

WINE LIST

SPARKLING

	Glass 140ml	Carafe 500ml	Bottle 750ml
Fowles Are You Game? Sparkling Strathbogie Ranges	10	-	47
Supernatural (Ghost Rock) Pet Nat '19 Northdown TAS - make it a mimosa	12 +2	-	57

WHITE

By The Way "BTW" Pinot Grigio '19 Murray Darling	10	32	47
Wobbly Boot Sauvignon Blanc '17 Coal River Valley TAS	14.5	47.5	69.5
Moorilla Musqué (Canadian grape) '18 Tamar Valley TAS	12	39	57
Yalumba Roussanne '17 Eden Valley	11.5	37	54.5

RED

Cold Blow Limited Release Pinot Noir '15 Richmond TAS	13.5	44	65
Wild&Wilder Cabernet Sauvignon '17 Langhorne Crk	10.5	29	49
Molino Loco Monastrell (Mataró) '14 Yecla, Spain	11	35.5	52
Berrigan Shiraz '16 Mt Benson	12	39	57

ROSE/SKIN CONTACT

Goaty Hill Rosé '18 Kayena TAS	12.5	40.5	59.5
Supernatural Summer Skins Field Blend '19 Northdown TAS	11.5	37	54.5

STICKY

Josef Chromy Botrytis Riesling '17 Relbia TAS	11	-	-
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CHEESE, SPICED APPLE, SOURDOUGH CROSTINI GFO

Comté (France)	one cheese	12
Fourme d'Ambert (France)	two cheese	20
Coal River Farm Triple Cream Brie (TAS)	three cheese	30

DINNER

5PM - 9PM

Cretons, fried Bannock	12
Steak tartare, fried onion, crostini <small>GF, DF</small>	13
Crab & smoked salmon cakes, tarragon mayo	15
Perogies, chorizo, sour cream, scallions	17
Poutine: frites, cheese curds, gravy	10
Charcuterie: bresaola, capocollo, finocchiona, pickles, mustard <small>DF, GFO</small>	18.5
Wild mushroom risotto, fried enoki, watercress <small>GF*, DFO, V, VGNO</small>	20
White fish, French onion soubise, salsa verde <small>GF, DFO</small>	27
Crab spaghetti, chives, chilli, pangrattato, lemon	28
Watercress salad, maple glazed carrots, quinoa, feta, chili, pecans <small>GF, DFO, V, VGNO, N</small>	16
Tourtiere, gravy, peas, relish	23
Maple braised pork belly, sunchoke puree, chili caramel <small>GF</small>	26
Steak Frites, béarnaise, fried onion <small>GFO*, DFO</small>	29
Frites, chipotle mayo <small>GF*, DF, V, VGNO</small>	7
Asparagus, lemon, parmesan <small>GF, DFO, V, VGNO</small>	7
Roast pinkeye's, bacon, sour cream <small>GF, DFO, VGNO</small>	7
Maple glazed carrots, dukkha <small>GF, DF, V, VGN, N</small>	7
Dressed leaves <small>GF, DF, V, VGN,</small>	6

SWEET

Coconut milk panna cotta, raspberry sorbet, maple <small>GF, DF, VGN</small>	12
Nanaimo bar: chocolate, custard, coconut <small>GF, V</small>	12
Beaver Tail – maple/ white chocolate/ lemon curd/ Nutella <small>DFO, V</small>	10

**the menu has been created to share
CANADIAN FEASTING MENU INCLUDING DESSERT \$55PP**

SPIRITS

Eristoff Vodka	8
Bread Vodka, Endangered Co. TAS	11
Beefeater Gin	8
Apothecary Gin Killara Dis. TAS	11.5
Raspberry Gin, 7K Dis. TAS	11
Bacardi White Rum	8
English Harbour 5yr Rum	11.5
Chairman's Reserve Spiced Rum	9.5
Jim Beam Bourbon	8
Canadian Club 8yr Blended Whisky, Canada	9
Chivas Regal Scotch Whisky	9.5
Jameson Irish Whisky	8.5
Overeem Port Cask Single Malt Whisky, Old Hobart Dis. TAS	22
Bulleit Rye Whisky	10
Fireball Cinnamon Whisky, Canada	9.5
El Jimador Reposado Tequila	8
St Remy Brandy VSOP	7.5

LIQUEURS

Sortilege Maple Whisky, Canada	10
Sortilege Maple Whisky Cream, Canada	9
Cointreau	8
Frangelico	7.5
Kahlua	7.5
Disaronno Amaretto	8.5

APERITIF/ DIGESTIF

Pereira D'Oliveira 5yo Madeira	8.5
Aperol	6
Campari	8
Maidenii Vermouth (dry or sweet)	7.5

