

Lunch Menu

Tasmanian Natural Oysters

20 half doz

Natural with lemon **38 doz**

Chilli & Tequila hot sauce

Soy, ginger, lime

Pigeon Whole Sourdough Bread 3.5

with extra virgin olive oil

Warm Mount Zero Mixed Olives 12

served with house smoked nuts

Pigeon Whole Pretzel 10.5

herb & roasted garlic cream cheese, pickles, mustard

Pumpkin Tom Yum Soup with Sourdough Bread

16

Reuben Jaffle 17

pastrami, pickles, mustard foam

Ploughman's Baguette 18

free range leg ham, Pyengana cheddar, pickled onions, eggs, capers, fresh herbs, pear relish, mustard

God's Mezze Plate 24

hummus, baba ghanoush, almond tarator, pickled vegetables,

puffed wild rice za'atar, merguez spice chickpeas, flatbread

Add extra flatbread/gf bread **2**

Risoni Salad 24

spring greens, mint & basil pesto, goat feta

Crisp Duck Salad 26

confit duck, mango, Asian herbs, black sesame paste

Pickled Octopus 26

red pepper mole, shaved fennel, cherry tomatoes,

green beans, green olives, Italian herbs

Winebar's Charcuterie Plate 36

venison & mountain pepper terrine, port parfait,
jamón,

duck leg rillettes

Add extra bread/gf bread 2

Cheese Menu

1 cheese 14

2 cheese 22

3 cheese 30

4 cheese 36

Served with lavosh & quince paste

Pyengana Cheddar

Tasmania

A moist and crumbly cheddar with a sweet, herbaceous
flavour

Marcel Petite 'La Couronne' Comté France

Raw, cow's milk cheese, hard cooked with a nutty
texture &

sweet flavour

Brie de Nangis France

Traditional French brie, cow's milk with earthy,
mushroomy undertones with milder buttery finish

Blue D'Auvergne France

A sweet cow's milk blue with a soft, moist texture and
a savoury finish

Onetik Chebris

France

fgf

Semi hard ewe & goat cheese with savoury hints of
hazelnut

Continue the adventure

Want more? There's plenty more.

Museum Cafe

At the top of the museum (next door to the shop), you'll find the cafe. Your best bet for coffee, tasty sweet treats, divisive salads, and very fine pies. They also do wine, if you're after something to clutch as you watch the ferry line.

Void Bar

Cocktails (and a mess of other booze), thirteen metres underground. There's a healthy wall of spirits, plenty of experimental cocktails (or the classics, we got you), wines galore if you haven't had your fill here, chaise-longues, and a roulette-beer vending machine just along the hall. The Void is the last place to get lubed before you enter the museum. Use it wisely.

Faro

The space is ridiculous, the view is ridiculous, the bar is made of weird glass, and there's a white ball bigger than a caravan in the middle of it all. Also, it's a restaurant, and a damned good one. The perfect spot to settle in with some European-inspired share plates and a glass of sherry while you reflect on your museum journey and the excellent life choices that have led you here. You may see some slightly alkaline dolphins in the bay.

The Source Restaurant

The pinnacle of posh nosh, and the highest point you can reach on site without someone calling security. There's a luxurious, constantly-evolving menu fit for a deity of your choosing, two secret wine bunkers (holding about 20,000 bottles, no biggie), and it's open for breakfast and lunch, depending on the day—just check with us.