

MENU

ENTREES

Warm Mixed Olives- 14

A delightful blend of Penfield four Australian olives, warmed to perfection and served with rosemary toasted sourdough. DF | GF optional

Warm Sourdough- 16

Crusted sourdough, paired with the exotic flavours of dukkah, caramelized balsamic, and olive oil. DF

Tasmanian Oysters- 5 each

Finger Lime: *Natural Tasmanian oyster, garnished with zesty finger lime and pepperberry ponzu. GF | DF*

Gratin-style: *Oven-baked oyster with smoked chorizo bacon, brie, and McHenry whisky BBQ sauce. GF*

Saltbush & Mountain Pepper Squid- 24

Crispy saltbush and mountain pepper squid served alongside a vibrant watermelon salad with fried shallots, fresh mint and basil, tossed in a tangy dressing. Accompanied by a zesty kunzea aioli. GF | DF

BBQ Queensland Tiger Prawns- 28

Succulent Queensland tiger prawns barbecued with a chermoula marinade, served alongside a refreshing tomato, coriander-cucumber salad and garlic aioli. GF | DF

Pork Belly Croquettes- 24

Pulled barbecued pork belly paired with caramelized onion and potato croquettes. Served with beetroot bacon relish, a fresh apple and fennel slaw and a lemon-herb aioli. GF | DF

MAINS

Steak Pomme Frites- 52

Satisfy your beef cravings with a Tasmanian Cape Grim 300g grass-fed scotch fillet, barbecued to your liking and served with thick-cut fries. Accompanied by chimichurri and fresh salad. DF | GF optional

Market Fish- Market Price

Local deep-sea fish, baked with a fragrant dukkah crust, served over a hearty blend of grains. Accompanied by a fresh, tangy salad of arugula, cherry tomatoes and radishes. Lightly dressed in a citrus vinaigrette. Finished with a coconut lime butter sauce. GF

Caribbean Jerk Chicken- 39

Indulge in our free-range BBQ grilled house-made Jerk chicken. Served with coconut rice and beans, caramelized plantains, and a vibrant pineapple salsa, finished with lime. GF | DF

Crispy Skin Salmon- 42

Seared crispy skin salmon served with a vibrant salad of sweet pear slices, creamy goat cheese, and a hint of Tasmanian pepper. Finished with pickled red onions, a honey-lemon vinaigrette, and drizzled with a fragrant basil and mint-infused oil. GF | DF optional

McHenry Beer Battered Fish- Market Price

Our beer-battered fish is served with a generous portion of fat chips, house-made tartare, and a crisp leafy garden salad.

BBQ Lamb Shoulder- 44

Tender BBQ lamb shoulder, slow-cooked and BBQ'd to perfection, served with a refreshing pomegranate couscous salad, sprinkled with dukkah. Accompanied by a creamy tahini yogurt and a zesty zhoug dressing for a burst of flavour. GF | DF optional

SHARING PLATTERS

Free Range BBQ Chicken- 70

Experience the full flavours of a brined, deboned chef signature chermoula chicken, served with a zesty lime garnish. GF | DF

Sharing Steak Au Poivre- 95

For the steak enthusiasts, a generous 600g on-the-bone Cape Grim grass-fed ribeye steak, flame-grilled to your liking, accompanied by a creamy pepper sauce. GF

SIDES small 8 | large 12

Potato Fries

Crunchy fat fries, dusted with smoked kunzea and pepper berry salt, and served with truffle aioli. GF

Beetroot Salad

A delish combination of roasted beetroot, pomegranate, Australian feta, toasted walnuts, and baby spinach leaves. GF | DF optional

Broccolini

Enjoy our steamed broccolini, delicately flavoured with garlic butter and paprika smoked roasted almonds. GF | DF optional

BBQ Corn

Savor the spice-rubbed BBQ corn on the cob, served with a drizzle of aioli. GF | DF

