



Flights

Food

Cheese and Grazing Boards

Tea, Coffee & Soft Drinks

Tasmanian Wines

Beer & Cider

Tasmanian Spirits & Liqueurs

Cocktails

Bill splitting:

We are happy to split bills and can do it two ways:

Split evenly between people: or

Split item-by-item

We cannot split individual items

All our tips are donated to a charity of the month.

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 and Derwent Valleys). We deal directly with small-scale producers so we can meet them, learn from them, see their operation and involve them in the business.

All of the major ingredients in our food items are Tasmanian, and all finished products are produced in Tasmania. We estimate that at least 90% of ingredients in the products we serve are Tasmanian produced.

HOW TO ORDER

We specialise in 'flights' – which are comprised of tasters of several items that highlight the finest Tasmanian products. You can order a cheese flight or a cheese matched wine flight – curated by us and changing regularly, and all of our spirits and liqueurs are available as a 'choose your own flight'.

You can also order off our 'by the glass' wine list, and all wines are available at the table 'by the bottle' (see the 'drink in' price on each bottle). Nips of all spirits and liqueurs are available with your choice of mixer.

We have a choice of small-eats, as well as grazing boards which comprise of seasonally available Tasmanian produce. Order these in sizes to suit the number in your group.

FUNCTIONS

Talk to us about catering your next function – catering starts at \$28 per person, and we can tailor drinks packages to suit you.

Our Famous Flights

Drinks

Wine	<p>See our board or menu insert for 'by the glass' wines.</p> <p>Served as 4 x 60ml tastings (approx. 2.5 standard drinks).</p> <p>Choose from red or white.</p>	\$24
Liqueur	<p>Your choice of 4 x 15ml half-nips of any liqueurs from the bar (approx. 1.8 standard drinks).</p>	\$26
Spirits	<p>Your choice of 4 x 15ml half-nips of any gin, vodka, absinthe or brandy from the bar (approx. 2.0 standard drinks).</p>	\$30
Whisky	<p>Your choice of 4 x 15ml half-nips of any whisky from the bar (approx. 2.5 standard drinks).</p>	\$60

Each flight is served with an accompanying add-your-own mixer – please ask for choices.

Cheese matched wine flights

<p>See our board or menu insert for our 'by the glass' wines.</p> <p>Served as 4 x 60ml tastings (approx. 2.5 standard drinks).</p> <p>Choose from red or white.</p> <p>Each wine matched with a 25g Tasmanian cheese and lavosh.</p> <p>Gluten free accompaniments available upon request.</p>	\$38
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Cheese Platters & Grazing Boards

We use solely Tasmanian cheese hand-picked from small producers.
Please see the board/fridge for today's choices.

Vegan options and gluten free crackers and bread available.

Please advise of any nut (or other) allergies.

Cheeseboard - includes Tasmanian lavosh and grilled sourdough

	Choice of 4 cheeses
For One (25g per cheese)	\$22.00
For Two (50g per cheese)	\$21.00 per person
For three (75g per cheese)	\$19.00 per person
For Four (100g per cheese)	\$18.00 per person

Grazing Board – four Tasmanian cheeses plus seasonal accompaniments including Fork it Farm Tasmanian meats, Tasmanian salmon, Heartlands Larder dips, Van Diemen Providore preserves, pickled vegetables, nuts etc. – (please ask for details – these change daily) and Tasmanian lavosh and grilled sourdough.

For One (25g per cheese)	\$35.00
For Two (50g per cheese)	\$32.00 per person
For Three (75g per cheese)	\$30.00 per person
For Four (100g per cheese)	\$28.00 per person

Food

Gluten free available on all items. Please notify staff of any allergies.

Pyengana Traditional Cheddar Open Toastie

Grilled Pigeon Whole sourdough with a thick slice of traditional cloth cheddar, butter and a selection of locally made relishes.

Flamethrower Toastie

Prosciutto or smoked salmon on grilled Pigeon Whole sourdough with goat's chevre, seared at the table.