BRUNCH

8AM - 3PM

Toasted Imago sourdough & spread (white or multigrain) <small>GFO</small>	8
<small>House made berry jam/ Vegemite/ Peanut butter/ Nutella/ honey</small>	
Beaver Tail – maple/white chocolate/lemon curd/Nutella <small>DFO, V</small>	10
Maple toasted granola, coconut berry panna cotta <small>DF, VGN, N</small>	15
Eggs on toast (poached/ fried/ scrambled) <small>GFO, DFO, V</small>	13
Egg & bacon roll, onion jam, relish, smoked cheese	15
Crab & smoked salmon cakes, fried egg, greens, hollandaise	19
Pancakes, bacon, maple, banana <small>vo</small>	17.5
- make it a pancake stack	+ 7.5
Mushrooms on toast, garlic, arugula, feta <small>GFO, DFO, V, VGNO</small>	18.5
Poutine: frites, cheese curds, gravy	10
Smoked Raclette cheese omelette, toast <small>GFO, V</small>	16.5
Beetroot carpaccio, feta, scrambled eggs, chard, hazelnuts, sourdough <small>GFO, DFO, V, N</small>	18
Reuben benedict eggs: toasted ham & raclette sourdough, pickled fennel, poached eggs, hollandaise	19
Watercress salad, maple glazed carrots, quinoa, feta, chili, pecans <small>GF, DFO, V, VGNO, N</small>	16
Smashed pumpkin, feta, chorizo, chili, salsa verde, toast <small>GFO, DFO</small>	19
Pork and chorizo cassoulet, poached egg, sourdough <small>GFO, DFO</small>	21.5
Tourtiere, relish, fried egg, greens	22.5
Steak Frites, fried egg, béarnaise, greens <small>GFO*, DFO</small>	29.5

SIDES

Bacon	4	Avocado & Feta	5
Chorizo	4	Add egg	3
Relish	2	Buttered greens <small>GF, DFO, V, VGNO</small>	3.5
Hollandaise	2.5	Mushrooms <small>GFO, DFO, V, VGNO</small>	4
Frank's RedHot	1	Frites chipotle mayo <small>GF*, DF, V, VGNO</small>	7

ASK US ABOUT TODAY'S HOUSE MADE BAKED GOODS- SWEET / SAVOURY GFO

HOT DRINKS

Coffee: all the usual suspects- one size	4.5
- soy/ almond/ extra shot/ decaf/ cream/ mocha	+ .5
- extra chocolate/ honey	+ .2
Iced latte (espresso over iced milk)	4.5
Maple cinnamon latte	5.5
- add maple whisky	+5
Loose leaf tea: english breakfast/ earl grey/ peppermint/ lemongrass & ginger/ sencha green/ chai/ chamomile	4
Hot chocolate with real chocolate pieces	4.5
Chai latte with honey	4.5
Babychino	2

NON-ALCOHOLIC (bubbly)

Shirley Temple: juice, grenadine, lemonade	6.5
Organic Grapefruit Sparkling	6.5
Wagtails Tasmanian Kombucha (Pear & Rosemary)	6.5
Pop: coke/ lemonade/ tonic/ soda/ ginger ale/ LLB/ raspberry	4.5
- half size	2.2
Sparkling mineral water 1lt	9

NON-ALCOHOLIC (still)

House made iced tea: (mint, lemon & honey) or (mix berry)	6
Classic orange juice	5
- half size	2.5
Shaken iced milk: chocolate/ raspberry/ maple	5
- half size	2.5

COCKTAILS

KELOWNA: raspberry gin, Aperol, sparkling wine, berries	16*
LONSDALE AVE: sparkling wine, Madeira, thyme, bitters	16*
STANLEY PARK: spiced rum, hazelnut liqueur, lemon, maple	16*
ROBSON: gin, grapefruit, rosemary, egg white, hops bitters <small>VGNO</small>	16*
CYPRESS: bourbon, honey, iced black tea, lemon, mint	16*
DOUBLE DOUBLE ICED: maple whiskey cream, coffee, raw sugar	16*
HOT DOUBLE DOUBLE: coffee, whipped cream, maple whiskey	16*
CAESAR: vodka, Clamato juice, hot sauce, bacon & celery salt	17
-add groceries (pickled veg, bacon, crackle)	+ 3

***these cocktails are only \$10 EVERY WEDNESDAY**

BEER/ CIDER/ GINGER BEER

Boags XXX Ale 4.8% Launceston TAS	7.5
Cascade Premium Light 2.4% South Hobart TAS	6
Shambles Summer Ale (500ml) 4.3% Hobart TAS	13
Last Rites Love Country IPA 6.2% Cambridge TAS	12.5
Hobart Brewing Co. Harbour Master Ale 4.4% Macquarie Point TAS	11.5
Belching Beaver Peanut Butter Stout 5.3% USA	15
Bruny Island Traditional Apple Cider 6% Bruny Island TAS	10.5
Simple Cider Wild Cherry 8% Huon Valley TAS	13.5
Devils Brewery Pepperberry Ginger Beer 8% Tinderbox TAS	13.5

3PM – 5PM CHEESE BOARDS, CHARCUTERIE & BAKED GOODS

FEATURE BEAVER TAIL AVAILABLE NIGHTLY, CHANGING WEEKLY

ALL DAY WEDNESDAY \$10 COCKTAILS

GLASS OF WINE AND ONE CHEESE \$16 FRIDAY 3PM – 6PM



Feeling the sun? Gastown caps \$15 each

Private functions available, simply email your enquiry to:
info@gastowneast.com.au

GASTOWN EAST

inspired by Canada, grown in Tasmania

*Proudly using organic local produce from the
Southern Support School*

GF– Gluten Free DF– Dairy Free V– Vegetarian VGN– Vegan O– Option
Contains Nuts- N GF*– Gluten Free but a possibility of cross contamination

It is the customers responsibility to notify staff of ANY allergies or intolerances and there is a charge to remake a dish due to an undisclosed allergy or intolerance

- Please note there is a 10% surcharge on public holidays -