DESSERTS

Cheese Plate- 25 for two

Treat yourself to a curated selection of 3 Tasmanian cheeses, such as Pyengana, Bream Creek, and Coal River. Served with crisp Lavosh, fresh berries, and an assortment of nuts. GF optional

Warm Brownie- 19

Decadent chocolate brownie, drizzled with raspberry coulis and hazelnut praline. Served with hot ganache and salted caramel ice cream. GF

Caramel Roasted Macadamia Cheesecake- 18

A decadent caramel roasted macadamia cheesecake with a rich chocolate Oreo crust, topped with crunchy caramelized macadamias. Served with a scoop of wattle seed ice cream.

OTB Affogato- 20

Indulge in a heavenly blend of Helleys Rd whisky cream liqueur, Van Diemen Creamery ice-cream, South Roast espresso, and dulce de leche. GF

PLEASE NOTE: A 15% surcharge will apply on public holidays and 10% on Sundays

GF: Gluten Free | DF: Dairy Free

VEGAN MENU

ENTREE

Saltbush & Mountain Pepper Cauliflower- 20

Crispy saltbush and mountain pepper cauliflower served alongside a vibrant watermelon salad with fried shallots, fresh mint, and basil, tossed in a tangy dressing. Accompanied by a zesty kunzea aioli.
GF

Warm Mixed Olives- 14

A delightful blend of Penfield four Australian olives, warmed to perfection and served with rosemary toasted sourdough. GF optional

Warm Sourdough- 16

Crusted sourdough, paired with the exotic flavours of dukkha, caramelized balsamic, and olive oil.

MAINS

BBQ Jackfruit- 34

Tender BBQ Jackfruit, slow-cooked and BBQ'd to perfection, served with a refreshing pomegranate couscous salad, sprinkled with dukkah. Accompanied by a creamy coconut tahini yogurt and a zesty zhoug dressing. GF optional

McHenry Beer Battered Not Fish- 32

Our beer-battered 'not fish' is served with generous portions of fat chips, house-made tartare, and a crisp leafy garden salad.

Jamaican Jerk Cauliflower- 34

Indulge in our BBQ grilled house-made Jerk cauliflower, served with coconut rice and beans, fried plantains, and a vibrant pineapple salsa, finished with lime. GF

DESSERT

Coconut Passion Fruit Panna Cotta- 17

Experience the tropical delight of passion fruit, lime, and fresh pineapple, paired with a delicate chickpea meringue and zesty finger lime. GF

OTB Affogato- 20

Indulge in a heavenly blend of a choice of liqueur, Van Diemen Creamery ice-cream, South Roast espresso, and Biscoff. GF

SIDES small 8 | large 12

Potato Fries

Crunchy fat fries, dusted with smoked kunzea and pepper berry salt, and served with truffle aioli.

Beetroot Salad

A delish combination of roasted beetroot, pomegranate, toasted walnuts, and baby spinach leaves. GF

Broccolini

Enjoy our steamed broccolini, delicately flavoured with garlic oil and paprika smoked roasted almonds. GF

BBQ Corn

Savor the spice-rubbed BBQ corn on the cob, served with a drizzle of aioli. GF

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BREAKFAST MENU

Granola – 20

House-Made Granola. Crunchy, flavourful granola with creamy yoghurt, complemented by the sweetness of Tasmanian bush honey, with a vibrant selection of fresh berries.

Poached Eggs & Hollandaise – 20 add bacon 5

The classic elegance of our poached eggs & hollandaise. Poached eggs nestled atop toasted sourdough, served with our luscious hollandaise sauce. For an extra indulgence, add some crispy bacon.

Smashed Avocado with Whipped Feta – 21

Our smashed avocado and whipped feta, smashed and paired with whipped feta, served on toasted sourdough and topped with dukkah.

Scrambled Eggs and Bacon – 22

Scrambled eggs, bacon, and baby spinach on sourdough. Fluffy scrambled eggs are paired with the savory goodness of bacon and wilted baby spinach, all resting on toasted sourdough.