Pickle'iscious

Pyengana traditional cheddar, grilled on Merikis pickled cucumbers on Pigeon Whole sourdough, served with Heartlands Tasmania sticky onion jam.

\$19.00

The Wobbly Wheel

200g wheel of Coal River Farm triple-cream brie baked in Wobbly Boot sauvignon blanc, Dundee garlic & scape with Pigeon Whole sourdough dippers.

Blue Bucket

Scoops of Tasmanian goat chevre and Coal River Farm blue cheese baked in truffled olive oil, Dundee garlic & scape and local Riesling, served with Pigeon Whole sourdough dippers.

\$34.00

Van Diemen Baked Camembert

200g wheel of Coal River Farm camembert, baked in Riesling, topped with a scoop of Van Diemen Providore merlot jam and sprinkled with local walnut dukkah. Served with Pigeon Whole sourdough dippers.

Fondue-Me	
Six Tasmanian cheeses (200g) baked in local riesling with Dundee garlic & scape with Pigeon Whole sourdough dippers.	
Baked honey-drizzled blue	\$34.00
Coal River Farm blue cheese, goats chevre, baked in local Riesling and drizzled with Tasmanian leatherwood honey, served with Pigeon Whole sourdough dippers.	
Lava Goat	
A scoop of Tasmanian goat's chevre, topped with Dundee garlic and scape and Van Diemen Provodore sweet capsicum jam, served with toasted Pigeon Whole sourdough and lavosh.	\$29.00
Olive Oil Dippers	
Local Olive Oil (2 x 30ml) with Pigeon Whole sourdough, Van Diemen Provodore Tasmanian walnut dukkah and Dundee Tasmanian garlic and scape.	\$18.00
Spicy Rum Nuts	
Rum Infused Nuts (Van Diemen Provodore, made with New Norfolk Distillery Rum).	\$15.00
Dip platter	
Three flavours of Heartlands Larder dips, served with grilled Pigeon Whole sourdough and Tasmanian lavosh. Ask for today's flavours.	\$24.00

Soft Drinks

Southern Ocean Soda Co. – see fridge for varieties	\$6.50
Gillespie's Ginger Beer	\$7.50
Local blackcurrant/raspberry syrup with ice & soda	\$4.50
Sparkling water	\$3.00
Still water provided free-of-charge – please ask for a carafe.	

Tea, Coffee, Chai and Choc

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.

Coffee

All served double-shot unless otherwise specified.	Cup	Mug
Flat White	\$5.50	\$6.00
Long Black	\$4.50	
Short Black	\$4.50	
Latté	\$5.50	\$6.00
Cappuccino	\$5.50	\$6.00
Mocha	\$5.50	\$6.50
Macchiato	\$5.00	
Bulletproof (coffee shot, coconut oil & unsalted butter)	\$7.00	

Tea

Please ask for our selection of Art of Tea varieties	Pot for one	\$7.00
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Chai and Hot Chocolate

Park Lane Espresso Chai Latté	\$5.50	\$6.00
Chai Tea	\$7.00 pot	
Hot Chocolate (Van Diemen Providore)	\$5.50	\$6.00
Chilli Hot Chocolate (Van Diemen Providore)	\$5.50	\$6.00

Tasmanian Wines

We proudly stock 120+ different wines from the local region, representing 38+ local vineyards.

By the glass

See today's board or menu insert.

By the bottle

See the wine shelves for 'drink-in' price.

Beer and Cider

Please see the fridge for specific seasonal selections.

Beer

Last Rites	\$11.00
Spotty Dog	\$12.00
Eleventh Order	\$12.00
Welcome Swallow	\$12.00
Two Metre Tall (Barrel aged)	\$16.00

Seasonal and short-run varieties – see the fridge

Cider

Plenty (Apple, Apple Quince, Apple Cherry)	\$13.00
Molly's Run	\$14.00
Two Metre Tall farmhouse dry cider	\$17.00

Seasonal and short-run varieties – see the fridge

Gin

Each G&T is served 'deconstructed' with a 30ml nip, a syringe of Tas Tonic Co. syrup, ice, carafe of soda and flavour-matched garnish.

