



MENU

Tasmanian Wines

Tasmanian Spirits

Beer, Cider & Soft Drinks

Cocktails

Tea and Coffee

Food

Cheese and Grazing Boards

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.

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).

Tasmanian Wines		
We proudly stock 130+ different wines from the local region, representing 35+ local vineyards.		
By the glass	See today's board or menu insert.	
By the bottle	See the wine shelves for 'drink-in' price.	
Wine Flights		
Each flight includes four 60ml tastings (approx. 2.0 standard drinks).		
White (includes 1 bubbles)	See today's board or menu insert.	\$18.00
Red (includes 1 rosé)		
Cheese Matched Wine Flights		
Each flight includes four 60ml tastings (approx. 2 standard drinks) and four matched Tasmanian cheeses (each approx. 25g) served with Tasmanian lavosh.		
Vegan cheese and gluten free accompaniments available upon request.		
White (includes 1 bubbles)	See today's board	\$32.00
Red (includes 1 rosé)		

Gin

Each 30ml nip is served 'deconstructed' with a syringe of Tas Tonic Co. syrup (10ml), ice, carafe of soda (200ml) and flavour-matched garnish.

Step 1 – Choose your tonic base

- Pepperberry
- Mediterranean
- Leatherwood Honey
- Smoked eucalyptus

Step 2 – Choose your gin

Traditional gin		\$12.00
Old Kempton Embezzler or Six Shillings	Kempton	
7K Aqua Vitae Modern Gin	Brighton	
Lawrenny Highland, 1818 or Van Diemen	Ouse	
Observatory Hill Juniper	Mt. Rumney	
Poltergeist (unfiltered or unfiltered)	Pontville	
Poltergeist Navy Strength		\$14.00
Flavoured Gin (best served with Mediterranean tonic or plain soda)		\$12.00
7K Aqua Vitae Raspberry	Brighton	
7K Aqua Vitae Dry Chilli		
Lawrenny Meadowbank Pink	Ouse	
Waverley Assyrian Rhubarb	Orford	\$13.00
Hartshorn Sheep’s Whey Gin	Tunnack dairy	\$14.00
Old Kempton Barrel Aged	Kempton	
Gin Flights		
Each comprises of four 15ml tastings (approx. 2.0 standard drinks). Served with Tasmanian Tonic Co. Mediterranean syrup and a garnish selection.		
Choose from any 4 of the above		\$25.00

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 or the following Southern Ocean Soda Co. mixers (please ask for a recommendation):

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

Vodka

Old Kempton Barley Vodka	Kempton	\$11.00
Endangered Bread Vodka	Cambridge	
Lawrenny Saint Clair	Ouse	
Hartshorn Sheep's Whey Vodka	Tunnack dairy	\$14.00
Hartshorn Oaked Vodka		\$15.00

Rum

New Norfolk Near Horizon Spiced	New Norfolk	\$13.00
New Norfolk Misty Valley White		

Brandy

Charles Reuben Estate – blood orange, raspberry or cherry.	Tea Tree	\$13.00
Observatory Hill Small Batch	Mt. Rumney	
Observatory Hill Lekker Vasvat		

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 Southern Ocean Soda Co. mixers (please ask for a recommendation):

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

Old Kempton Lavender Malt	Kempton	\$13.00
Old Kempton Apple Liqueur		
Belgrove Coffee Liqueur (+milk)		
7K Sweet Liquorice Spirit	Brighton	
Lost Pippin Pommeau (60ml)	Campania	
New Norfolk Distillery Lamington Liqueur	New Norfolk	
Quiet Mutiny Riesling Vermouth (75ml)	Granton	
Observatory Hill Butterscotch Schnapps (45ml)	Mt. Rumney	
Osare Limoncello	Moonah	\$11.00
Belgrove Ginger Hammer	Kempton	\$15.00
Belgrove Apple Hatchet		
Hartshorn Sheep’s Whey Liqueur (60ml)	Tunnack dairy	
Imbibers infused local cherry Kirsch		
Liqueur Flights		
Each comprises of four 15ml tastings (approx. 2.0 standard drinks). Served with a carafe of soda.		
Choose from any 4 of the above		\$25.00