Baked Eggs with Chorizo and Bacon - 25

A flavour-packed baked eggs creation. Rich tomato sauce infused with the smoky goodness of chorizo and the savory allure of bacon, free range eggs and a generous layer of cheddar cheese all baked together in a cast iron pan, served alongside toasted sourdough.

Sourdough with whipped Butter & Jam - 9

Toasted sourdough, with the exquisite taste of whipped butter served with either your favourite jam or with Vegemite.

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SIDES

Bacon / Baked Chorizo - 6

Halloumi / Mushrooms - 5

Smashed Avocado / Whipped Feta / Roasted or Fresh Cherry Tomatoes - 5

poached egg / wilted spinach - 4

KIDS UNDER 12

Scrambled eggs on toast with bacon 13

Waffle with maple syrup & ice cream 12

COFFEE

Flat White, Cappuccino, Latte, Mocha, Hot Chocolate, Chai Latte - 5 Small | 5.5 Large

Long Black - 4.5 Small | 5 Large

Espresso, Macchiato - 4.5

Baby Chino - 2.5

Alternative Milk - Oat, Almond, Soy, Lactose-Free - .50

TEA

English Breakfast Tea, French Earl Grey Tea, Organic Peppermint, Australian Green Tea, Indian Chai Tea - 4.5

Explore a selection of premium teas, each offering its unique flavour and aromatic experience.

JUICE

Pineapple Juice, Orange Juice, Apple Juice, Sparkling Apple Juice – 5

Quench your thirst with a variety of refreshing juices.

DRINKS

SPARKLING WINE

Yellowglen Pink Piccolo- VIC- 11 Glass

Delight in the fruity and effervescent notes of Yellowglen Pink Piccolo Rose, conveniently served in a piccolo bottle.

House of Arras Premium Cuvee- Pipers River TAS- 12 Glass | 70 Bottle

House of Arras Premium Cuvee is a Tasmanian sparkling wine that exudes elegance and sophistication.

Clemens Hill Brut Rose- Coal River TAS- 88 Bottle

Clemens Hill Brut Rose is a local Tasmanian treasure, offering a delightful balance of fruitiness and crispness.

Da Luca Prosecco- Italy- 50 Bottle

Da Luca Prosecco is a sparkling Italian favourite, known for its lively bubbles and refreshing taste.

Strelley Farm Pe't Nat rose' – Coal River Valley TAS – 65 Bottle

Smoky pink, this Pét Nat Rosé is bursting with exotic notes. Juicy and acidic this vibrant, lightly sparkling wine showcases 5 different grape varieties.

WHITE WINE

OTB White- See Staff- 10 150ml | 15 250ml | 50 Bottle

Our OTB White is a versatile and approachable white wine, ask our staff for the current selection.

Bream Creek Chardonnay- Bream Creek TAS- 17 150ml | 25 250ml | 77 Bottle

Bream Creek Chardonnay showcases the elegance and complexity of this classic white varietal.

Tertini Riesling- Coal River TAS- 17 150ml | 25 250ml | 77 Bottle

Tertini Riesling is a Tasmanian delight, offering a crisp and refreshing wine with a touch of citrus.

Strelley Farm Pinot Gris – Coal River Valley TAS- 15 150ml | 25 250ml | 77 Bottle

A refreshing pinot gris with lively aromatics, a delicate balance of crisp acidity with rich fruit and ginger.

Norfolk Bay Sauvignon Blanc – Tasman Peninsula TAS- 13 150ml | 22 250ml | 65 Bottle

Gooseberry and passionfruit characters with crisp green snow peas which add a refreshing element to this refreshing wine.

Bream Creek Rose'- Bream Creek TAS- 69 Bottle

Made from equal parts Pinot Noir and Shiraz, this popular wine will excite the palate with the lush flavours of strawberries and raspberries with a crisp and dry finish.