Step 1 – Choose your gin

Come to the bar (or see below) and select from our 30+ local gin varieties.

Step 2 – Choose your tonic base

- Pepperberry
- Mediterranean
- Leatherwood Honey
- Smoked eucalyptus

Old Kempton Six Shillings or Embezzler	\$14.00
7K Aqua Vitae Modern, raspberry or chilli	\$14.00
Callington Mill Poltergeist (filtered or unfiltered)	\$14.00
Spring Bay (classic or pink)	\$14.00
Last Sanctuary (classic or pink)	\$14.00
Lawrenny (Highland, 1818 or Van Diemen)	\$14.00
Observatory Hill juniper	\$14.00
New Norfolk Jovian Wilderness	\$14.00
Endangered juice gin	\$14.00
Killara Apothecary	\$14.00
Bright Night (classic or pink)	\$14.00
Section 44 masala or lemon myrtle	\$14.00
Mayfield Sophia	\$14.00
Waverley Assyrian rhubarb, cherry or blue	\$15.00
Hartshorn vanilla sheep's whey	\$16.00
Callington Mill Poltergeist Barrel Aged	\$16.00
Old Kempton Barrel Aged	\$16.00
Bright Night Chardonnay Barrel Aged	\$16.00

Plus other seasonal and short-run varieties – see the bar

Gin Flight – 4 x 15ml half-nips of your choice \$30

Vodka, Rum, Brandy & Absinthe

Local and uniquely Tasmanian - our producers put their own spin on traditions to provide these sensations.

Each 30ml nip is served with soda, lemon/lime and ice plus your choice of Southern Ocean Soda Co. mixers.

Step 1 – Choose your spirit

Come to the bar and select from our very unique selection of spirits.

Step 2 – Choose your mixer base

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

Vodka

Killara	\$ 14.00
Endangered 'Don't Feed the Ducks' bread	\$ 14.00
Hartshorn sheep's whey (natural or oaked)	\$ 14.00
Charles Reuben pink grapefruit	\$ 14.00
7k	\$ 14.00

Rum

Knocklofty	\$ 15.00
New Norfolk Dormant Star	\$ 19.00
New Norfolk Misty Valley White	\$ 15.00

Brandy

Charles Reuben blood orange, cherry or raspberry	\$ 16.00
Observatory Hill small batch or Lekker Vasvat	\$ 15.00

Absinthe

Gypsy	\$ 19.00
Drifters End	\$ 19.00

Flight – 4 x 15ml half-nips of your choice \$28

Liqueur

Each 30ml nip is served neat with a carafe of soda and ice on the side. Any other mixers supplied upon request.

New Norfolk Voor Vader (Dutch cookie)	\$12.00
New Norfolk Mos Australis (Iamington)	\$12.00
Osare Limoncello	\$12.00
Osare Nocino (green walnut)	\$12.00
Osare Finocchietto (fennel)	\$12.00
Osare Amaro (bitter citrus digestive)	\$13.00
Observatory Hill butterscotch schnapps	\$14.00
Observatory Hill peach schnapps	\$14.00
Belgrove black rye coffee liqueur	\$14.00
Derwent Distillery hazelnut liqueur	\$12.00
Derwent Distillery elderflower liqueur	\$12.00
Killara bush liqueur	\$12.00
Hartshorn vanilla sheep's whey liqueur	\$12.00
Old Kempton Distillery apple liqueur	\$15.00
Old Kempton Distillery lavender malt	\$15.00

Plus other seasonal and short-run varieties – see the bar

Liqueur Flight – 4 x 15ml half-nips of your choice \$26

Whisky

Served with a dish of ice and water on the side. Any other mixer/accompaniment (as per other spirits) supplied upon request.

