	
<b>By the bottle</b>	See the wine shelves for 'drink-in' price.	
<b>Wine Flights</b>		
Each flight includes four 60ml tastings (approx. 2.0 standard drinks).		
<b>White (includes 1 bubbles)</b>	See today's board	<b>\$18.00</b>
<b>Red (includes 1 rosé)</b>		
<b>Cheese Matched Wine Flights</b>		
Each flight includes four 60ml tastings (approx. 2 standard drinks) and four matched Tasmanian cheeses (each approx. 25g) served with a selection of Tasmanian lavosh. Vegan cheese and gluten free accompaniments upon request.		
<b>White (includes 1 bubbles)</b>	See today's board	<b>\$30.00</b>
<b>Red (includes 1 rosé)</b>		

# Gin

Each 30ml nip is served 'deconstructed' with a syringe of Tas Tonic co. syrup (10ml), ice, carafe of soda (100ml) and flavour-matched garnish.

## Step 1 – Choose your tonic base

- Pepperberry
- Mediterranean
- Leatherwood
- Smoked eucalyptus

## Step 2 – Choose your gin

<b>Traditional gin</b>		<b>\$11.00</b>
<b>Poltergeist (unfiltered)</b>	Pontville	
<b>Poltergeist (filtered)</b>	Pontville	
<b>Old Kempton Embezzler</b>	Kempton	
<b>7K Aqua Vitae Modern Gin</b>	Brighton	
<b>Lawrenny Highland, 1818 or Van Diemen</b>	Ouse	
<b>Observatory Hill Juniper</b>	Mt. Rumney	
<b>Flavoured Gin</b> (best served with Mediterranean tonic)		<b>\$12.00</b>
<b>7K Aqua Vitae Raspberry</b>	Brighton	
<b>7K Aqua Vitae Dry Chilli</b>	Brighton	
<b>Lawrenny Meadowbank Pink</b>	Ouse	
<b>Old Kempton Barrel Aged</b>	Kempton	<b>\$14.00</b>

Please ask for tasting notes if you would like to know more.

## Gin Flights

Each comprises of four 15ml tastings (approx. 2.0 standard drinks). Served with Tasmanian Tonic Co. Mediterranean syrup and a garnish flight

<b>Choose from any 4 of the above</b>	<b>\$25.00</b>
---------------------------------------	----------------

# Vodka, Rum & Brandy

Also from local producers and uniquely Tasmanian. Our producers put their own spin on traditions to provide these sensations.

Each 30ml nip is served with lime and ice plus your choice of soda, Gillespie's Tasmanian Ginger Beer or the following Tasmanian Tonic Co. mixers (please ask for a recommendation):

- Dry cola
- Smoked cola
- Leatherwood honey and sea salt
- Lemon, lime and pepperberrry

## Vodka

<b>Old Kempton Barley Vodka</b>	Kempton	<b>\$11.00</b>
<b>Endangered Bread Vodka</b>	Cambridge	
<b>Lawrenny Saint Clair</b>	Ouse	

## Rum

<b>New Norfolk Near Horizon Spiced</b>	New Norfolk	<b>\$12.00</b>
<b>New Norfolk Misty Valley White</b>	New Norfolk	

## Brandy

<b>Charles Reuben Estate - blood orange, raspberry or cherry.</b>	Tea Tree	<b>\$13.00</b>
<b>Observatory Hill</b>	Mt. Rumney	

Please ask for tasting notes if you would like to know more.

## Other Spirits and Liqueurs

Each 30ml nip is served with lime and ice plus your choice of soda, Gillespie's Tasmanian Ginger Beer or the following Tasmanian Tonic Co. mixers (please ask for a recommendation):

- Dry cola
- Smoked cola
- Leatherwood honey and sea salt
- Lemon, lime and pepperberry

<b>Old Kempton Lavender Malt</b>	Kempton	<b>\$13.00</b>
<b>Old Kempton Apple Liqueur</b>	Kempton	
<b>Belgrove Coffee Liqueur (+milk)</b>	Kempton	
<b>7K Sweet Liquorice Spirit</b>	Brighton	
<b>Lost Pippin Pommeau (60ml)</b>	Campania	<b>\$15.00</b>
<b>Belgrove Ginger Hammer</b>	Kempton	
<b>Belgrove Apple Hatchet</b>	Kempton	
<b>Imbibers infused local cherry Kirsch</b>		

Please ask for tasting notes if you would like to know more.

