

## MENU

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| <b>Honey &amp; Spice Roasted Tasmanian Walnuts</b> (GF/DF)   | 7  |
| <b>Warm Marinated Olives</b> (GFO, DF)   | 12 |
| With caperberries and Cygnet Wood Fired Bakehouse light rye toast  |    |
| <b>Crunchy Whole Tassie Potatoes</b>   | 12 |
| <i>(suggested pairing – Organic cider)</i>   |    |
| Citrus pepper berry salt, almond romesco, Kewpie mayo (GF/VO/GF)   |    |
| <b>House Dips</b>  | 12 |
| <i>(suggested pairing – Traditional cider)</i>   |    |
| Check our specials board for today's selection (GFO/V/DF)  |    |
| <b>Chicken Liver &amp; Apple Blanco Pate</b>   | 15 |
| <i>(suggested pairing – Organic cider)</i>   |    |
| Mustard fruits, house pickles and Summer Kitchen artisan bread (GFO)   |    |
| <b>Spicy Devilled Marion Bay Chicken Wings</b>   | 15 |
| <i>(suggested pairing – Perry)</i>   |    |
| Apple slaw, pickled cabbage and Mountain River yoghurt labna (GF/DFO)  |    |
| <b>Heidi Farm Raclette Arancini</b>  | 17 |
| <i>(suggested pairing - Wild)</i>  |    |
| Date paste, shredded apple, organic leaves and pecorino cheese   |    |
| <b>Cygnet Smoked Ham &amp; Wicked Smoked Cheddar Toastie</b>   | 16 |
| <i>(suggested pairing - Bone Dry cider)</i>  |    |
| Cheesy Bechamel, balsamic onions and Summer Kitchen artisan bread  |    |
| Add house cider mustard or fermented Chilli \$1 (GFO, DFO)   |    |
| <b>Baby Cos Heart Salad</b>  | 18 |
| <i>(suggested pairing – Perry)</i>   |    |
| Organic leaves, Crooked Tree hazel nuts, charred eggplant, dehydrated apple, fig paste, toasted seeds (GF/V)   |    |
| <b>Spice Roasted Sweet Potato</b>  | 18 |
| <i>(suggested pairing –Traditional cider)</i>  |    |
| Smoky cashew cream, broccolini, pickled sultanas, Persian dukkah, organic leaves & shredded apple salad (GF/V) |    |



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| <b>Huon Aqua Cold-Smoked Salmon</b>   | 22 |
| <i>(suggested pairing – Kingston Black cider)</i>   |    |
| New season pink eye potatoes, kale, Mexican refried turtle beans and Tongola goat's curdy (GF)  |    |
| <b>Slow Roasted Lamb Riblets</b>  | 22 |
| <i>(suggested pairing – Yarlington Mill cider)</i>  |    |
| Carolina slaw, spice roasted pumpkin, baby white figs, Red Cow organic Persian feta, Chimichurri (GF)   |    |
| <b>Maple Glazed Pork Belly Chicharrones</b>   | 26 |
| <i>(suggested pairing – French Blend cider)</i>   |    |
| Crispy marinated pork - Charred corn, fried cos heart, chipotle & lime yoghurt, red pepper & almond Mojo (GF)   |    |
| <b>Tassie Seafood</b>   | 34 |
| <i>(suggested pairing – Kingston Black cider)</i>   |    |
| 41° South hot-smoked rillettes, Huon Aqua cold smoked salmon, pickled Spring Bay mussels, smoked freshwater eel, pickled octopus, fresh apple, Willie Smith's cider vinegar pickles, toasted Cygnet Wood Fired Bakehouse light rye (GFO/DF) |    |
| <b>Tasmanian Cheese</b>   | 26 |
| <i>(suggested pairing – Tasting paddle)</i>   |    |
| Check our specials board for today's selection of cheeses, with prune paste, honey roasted walnuts, Cygnet Wood Fired Bakehouse olive bread (GFO)   |    |
| <b>House Made Charcuterie</b>   | 32 |
| <i>(suggested pairing - French Blend cider)</i>   |    |
| Ham hock terrine, chicken liver Charles Oates apple brandy pate, house smoked pastrami, pork cheek & pistachio rillettes, chorizo, mustard fruits, olives, cider vinegar pickles, Summer Kitchen artisan bread (GFO)                        |    |
| <i>Extra Summer Kitchen sour dough or house made gluten free bread</i>  | 3  |

***Please ask for children's options at the bar***

**DFO** Dairy free option, **GF** Gluten free ingredients used, **V** Vegan

**VO** Vegan or vegetarian option available, **GFO** Gluten free option available

*Please be advised that food prepared in our kitchen may contain food allergens.*