Cask types change regularly – please ask for more details.

Choose from:

Belgrove (Kempton)
Old Kempton Distillery
Spring Bay (Orford)
Lower Marsh
Callington Mill (Oatlands)
Derwent Distillery (Dromedary)
7k (Moonah)
Killara (Richmond)
Eden (Collinsvale)

Please see staff for prices:

~46% ABV range from \$20-24 per nip

Cask strength & special editions range from \$24-34 per nip

Whisky Flight – 4 x 15ml half-nips of your choice \$60

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).

Gin Based	Naughty Little Ghost*	\$20.00
	Poltergeist gin, Ashbolt elderflower syrup, soda, garnished with a freeze-fried Tasmanian rhubarb lozenge.	
	Beesting	\$24.00
	7k chilli gin, Quiet Mutiny riesling vermouth topped with Southern Ocean Soda Co. leatherwood and sea salt soda garnished with honeycomb and dried chilli.	
	Bloody Midlands	\$24.00
	7k chilli gin (45ml), house-made yellow plum Worcestershire, tobasco, Shima Tasmanian wasabi powder tomato juice, lemon juice, salt and pepper. Garnished with celery.	
	Rhubarb Ginn & Fizz	\$20.00
	Waverley Assyrian rhubarb gin, Tasmanian sparkling wine and sugar syrup, garnished with freeze-dried rhubarb.	
	Cherry Bomb	\$20.00
	Bright Night gin infused with Somercotes cherries, cherry juice/syrup, cranberry juice and sugar syrup garnished with a gin infused cherry.	

Vodka based	Midlands Mule*	\$22.00
	Endangered bread vodka (45ml), Gillespie's Tasmanian ginger beer, lime juice garnished with crystallised ginger mint and lime.	
	Country Cosmopolitan*	\$22.00
	Lawrenny vodka, Charles Reuben pink grapefruit vodka, cranberry juice, lime juice, shaken with Van Diemen Provedore gin and tonic jam and a Bright Night gin infused Somercotes cherry.	
	Pawtella Pash	\$20.00
	Hartshorn sheep's whey vodka, wattle syrup, Tasmanian sparkling wine topped with soda & garnished with orange.	

Whisky based	Really Old Fashioned	\$30.00
	Your choice of Callington Mill or Spring Bay whisky, bitters-soaked sugar-cube, dash of soda, and garnished with burnt orange peel and a Bright Night gin infused Somercotes cherry (upsized to cask strength/special edition +\$6).	
	Whisky Smash*	\$30.00
	Your choice of Callington Mill or Spring Bay whisky, Tasmanian leatherwood honey syrup, lemon juice and muddled rosemary in a rosemary smoked glass (upsized to cask strength/special edition +\$6).	
	"Not the gangster one"	\$46.00
	Double shot of Callington Mill (46%ABV) whisky, lemon juice, sugar syrup shaken with vegan egg-white and stained with bitters.	

Rum based	Mental Health Mojito*	\$20.00
	Knocklofty spice rum, sugar syrup, soda, Tasmanian leatherwood honey syrup, lime juice and muddled mint.	
	Dulverton Dark and Stormy*	\$24.00
	Knocklofty spiced rum (45ml), Gillespie's ginger beer, lime juice, garnished with crystallised ginger and lime.	
	Bridgewater Jerry	\$24.00
	New Norfolk Distillery Misty Valley white spirit (1 shot), Belgrove Ginger Hammer (¼ shot), Hartshorn sheep's Whey liqueur (1 shot), lemon juice, dry cola, sugar syrup and soda.	
	Hot Buttered Rum*	\$21.00
	Knocklofty spiced rum, unsalted butter, brown sugar, boiling water, cinnamon, cloves, star anise and allspice.	