## Liqueur Flights

Each comprises of four 15ml tastings (approx. 2.0 standard drinks). Served with a carafe of soda.

<b>Choose from any 4 of the above</b>	<b>\$25.00</b>

# Whisky

All whiskies are served with a dish of ice and dropper of water. Any other mixer/accompaniment (as per other spirits) supplied upon request.

## Belgrove - Kempton

<b>Rye (45%)</b>	Please ask for tasting notes.	<b>\$20.00</b>
<b>Rye – Pinot Cask (60%)</b>		<b>\$24.00</b>
<b>Hopped Malt (61.7%)</b>		<b>\$32.00</b>
<b>Bogan Burnout</b>	Not for the faint hearted – the world most peated whisky! (15ml nip)	<b>\$16.00</b>
<b>Belgrove Flight</b>	15ml each of the above, finished with a 1/2 coffee liqueur.	<b>\$55.00</b>

## Mackey - Kempton

<b>Mackey Release 3</b>	Please ask for tasting notes.	<b>\$20.00</b>
<b>Mackey Release 4</b>		
<b>Mackey Release 5</b>		
<b>Mackey Release 6</b>		
<b>Mackey Flight</b>	15ml each of the above	<b>\$45.00</b>

## Old Kempton Distillery

<b>Single Malt</b>	Please ask for tasting notes.	<b>\$28.00</b>
<b>Cask Strength</b>		<b>\$33.00</b>

# Beer and Cider

Please see the fridge for specific selections.

## Beer

All 375ml

<b>Last Rites (4.5-5.5%)</b>	Cambridge	<b>\$7.00</b>
<b>Two Metre Tall (Barrel Aged 5.2%)</b>	Hayes	<b>\$12.00</b>

## Cider

<b>Lost Pippin Sparling/Session (4.5%)</b>	Campania	<b>\$7.50</b>
<b>Lost Pippin Wild (7.5%)</b>	Campania	<b>\$9.00</b>
<b>Plenty</b>	Plenty	<b>\$9.00</b>
<b>Two Metre Tall Wild Apple (Barrel Aged 5.8%)</b>	Hayes	<b>\$16.00</b>

Please ask for tasting notes if you would like to know more.

# Cocktails

Our local take on some traditional tipples.

Almond or soy milk available for milk mixers upon request.

Those marked with \* are available as a mocktail using Australian Lyre non-alcoholic spirits (\$12.00).

<b>Naughty Little Ghost*</b>	\$16.00
Poltergeist gin (Pontville), Ashbolt elderflower syrup, soda garnished with freeze-fried Tasmanian feijoa.	
<b>Mental Health Mojito*</b>	\$16.00
New Norfolk Distillery rum, sugar syrup, soda, Tasmanian leatherwood honey, lime and mint.	
<b>Astronomical Brandy Sour</b>	\$19.00
2 shots of Observatory Hill brandy (Cambridge), lemon juice, sugar syrup and bitters, garnished with lemon.	
<b>Brandy Midlands Metropolitan</b>	\$19.00
Charles Reuben Estate cherry brandy (Tea Tree), Drew Iced Riesling (Tea Tree), sugar syrup garnished with Poltergeist gin infused Somercotes cherries.	
<b>Midlands Mule*</b>	\$19.00
Old Kempton Distillery Barley Vodka (45ml), Gillespie's Tasmanian Ginger Beer, lime juice garnished with lime	



<b>Southern Midlands Iced Tea*</b>	
Our take on the Long Island tradition. Lawrenny Vodka (Ouse), New Norfolk Distillery white spirit, Poltergeist Gin (Pontville), Knocklofty Orange liqueur (all 15ml nips), sugar syrup, lemon juice and Tasmanian Tonic Co. dry cola.	<b>\$22.00</b>
<b>Country Cosmopolitan*</b>	
Lawrenny vodka (Ouse), Knocklofty Orange Liqueur, cranberry juice, lime juice, shaken with Van Diemen Provedore gin and tonic jam and a Poltergeist gin infused Somercotes cherry.	<b>\$20.00</b>
<b>Belgrove Buzz Breakfast Martini*</b>	
Our version of the Espresso Martini, a shot of Cheeky Devil coffee, Endangered Distilling Co. Bread Vodka (Cambridge), Belgrove Coffee Liqueur (Kempton), Pyengana Dairy unpasteurised milk, sugar syrup, garnished with coffee beans.	<b>\$18.00</b>
<b>Really Old Fashioned*</b>	
Mackey whisky (Pontville), bitters-soaked sugar-cube, dash of soda, and garnished with burnt orange peel and a Poltergeist infused Somercotes cherry.	<b>\$26.00</b>
<b>Hot Buttered Rum*</b>	
New Norfolk Distillery Near Horizon rum, Meander Valley Dairy unsalted butter, brown sugar, boiling water, winter spices [cinnamon, cloves, star anise and allspice in a tea infuser], garnished with a cinnamon stick.	<b>\$18.00</b>

