



APPLE SHED FAVOURITES

Spiced Roasted Tasmanian Walnuts (GF/DF/VG) 9

Warm Marinated Lauriston Grove Olives (GF/DF/VG) 9

Selection of House Dips (GFO/DFO/V) (*suggested cider pairing – Paddle*) 12

Check our specials board for today's selection with *Summer Kitchen* sourdough

Apple Shed Salad (V/VGO/GF/DF) 10

Mixed leaf salad, organic apple, maple cider vinaigrette, pecorino

Roasted Tassie Potatoes (GF/DFO/V/VGO) (*suggested cider pairing – Organic*) 12

With sage cream and parmesan

Porcini Mushroom Arancini (V/GF) (*suggested cider pairing – Organic*) 18

With truffle mayo, parmesan and house salad

Chicken Liver & Charles Oates Apple Spirit Pate (GFO) (*suggested cider pairing – French Blend*) 16

Apple Shed pickles, fruit paste and *Summer Kitchen* sourdough

Soup of the Day (GFO) 14

Served with *Summer Kitchen* sourdough

Apple Shed Toastie (GFO) (*suggested cider pairing – Wild or Bone Dry*) 16

Cygnets smoked ham, *Wicked* smoked cheddar, bechamel, caramelized onion, house salad,
Summer Kitchen sourdough

Apple Shed Veggie Toastie (V/GFO/VGO) (*suggested cider pairing – Wild or Bone Dry*) 16

Roasted seasonal vegetables, *Wicked* smoked cheddar, *Summer Kitchen* sourdough

TO SHARE

Feed Us Menu! (GFO/DFO/VO) (*suggested cider pairing – Paddle*) 30 (pp)

(*Min. 4 people and whole tables only*)

Share a selection of dishes chosen by the kitchen.

Tasmanian Cheese Board (V/GFO) (*suggested cider pairing – Traditional*) 32

Three local cheeses served with accompaniments and *Summer Kitchen* sourdough

Apple Shed Charcuterie Board (GFO) (*suggested cider pairing – Frequin Good Cider*) 38

Selection of cured meats, terrine, Tasmanian cheeses, accompaniments and *Summer Kitchen* sourdough

Extra *Summer Kitchen* sourdough or *GF Precinct* gluten free bread 3

**PLEASE TAKE NOTE OF YOUR TABLE NUMBER
BEFORE COMING TO ORDER AT THE BAR**



SEASONAL MENU

Scottsdale Pork Belly (GFO/DFO) (*suggested cider pairing – Frequin Good Cider or Bone Dry*) 32
With pork croquette, celeriac puree with apple and caramelised walnut salad

Potato Gnocchi with Wallaby Ragu (DFO) (*suggested cider pairing – Organic*) 28
With pangrattato and parmesan

Pan Roasted Huon Salmon Fillet (GF/DF) (*suggested cider pairing – Organic or Kingston Black*) 30
Puy lentils, cider poached apple, puffed salmon skin, lemon, crispy kale

Crispy slow cooked Cygnet Butcher Lamb (DF) (*suggested cider pairing – Yarlington*) 32
With house made hummus, toasted pita bread and pickles & Salsa Verde

Apple and Fennel Bhajis (VG) (*suggested cider pairing – Traditional*) 21
With spiced cauliflower, dukkah, coconut yoghurt & salad

WEEKEND BREAKFAST MENU

(All day Saturday/Sunday)

'Huon Me Crumpet Co' Sourdough Crumpets (DFO/V/VGO) 12
Served with lemon curd and raspberry jam.

Apple Shed Granola (V/VGO/DFO) 16
House made toasted granola with poached seasonal fruit and *Mountain River* pot set yoghurt.

Huon Breakfast Burger (GFO/VO/DFO) 19
Summer Kitchen bun with *Cygnet Butcher* smoked bacon, fried free range egg,
Wicked smoked cheddar, house relish and lettuce.

Spiced Local Potato Rosti (GF/V) 24
With fried free range egg, salsa verde and greens.

Tasmanian Hot Smoked Salmon (GFO/DFO) 26
Served on *Summer Kitchen* sourdough with poached free range eggs, pickled cucumber
and dill crème fraiche.

CHILDREN'S MENU

Kids ham & cheese toastie (GFO) 10
Pasta with Napoli sauce 10
Crumbed chicken with potatoes and salad (GF/DF) 10
Kids wedges (V) 8

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