Brandy based	Astronomical Brandy Sour	\$28.00
	Observatory Hill brandy (45ml), lemon juice, sugar syrup, vegan egg white and Sud Polaire Quince bitters, garnished with a Bright Night gin infused Somercotes cherry and lemon.	
	Brandy Bubbler	\$24.00
	Observatory Hill Brandy topped with local sparkling wine garnished with a sugar cube and a Bright Night gin infused Somercotes cherry.	

Martinis	Belgrove Buzz Breakfast Espresso Martini*	\$21.00
	A shot of Cheeky Devil coffee, Endangered Distilling Co. bread vodka, Belgrove coffee liqueur, unpasteurised milk, sugar syrup, garnished with coffee beans.	
	Dirty Chai Martini*	\$21.00
	Parklane chai syrup, a shot each of Endangered Distilling Co. bread vodka, Belgrove coffee liqueur, milk & sugar syrup,	
	Lamingtini	\$24.00
	New Norfolk Distillery lamington liqueur, Hartshorn vanilla sheep's whey liqueur, Tassie Settler's chocolate whisky sauce with milk, served in a choc-coconut rimmed glass.	
	Pink Bits in the Bush Martini	\$24.00
	Bright Night pink gin, Killara bush liqueur, honey syrup and soda garnished with freeze-dried raspberries.	
	Butterscotch Cookie Martini	\$26.00
	Observatory Hill butterscotch schnapps, New Norfolk Dutch cookie liqueur, Hartshorn vanilla sheep's whey liqueur, milk topped with cinnamon sugar.	
	Mutinous Martini	\$24.00
	7K modern gin (45ml), Quiet Mutiny riesling vermouth garnished with lemon.	
	Meriki Martini	\$28.00
	Bright Night gin, 7K vodka, Quiet Mutiny Riesling vermouth, Merikis pickled cucumber juice.	

	The Hazel Nutter	\$22.00
	Derwent Distillery hazelnut liqueur, Endangered bread vodka, Tassie Settlers chocolate whisky sauce, milk, garnished with Tasmanian hazelnuts.	

The Apple Isle		\$22.00
Old Kempton Distillery apple liqueur, Belgrove pommeau, sparkling apple, lemon juice & soda garnished with dried apple.		
Lemonade Icy pole		\$22.00
Section 44 lemon myrtle gin, Osare limoncello, sugar syrup & lemon juice with soda.		
Southern Midlands Iced Tea*		\$26.00
Lawrenny vodka, New Norfolk Distillery white spirit, Poltergeist gin, Charles Reuben grapefruit vodka (all half nips), sugar syrup, lemon juice and Tasmanian Tonic Co. dry cola.		
Throatie		\$20.00
7k Distillery Amante Spiritus (sweet liquorice syrup), Westerway blackcurrant juice, muddled mint & soda (deep glass no extra charge).		
Osare Limoncello Spritz		\$21.00
Osare limoncello (45ml), Tasmanian sparkling wine & soda.		
Peach Galore		\$22.00
Observatory Hill peach schnapps, Section 44 lemon myrtle gin (half), Ashbolt elderflower syrup & soda.		
Pisco Sour		\$22.00
Charles Reuben 'Tisco' (Tasmanian Pisco), lime juice, vegan egg white, sugar syrup & Sud Polaire quince bitters.		

Apple Orchard Spritz	\$24.00
Old Kempton Distillery apple liqueur, Belgrove pommeau, lemon juice, topped with local sparkling wine and soda garnished with dried apple.	
Absinthe Minded Mojito	\$22.00
Drifters End absinthe, lemon lime and pepperberry syrup, lime juice, soda and muddled mint.	

Shots	Nipperly Slipple	\$14.00
	7k Modern Pastis (licorice spirit) topped with Hartshorn vanilla sheep's whey liqueur.	
	Sockcucking Cowboy	\$13.00
	Observatory Hill butterscotch schnapps topped with Hartshorn vanilla sheep's whey liqueur.	
	Pet Wussy	\$15.00
	7K vodka, Observatory Hill peach schnapps (1/2 nip each), cranberry juice and lime.	