



MENU



See blackboard for specials

Honey & Spice Roasted Tasmanian Walnuts (GF/DF) **7**

Warm Marinated Olives **12**

With caperberries and Summer Kitchen sourdough (GFO, DF)

Whole Tassie Potatoes **12**

(suggested pairing – Organic cider)

Citrus peppercorn salt, almond romesco, Kewpie mayo (GF/VO)

House Dips **12**

(suggested pairing – Traditional cider)

Check our specials board for today's selection with Summer Kitchen sourdough (GFO/VO)

Chicken Liver & Apple Blanco Pate **15**

(suggested pairing – Bone Dry cider)

House pickles and Summer Kitchen sourdough (GFO)

Warm Pumpkin Salad **18**

(suggested pairing - French Blend cider)

Charred pumpkin, seeds, greens, blue cheese cream, pickles and fruit paste (GF)

Soup of the day served with summer kitchen sourdough **16**

Please see the specials board

Heidi Farm Raclette Arancini **18**

(suggested pairing - Wild)

Date paste, shredded apple, Kewpie mayo, leaves and pecorino cheese

Warm Roast Cauliflower Salad **22**

(suggested pairing – Organic cider)

With smoked carrot, herb tahini, leaves & dukkah spiced chickpeas (V/GF)

Roast Swiss Brown Mushroom Bruschetta **22**

(suggested pairing – Traditional cider)

Garlic roasted walnuts, fetta, rocket and balsamic glaze with Summer Kitchen Sourdough (GFO/DFO)

Veggo Toastie **16**

(suggested pairing – Traditional cider)

Halloumi, spinach, cumin roasted carrot and dukkah with Summer Kitchen Sourdough

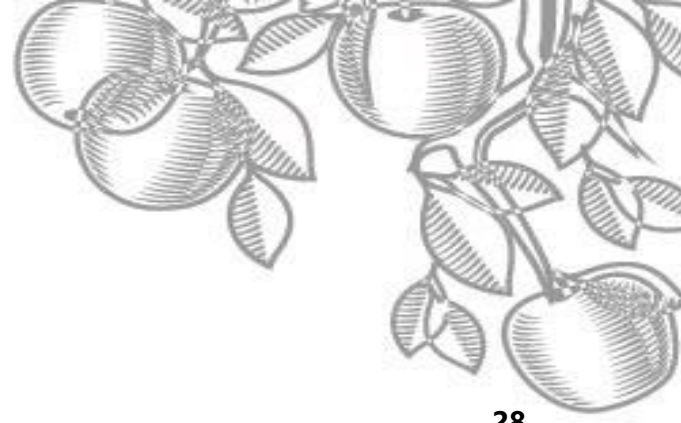
Add Chilli \$1 (GFO)

Cygnets Smoked Ham & Wicked Smoked Cheddar Toastie **16**

(suggested pairing - Bone Dry cider)

Cheesy Bechamel, balsamic onions and Summer Kitchen sourdough

Add Mustard or Chilli \$1 (GFO)



Huon Cassoulet

(suggested pairing – French Blend cider)

Confit pork cheek, smoked ham hock, pork and fennel sausages and white bean (GFO)

28

Wallaby shank “Bourguignon”

(suggested pairing – Organic cider)

Braised in red wine with Cygnet Butcher lardons and mushrooms

28

Slow Roasted Lamb Ribs

(suggested pairing – Yarrington Mill cider)

Twice cooked potato, spiced Mountain river yoghurt, slaw & almond romesco (GF)

28

Tasmanian Cheese

(suggested pairing – Tasting paddle)

Check our specials board for today’s selection of cheeses, with fruit paste, honey roasted walnuts, Summer Kitchen sourdough (GFO)

26

Taste of The Valley Board

(suggested pairing – Tasting paddle)

Charles Oates Blanco chicken liver pate, house smoked pastrami, salmon rillettes, our pork cheek & pistachio terrine, Cygnet Two Cow Dairy Brie and house pickles, Summer Kitchen artisan bread (GFO)

Extra Summer Kitchen sourdough or house made gluten free bread

36

Children’s Menu:

Kids sized ham & cheese toastie (GFO)

10

Cheesy arancini with wedges or salad (GF)

10

House made popcorn chicken with wedges or salad (GF/DF)

10

Bowl of wedges with our tomato sauce & KP mayo (GF/DF)

8

Dessert Menu:

See the cake cabinet for assorted cakes and slices

Apple Shed’s Apple Pie

Served with Huon Valley Ice cream

9

Assorted house baked cakes and pastries, please check our cake display!

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

DFO Dairy free option,

GF Gluten free ingredients used,

V Vegan

VO Vegan or vegetarian option available,

GFO Gluten free option available

plEase order at the bar



Weekend BREAKFAST

(Sat & Sun 10am-12pm)

Toasted Summer Kitchen Sour Dough with your choice of:

Joanna's Berry Jam \$7

Peanut Butter & Honey \$9

Poached Valley Eggs & Summer Kitchen Sourdough (GFO) \$10

Add cygnet Italian pork sausage \$4

Add pan fried cygnet ham \$5

Add locally smoked salmon \$8

Add oven roasted swiss brown mushrooms \$6

Add butter wilted spinach \$4

Baked Eggs & Summer Kitchen Sourdough \$14

Two valley eggs baked with our house made baked beans

Add cygnet Italian pork sausage \$4

Add pan fried cygnet ham \$5

Add locally smoked salmon \$8

Add oven roasted swiss brown mushrooms \$6

Add butter wilted spinach \$4