Whisky

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

Belgrove - Kempton

Rye (45%)		\$20.00
Rye – Pinot Cask (60%)		\$24.00
Hopped Malt (61.7%)		\$32.00
Bogan Burnout	Not for the faint hearted – the worlds most peated whisky! (15ml nip).	\$12.00
Belgrove Flight	15ml each of the above, finished with a 1/2 nip rye coffee liqueur.	\$55.00

Mackey - Kempton

Mackey Release 3	Apera cask	\$20.00
Mackey Release 4	Tawny cask	
Mackey Release 5	Tawny non-char cask	
Mackey Release 6	Apera cask	
Mackey Flight	15ml each of the above	\$45.00

Old Kempton Distillery

Single Malt		\$28.00
Cask Strength		\$33.00

7k Distillery - Brighton

Release 011	Bourbon barrel	\$22.00
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Lawrenny - Ouse

Ascension	Pedro Ximinez sherry cask	\$25.00
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Tasmanian Independent Bottlers

Old Kempton Release 11	Botrytis/sherry cask	\$22.00
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Beer and Cider

Please see the fridge for specific selections.

Beer

Last Rites (4.5-5.5%)	Cambridge	\$7.00
Eleventh Order (4.5-5.5%)	New Norfolk	\$7.50
Welcome Swallow (4.5-6.5%)	New Norfolk	\$9.00
Two Metre Tall (Barrel Aged 5.2%)	Hayes	\$12.00

Cider

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

Soft Drinks

Southern Ocean Soda Co. <ul style="list-style-type: none"> - Dry or smoked cola - Leatherwood honey & sea salt - Lemon, lime & pepperberry 	\$6.00
Gillespie's Ginger Beer	\$6.50
Westerway blackcurrant/raspberry syrup with ice & soda	\$4.00
Sparkling water	\$3.00
Still water provided free-of-charge – please ask for a carafe	

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*	\$18.00
	Poltergeist gin (Pontville), Ashbolt elderflower syrup, soda garnished with a freeze-fried Tasmanian rhubarb lozenge.	
	Mutinous Martini	\$19.00
	7K modern gin (Brighton) (45ml), Quiet Mutiny riesling vermouth garnished with lemon.	
	Beesting	\$20.00
	7k chilli gin (Brighton), Quiet Mutiny Riesling vermouth topped with Southern Ocean Soda co. leatherwood and sea salt soda garnished with honeycomb and dried chilli.	
	Bloody Midlands	\$20.00
	7k chilli gin (Brighton) (45ml), house-made yellow plum Worcestershire, tobasco, Shima Tasmanian wasabi powder tomato juice, lemon juice, salt and pepper. Garnished with celery.	
	Rhubarb Ginn & Fizz	\$18.00
	Waverly Assyrian Rhubarb Gin, Tasmanian sparkling wine and sugar syrup, garnished with freeze-dried rhubarb.	
	Cherry Bomb	\$18.00
	Poltergeist gin infused with Somercotes cherries, Pagan cherry juice, cranberry juice and sugar syrup garnished with a gin infused cherry.	

Vodka based	Midlands Mule*	\$19.00
	Old Kempton Distillery barley vodka (45ml), Gillespie's Tasmanian ginger beer, lime juice garnished with crystallised ginger mint and lime	
	Country Cosmopolitan*	\$20.00
	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.	
	Pawtella Pash	\$18.00
	Hartshorn sheep's whey vodka, wattle syrup, Tasmanian sparkling wine topped with soda and garnished with orange.	

Whisky based	Really Old Fashioned	\$26.00
	Mackey whisky (Pontville), bitters-soaked sugar-cube, dash of soda, and garnished with burnt orange peel and a Poltergeist infused Somercotes cherry.	
	Whisky Smash*	\$26.00
	Mackey whisky (Pontville), Tasmanian leatherwood honey syrup, lemon juice and muddled rosemary in a rosemary smoked glass.	