RED WINE

OTB Red- See Staff- 10 150ml | 15 250ml | 50 Bottle

Our OTB Red is an approachable red wine, ask our staff for the current selection.

Bream Creek Pinot Noir- Bream Creek TAS- 17 150ml | 25 250ml | 77 Bottle

One of our all time favourite wines from the talented team at Bream Creek. A delightful pinot that is bright, perfumed and energetic.

Bream Creek Cabernet Merlot- Bream Creek TAS- 14 150ml | 23 250ml | 69 Bottle

Aged for 12 months in French oak barrels with aromatic notes of dark plum, blackcurrants and violets.

Purple Hands Shiraz- Barossa Valley SA- 14 150ml | 23 250ml | 69 Bottle

An intense medium to full bodied shiraz with plenty of fragrance and even more fruit.

Clemens Hill 'Auriella' Pinot Noir- Coal River TAS- 80 Bottle

A hint of Szechuan pepper adds some smoky spice which serves to enhance the bold fruity flavours of the wine.

Norfolk Bay Syrah- Tasman Peninsula TAS- 65 Bottle

Each sip reveals a symphony of flavour, blackberries and plums to subtle hints of cracked black pepper and dark chocolate.

Cascades Bay Pinot Noir- Tasman Peninsula TAS- 88 Bottle

This award winning pinot is a locally crafted delight. Garnet red in hue with layers of ripe red cherries, dark berries and a subtle earthy undertone it is sure to delight the senses.

CIDER

Mercury Draught – 9

Franks Pear Cider – 14

Franks Pear Cider delivers the natural sweetness of local pears in a refreshing and crisp cider.

Spreyton Cider- 13

Explore a variety of Spreyton Ciders, handcrafted in the Huon Valley and available in different flavours. Ask our staff for the current selection.

Spreyton Alcoholic Ginger Beer – 13

Indulge in the zesty and spicy goodness of Spreyton's Alcoholic Ginger Beer, a unique choice for cider enthusiasts.

TASSIE CRAFT BEER

McHenry's Pale McAle- 10 Pot | 14 Pint

A Tasmanian brew that marries malt sweetness with a subtle hoppy bitterness. A balanced, refreshing beer.

McHenry's Session Ale- 10 Pot | 14 Pint

For a lighter option, McHenry's Session Ale is a crisp and easy-drinking choice.

Moo Brew Pilsner – 13

Moo Brew Pilsner delivers a crisp and refreshing profile with a touch of hops, perfect for a light and enjoyable beer.

Moo Brew Dark – 13

The darker side of Moo Brew with their Dark beer, boasting a rich and complex flavour profile.

T-Bone Middy – 13

T-Bone Middy is a delightful, approachable choice with a balance of malt sweetness and a hint of hops.

T-Bone Choc Milk Stout – 13

The creamy goodness of T-Bone Choc Milk Stout, offering the delightful combination of chocolate and stout.

T-Bone IPA – 13

A classic American style IPA with bold grapefruit and pine notes and a firm dry and bitter finish.

CLASSIC BEER

Cascade Draught, Cascade Premium Light, Cascade Pale Ale, Cascade Lager, James Boag's Premium Lager, James Boags Draught, XXXX Gold, Corona, Great Northern Original, Great Northern Super Crisp – 10 Carlton Zero (Non-Alcoholic) – 8

TASSIE GIN GIN & VODKA

McHenry Classic Dry Gin – 15

McHenry Classic Dry Gin is a Tasmanian gem with a blend of botanicals, resulting in a balanced and aromatic gin.

McHenry Butterfly Gin – 15

McHenry Butterfly Gin offers a unique twist with butterfly pea flower, transforming the colour as you savour its intricate flavours.

McHenry Damson Gin – 15

McHenry Damson Gin is a delightful fruity gin with the essence of damson plums, adding a touch of sweetness.

