



MENU

Honey & Spice Roasted Tasmanian Walnuts (GF/DF)	7
Warm Marinated Olives (GFO, DF)	12
With caperberries and Cygnet Wood Fired Bakehouse light rye toast	
Crunchy Whole Tassie Potatoes	12
<i>(suggested pairing – Organic cider)</i>	
Citrus pepperberry salt, almond romesco, Kewpie mayo (GF/VO)	
House Dips	12
<i>(suggested pairing – Traditional cider)</i>	
Check our specials board for today's selection (GFO/V/DF)	
Chicken Liver & Apple Blanco Pate	15
<i>(suggested pairing – Bone Dry cider)</i>	
Mustard fruits, house pickles and Summer Kitchen artisan bread (GFO)	
Heidi Farm Raclette Arancini	17
<i>(suggested pairing - Wild)</i>	
Date paste, shredded apple, Kewpie mayo, organic leaves and pecorino cheese	
Local Organic Leafy Green Salad	18
<i>(suggested pairing – Perry)</i>	
Organic leaves, Tasmanian hazelnuts, dehydrated apple, quince paste, toasted seeds (GF/V)	
Chickpea Koftas & Spiced Fried Cauliflower	22
<i>(suggested pairing – Organic cider)</i>	
Roast pumpkin paste, pistachio crumbs, beetroot relish, shredded apple & organic local leaves (V/GF)	
Roast Vegetable & Red Cow Organic Feta Toastie	16
<i>(suggested pairing – Traditional cider)</i>	
Beetroot hummus, kale, persian dukkah, balsamic onions on Summer Kitchen sourdough (GFO/DFO/VO)	
Cygnet Smoked Ham & Wicked Smoked Cheddar Toastie	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)	

41° South Hot Smoked Salmon Bruschetta	22
<i>(suggested pairing – Method Traditionelle cider)</i>	
House pickles, local organic leaves, whipped Tongola goats curd, Cygnet Wood-Fired Bakehouse olive bread, chimichurri (GFO)	
Cygnet Butcher Smoked Ham Hock & White Bean Cassoulet	24
<i>(suggested pairing – French Blend cider)</i>	
Confit pork cheek, Tasmanian black garlic, seasonal vegetables, Heidi gruyere toast (GFO)	
Slow Roasted Tasmanian Lamb Riblets	26
<i>(suggested pairing – Yarlington Mill cider)</i>	
Crunchy pinkeye potatoes, chipotle Mountain River Yoghurt, pickled apple slaw, red pepper & almond Mojo sauce (GF)	
Tassie Seafood	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)	
Tasmanian Cheese	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)	
House Made Charcuterie	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 sourdough or house made gluten free bread</i>	
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Children’s Menu:	
House made crumbed chicken pieces and wedges	12
Kids sized ham & cheese toastie	12
Dessert Menu:	
Apple Shed’s Apple Pie	9
Served with Huon Valley Ice cream	
Assorted house baked cakes and pastries, please check our cake display!	
<i>Please be advised that food prepared in our kitchen may contain food allergens.</i>	
DFO Dairy free option,	
GF Gluten free ingredients used,	
V Vegan	
VO Vegan or vegetarian option available,	
GFO Gluten free option available	