Rum based	Mental Health Mojito*	\$16.00
	New Norfolk Distillery rum, sugar syrup, soda, Tasmanian leatherwood honey, lime juice and mint.	
	Dulverton Dark and Stormy*	\$19.00
	New Norfolk Distillery Near Horizon spiced rum (45ml), Gillespie's ginger beer, lime juice, garnished with crystallised ginger and lime.	
	Bridgewater Jerry	\$19.00
	New Norfolk Distillery Misty Valley white spirit (1 shot), Belgrove Ginger Hammer (Kempton – ¼ shot), Hartshorn Sheep's Whey liqueur (1 shot), lemon juice, dry cola, sugar syrup and soda.	
	Hot Buttered Rum*	\$18.00
	New Norfolk Distillery Near Horizon rum, unsalted butter, brown sugar, boiling water, winter spices [cinnamon, cloves, star anise and allspice], garnished with a cinnamon stick.	

Brandy based	Astronomical Brandy Sour	\$19.00
	2 shots of Observatory Hill brandy (Cambridge), lemon juice, sugar syrup and bitters, garnished with lemon.	

Other	The Apple Isle	\$16.00
	Old Kempton Distillery apple liqueur, Lost Pippin Pommeau (1 shot each), sparkling apple juice, lemon juice and soda garnished with dried apple.	
	Belgrove Buzz Breakfast Martini*	\$18.00
	Our version of the Espresso Martini, a shot of Cheeky Devil coffee, Endangered Distilling Co. bread vodka (Cambridge), Belgrove coffee liqueur (Kempton), unpasteurised milk, sugar syrup, garnished with coffee beans.	
	Southern Midlands Iced Tea*	\$22.00
	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.	
	Throatie	\$16.00
	7k Distillery (Brighton) Amante Spiritus (sweet liquorice syrup), Westerway blackcurrant juice, muddled mint and soda	
	Lamingtini	\$20.00
	New Norfolk Distillery lamington liqueur, Hartshorn Sheep's whey liqueur, Tassie Settler's chocolate whisky sauce shaken with milk, served in a chocolate and coconut rimmed glass.	
	Osare Limoncello Spritz	\$18.00
	Osare limoncello (45ml), Tasmanian sparkling wine and soda.	

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	\$4.00	\$4.50
Long Black	\$3.50	
Short Black	\$3.50	
Latté	\$4.00	\$4.50
Cappuccino	\$4.00	\$4.50
Mocha	\$4.00	\$4.50
Macchiato	\$3.50	
Bulletproof (coffee shot, coconut oil & unsalted butter)	\$5.50	

Tea

Please ask for our selection of Art of Tea varieties	Pot for one	\$4.50
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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
Chilli Hot Chocolate (Van Diemen Providore)	\$4.00	\$4.50

Food

Gluten free available on all items.

Pyengana Traditional Cheddar Open Toastie

Grilled Pigeon Whole sourdough with a chunk of traditional cloth-bound cheddar, Meander Valley Dairy butter and a flight of 4 locally made relishes.

Also available with Laud's cultured oat butter and oat melt cheese.

\$15.00

Lava Goat

A scoop of Tasmanian goat's chevre, topped with Dundee garlic and scape and Van Diemen Providore sweet capsicum jam, served with toasted Pigeon Whole sourdough and lavosh.

\$19.00

The Wobbly Wheel (ideal to share)

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

Also available with Laud's aged cashew cheese.

\$26.00

Blue Bucket (ideal to share)

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

\$24.00

Flamethrower Toastie

Tasmanian cured meats or smoked salmon on grilled sourdough with goat's chevre, seared at the table.

\$15.00

Olive Oil Dippers	
Local Olive Oil (2 x 15ml) with Pigeon Whole sourdough, Van Diemen Providore Tasmanian walnut Dukkah and Dundee Tasmanian garlic and scape.	
Spicy Rum Nuts	
Rum Infused Nuts (Van Diemen Providore, made with New Norfolk Distillery Rum).	
Dip platter	
Three flavours of Grazing Tasmania dips, served with grilled Pigeon Whole sourdough and Tasmanian lavosh. Ask for today's flavours.	

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

	4 cheeses	6 cheeses
For One (25g per cheese)	\$14.00	\$22.00
For Two (50g per cheese)	\$28.00	\$38.00
For Four (100g per cheese)	\$54.00	\$70.00

Grazing Board - as per above, plus seasonal accompaniments including Fork it Farm Tasmanian meats, Tasmanian salmon, Grazing Tasmania dips, local boozy 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

For One (25g per cheese)	\$26.00
For Two (50g per cheese)	\$48.00
For Four (100g per cheese)	\$80.00