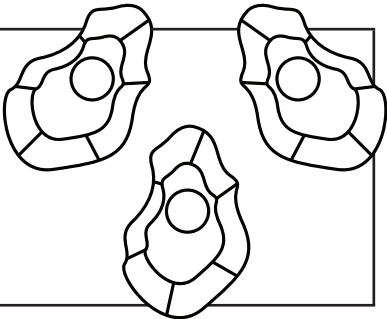


A LIQUID START

A MINI COCKTAIL SERVED ON A BED OF ICE >>>>>>>



COSMIC “OYSTER” 6.00

Bombay presse gin, limoncello, yuzu, citrus, disco blue, passionfruit pearls.

APERITIVO “OYSTER” 6.00

Aperol, Italicus bergamot aperitivo, citrus, disco grenadine, orange bitters. Pearl.

APERI-ZERO “OYSTER” 6.00

Non Alc Aperitif, bergamot, citrus, disco grenadine, passionfruit pearls. **0.0% ABV.**

SNACKS



CHORIZO & CHEDDAR DOUGHBALLS 6.00



Cheese level > your choice

EDAMAME BEANS 5.00



ADD: Sweet chilli soy coating: 0.50

PIQUANTÉ PEPPERS 5.00 v

Fried in breadcrumbs & stuffed with cream cheese

GUINNESS RAREBIT 8.00 v

Toasted sourdough, cheese melt, house chilli jam

PORK CRACKLING 5.00

GREEN OLIVES 4.50



SMALL PLATES



CRISPY GYOZAS 8.50

Vietnamese sweet chilli dip

☐ CHICKEN

☐ VEGETABLE



CAULIFLOWER BITES 8.25



Tempura batter, nice & spicy glaze, house pickled cucumber

NICE & SPICY FRIED CHICKEN 9.25

Crispy coated fried chicken, sriracha mayo

OR: Plain buttermilk 8.75

PULLED BEEF ON BRIOCHE 9.25

Caramelised shredded beef, toasted brioche, heaped parmesan, chilli oil, chives

ULTIMATE BAO BUNS 9.25

Umami mayo, cucumber, spring onion, lettuce, sriracha

SALT & SHAKE POTATOES 8.25



Smashed potatoes, malt vinegar salt, garlic sauce

TEMPURA PRAWN LOLLIPOPS 8.75

Vietnamese sweet chilli dip

CRISPY SHROOMS 8.25



Miso mayo, crispy chilli oil

CHOOSE FROM:

☐ BUTTERMILK CHICKEN

☐ PLANT-BASED GOUJONS

SALT & PEPPER SQUID 9.25

Miso mayo

PANKO HALLOUMI 8.75 v

Chilli jam

TACOS

2 x served with Alchemist hot sauce

☐ HOT HONEY PORK 8.50

Pork belly, pink onions, torched pineapple

☐ CHILLI & LIME TOFU 8.50



Smoked Tofoo, guacamole, tomato salsa, pickled red onions

SHARERS

ALCHEMY SHARER 28.00

Crispy buttermilk chicken, tempura prawns, edamame, Guinness rarebit topped sourdough, vegetable gyozas, salt & shake potatoes

PLANT SHARER 28.00



Crispy cauliflower bites, vegetable gyozas, edamame, salt & pepper plant-based goujons, salt & shake potatoes, crispy shrooms

THE DUCK PANCAKES 15.25

Shredded duck, pancakes, crispy noodles hoisin sauce, house pickled cucumber

KEY

- Plant-Based **V** - Vegetarian

M See that little icon next to the vegetable gyozas? That means when you order them, we donate a meal to someone in need. It's a small choice that makes a big difference. You can check out all the local initiatives we support on our website.

ALLERGENS & CALORIES

We take every care & attention to identify the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free due to the risk of cross contamination of trace allergens during cooking & preparation processes. This includes items that are cooked in our deep fat fryers where allergenic ingredients have also been cooked, please ask a member of our team for more details.



SCAN THE QR FOR ALLERGENS & CALORIES

Capture the code with your phone camera to access calorie & allergen info for each menu item.

[illegible]Plant-based available Plant-based available

Buttered biscuit base, lemon curd, burnt white chocolate,
passionfruit pearls

Soft warm cookies, vanilla gelato,
torched marshmallow, freeze-dried
raspberries, warm chocolate sauce

[illegible]

Organic Rooibos, Earl Grey, Green Tea, Triple Mint or English Breakfast

Enjoy a handcrafted selection

SERVING 200 DEGREES COFFEE

YOUR CHOICE ETHICALLY SOURCED -

OAT MILK AVAILABLE

CHOOSE FROM

ESPRESSO

FLAT WHITE

AMERICANO

LATTE

CAPPUCCINO

[illegible]

Absolut Raspberry Vodka, Mouse Kingdom Blue, Bubblegum, Apple, Lime, White Choc Cream Foam.

Courvoisier VS Cognac, Buffalo Trace, Licor 43, Crème Brûlée Syrup, Cream. Indulgent.

Ketel One Vodka, Mr Black Coffee Liqueur, Salted Caramel, Coffee, Caramel Caviar, Chocolate.

Buffalo Trace Bourbon, Maple Syrup, Jerry Thomas Bitters, Smoke. The Original.

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See the little icon next to the vegetable gyozas? That's part of our dine & donate initiative – when you order them, we donate a meal to someone in need within your city.

So far, over 170,000 meals have been donated, all thanks to choices like yours. Want to see where your meal's making a difference? Check out the full list of local initiatives on our website.

The Alchemist has always taken great pride in the service we offer to our guests, and in the extraordinary efforts our teams make every day. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, go directly & completely, to the team in this venue.

 - Plant-Based V - Vegetarian

