



APPLE SHED MENU

SMALL PLATES

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

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

Summer Kitchen Seasonal Sourdough (VG/DF) 10
with balsamic and Huon Valley's *10 Steps Olive Oil*

Beetroot Salad (GF/V) 15
with citrus house-made labneh, local hazelnuts and puffed grains

Roasted Tassie Potatoes (GF/V) 12
with house made tomato jam and pecorino

Fried local Calamari (DF) 18
with soy and sesame dipping sauce

Fried Nichols Chicken Wings 16
with Gochujang dipping sauce

Chicken Liver & *Charles Oates* Apple Spirit Pate (GFO) (*suggested cider pairing – Traditional*) 16
Apple Shed pickles, fruit paste and *Summer Kitchen* sourdough

Apple Shed Toastie (GFO) (*suggested cider pairing – Wild or Bone Dry*) 18
Cygnets smoked ham, *Wicked* smoked cheddar, bechamel, caramelised onion,
Summer Kitchen sourdough with house salad. ADD Cider mustard or house made relish +1

Extra *Summer Kitchen* sourdough or *GF Precinct* gluten free bread 3
Apple shed green side salad 10

MAINS

Braised Beef Ragù (DFO) (*suggested cider pairing – Bulmers Norman*) 28
with *Italian Pantry* pasta and parmesan

Slow Cooked *Cygnets* Butcher Lamb (*suggested cider pairing – Organic*) (GFO/DFO) 32
with hommus, house pickles, salsa verde and grilled pita bread

Roasted *Scottsdale* Pork Belly (*suggested cider pairing – Wild*) (GF) 30
with Thai noodle salad and sesame soy dressing

Veal and Ricotta Meatballs (*suggested cider pairing – Traditional*) (GF) 29
with soft polenta, charred greens and almond gremolata

Local *Italian Pantry* Pasta (*suggested cider pairing – Wild*) (V) 24
with pesto, grilled broccolini, bocconcini and pangrattato



FEED US MENU!

(GFO/DFO/VO) (*suggested cider pairing – Paddle*) 30pp

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

Share a selection of dishes chosen by the kitchen

SHARE BOARDS

Charcuterie Board (*suggested cider pairing – Heritage Blend*) (GFO) 38

Selection of cured meats, house-made pate, Tasmanian cheeses, accompaniments with crispbread

Tasmanian Cheese Board (*suggested cider pairing – Yarlington Mill*) (GFO) 32

Selection of Tasmanian cheeses, accompaniments with crispbread

WEEKEND BREAKFAST

(All day Saturday/Sunday)

Crispy Cygnet Bacon and Egg Tacos 22

with pico de gallo and siracha aioli

House-made Beans (GFO/VGO) 24

on *Summer Kitchen* sourdough with fried free-range egg

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

Italian Pork & Fennel Sausage (GFO) 26

with *Summer Kitchen* sourdough, tomato jam, spinach and free-range egg

CHILDREN'S MENU

Kids Ham & Cheese Toastie (GFO) 10

Pasta with Napoli Sauce (DFO) 10

Mini Ploughman's Plate (GFO) 10

Hand Cut Wedges with Tomato Sauce (V/GF/DF) 8

DESSERTS

House made cakes and desserts. Check our display cabinet & blackboards for today's selection

Apple Shed Famous Apple Pie 9

Served with Van Diemen's vanilla bean ice cream

*Please be advised that food prepared in our kitchen may contain food allergens
(GF= Gluten free/ V=vegetarian / DF= Dairy free/ VG=Vegan O=option available)*