# Tea, Coffee and Soft Drinks

We use Cheeky Devil Coffee, who donate \$1 per kg of coffee sold to the Save The Tasmanian Devil Program Appeal.

Our tea is blended in Tasmania by The Art of Tea using ethically sourced ingredients.

Please see the drinks fridge for our selection of Tasmanian soft drinks.

## Coffee

All served double-shot unless otherwise specified.	Cup	Mug
Flat White	\$4.00	\$4.50
Long Black	\$3.50	
Short Black	\$3.50	
Laté	\$4.00	\$4.50
Cappuccino	\$4.00	\$4.50
Mocha	\$4.00	\$4.50
Macchiato	\$3.50	

## Tea

Please ask for our selection of Art of Tea varieties	Pot for one	\$4.50
--	-------------	--------

## Chai and Hot Chocolate

	Cup	Mug
Park Lane Espresso Chai Latté	\$4.00	\$4.50
Chai Tea	\$4.50 pot	
Hot Chocolate (Van Diemen Providore)	\$4.00	\$4.50

# Food

Food	
<b>Pyengana Traditional Cheddar Open Toastie</b>	<b>\$15.00</b>
Grilled sourdough with a chunk of traditional cloth-bound cheddar, Meander Valley Dairy butter and a flight of 4 relishes. (Also available with Soyoyoy butter and Laud's oat melt cheese).	
<b>Sweet Tooth Toastie</b>	<b>\$15.00</b>
Toasted fruit sourdough accompanied with a flight of Meander Valley Dairy butter, Van Diemen Providore honey butter, Tasmanian ricotta, and Van Diemen Providore jam. (Also available with Soyoyoy butter and ricotta and honey-free option).	
<b>The Wobbly Wheel (ideal to share)</b>	<b>\$24.00</b>
200g Coal River Farm triple-cream brie baked in Wobbly Boot chardonnay, sourdough dippers, with Dundee garlic scape.	
<b>Flamethrower Toastie</b>	<b>\$15.00</b>
Tasmanian cured meats or smoked salmon on grilled sourdough with goat's chevre, seared at the table.	
<b>Little bits</b>	

<ul style="list-style-type: none"><li>• Rum Infused Nuts (van Diemen Providore, made with New Norfolk Distillery Rum).</li><li>• Whisky Popcorn, (Tassie Settlers Food Co.) made with Old Kempton Distillery single malt whisky.</li><li>• Olive Oil Dippers (2 x 15ml) with sourdough, Van Diemen Providore Tasmanian walnut Dukkah and Dundee ground Tasmanian garlic and scape.</li></ul>	<b>\$10.00</b>
--	----------------

# Cheese Platters & Grazing Boards

Who doesn't love cheese?..... We use solely Tasmanian cheese hand-picked from small producers. Please see the board for today's choices.

Vegan options (Laud's Plant Based and Soyoyoy) options available.

Gluten Free crackers available.

**Cheeseboard - includes Tasmanian lavosh and grilled sourdough**

	4 cheeses	6 cheeses
<b>For One (25g per cheese)</b>	\$14.00	\$20.00
<b>For Two (50g per cheese)</b>	\$26.00	\$36.00
<b>For Three (75g per cheese)</b>	\$37.00	\$55.00
<b>For Four (100g per cheese)</b>	\$47.00	\$66.00

**Grazing Board - as per above, plus seasonal accompaniments including Tasmanian meats, seafood, fruit paste, pickled vegetables, nuts etc. – (please ask for details – these change daily) and Tasmanian lavosh and grilled sourdough**

**Each includes your choice of four types of cheese**

<b>For One (25g per cheese)</b>	\$24.00
<b>For Two (50g per cheese)</b>	\$46.00
<b>For Three (75g per cheese)</b>	\$62.00
<b>For Four (100g per cheese)</b>	\$80.00