McHenry Sloe Gin – 15

McHenry Sloe Gin boasts the rich and complex flavours of sloe berries, creating a delightful sipping experience.

Furneaux 'Untamed' Gin – 15

Crafted on Flinders island with local botanicals this London dry style gin has a herbaceous depth that will mix exceptionally.

SPRITS & LIQUERS

Bombay Sapphire gin , Smirnoff vodka, Kahlua, Baileys, Tia Maria, Frangelico, Cointreau Midori, Hellyers cream whisky liqueur, Jägermeister, Disaronno, Ouzo, Campari, Peach Schnapps, Aperol – 10

Evoke sassafras spirit – 15

This small batch botanical spirit is made with inspiration from the native Tasmanian forest. The sassafras leaves shine through alongside other native botanicals. Mix with tonic or soda or enjoy on the rocks.

BRANDY & COGNAC

Black Bottle Brandy – 10

Hennessy – 20

WHISKEY

Helleyr's Road Whiskey – 26

Helleyr's Road Whiskey is a Tasmanian delight, offering a unique taste of the island's craftsmanship.

McHenry Whiskey – 26

McHenry Whiskey is a premium Tasmanian whiskey, handcrafted with care to deliver a rich and satisfying whiskey experience.

Lark Whiskey – 26

Lark Whiskey is another fine Tasmanian whiskey, known for its complexity and exceptional flavour profile.

Johnny Walker Red, Canadian Club, Jim Beam, Wild Turkey, Maker's Mark, Southern Comfort – 10

Jack Daniel's Jameson, Glen Grant – 12

Glenfiddich – 15

Noah's Mill – 16

RUM

New Norfolk New Horizon – 16

Bundaberg, Bacardi, Malibu, Sailor Jerry
Captain Morgan Spiced, Kraken 10

– 9

SOFT DRINKS

Coke, Coke No Sugar, Fanta, Sprite, Tonic Water, Soda Water, Dry Ginger Ale, Sparkling Mineral Water, Bundaberg Ginger Beer, Sarsaparilla, Lemon Lime Bitters, Raspberry Lemonade- 5

Choose from a variety of refreshing soft drinks to complement your meal.

STRANGELOVE SODAS

Experience an explosion of flavour with Strangelove's low sugar sodas.

Double Ginger – 7

Holy Grapefruit- 7

Very Mandarin- 7

Yuzu – 7

JUICE

Pineapple Juice, Orange Juice, Apple Juice, Sparkling Apple Juice – 5

Quench your thirst with a variety of refreshing juices.

TEA & COFFEE

Enjoy our local roasted coffee by Southern Roast in your favourite coffee style, crafted with care to satisfy your caffeine cravings.

Flat White, Cappuccino, Latte, Mocha, Hot Chocolate, Chai Latte- 5 Small | 5.5

Large Long Black- 4.5 Small | 5 Large

Espresso, Macchiato- 4.5

Baby Chino- 2.5

Alternative Milk- Oat, Almond, Soy, Lactose-Free- .50

English Breakfast Tea, French Earl Grey Tea, Organic Peppermint, Australian Green Tea, Indian Chai Tea- 4.5

Explore a selection of premium teas, each offering its unique flavour and aromatic experience.

KIDS MENU

ALL KIDS MEALS - 20

CHEESE BURGER

American cheese, beef patty, tomato sauce and chips.

FISH BITES

Battered fish served with tomato sauce or tartare sauce with the choice of veg and potato gems or chips and salad.

CRUMBED CHICKEN

Crumbed chicken tenders served with tomato sauce with the choice of veg and potato gems or chips and salad.

MINI STEAK

Scotch fillet served with tomato sauce with the choice of veg and potato gems or chips and salad.

NACHOS

Bean salsa, corn chips served with avocado and sour cream.

All served with a glass of juice apple/orange/pineapple and either vanilla or rainbow ice cream to finish the meal with the option to add chocolate fairy Foss and strawberry or chocolate topping.

