



APPLE SHED MENU

SMALL PLATES

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

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

Roasted Pumpkin Wedges with minted *Mountain River* yogurt, herbs & pepitas (V/GF) 14

Local Tomatoes with burrata cheese, pangrattato, herb oil & balsamic glaze (VGO/GFO) 19

Herb Crumbed Fish Tacos (2) with apple slaw, pickles & herb mayo (DF) 18

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

Roasted Tassie Potatoes with house made romesco and pecorino (GF/V/VGO) 12

Red Wine Braised Beef and Cheddar Croquettes with cider mustard mayo, pickles and apple salad (GF) 19

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

Extras: *Summer Kitchen* sourdough or *GF Precinct* gluten free bread 5
Apple Shed House Salad (GF/V/VGO) 10

“FEED US” MENU

Share a selection of dishes chosen by the kitchen 30pp
(GFO/DFO/VO) *Minimum 4 people and whole tables only*

SHARE BOARDS

Charcuterie Board (*suggested cider pairing – tasting paddle*) (GFO) 38
Selection of cured meats, house-made pate, Tasmanian cheeses, accompaniments with crispbread

Tasmanian Cheese Board (*suggested cider pairing – Organic*) (GFO) 32
Selection of Tasmanian cheeses, accompaniments with crispbread

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



LARGE PLATES

Za'atar Roasted *Little Farm* Squash (*suggested cider pairing – Traditional*) (VGO,GFO,DFO) 24
with mixed grain salad, smoked almonds, cider poached apple and *Tongola* goat's curd

Middle Eastern Spiced *Cygnets* Lamb (*suggested cider pairing – Organic*) (GFO/DFO) 32
with pearl couscous salad, pickles & house made labneh

Cider Braised *Scottsdale* Pork Belly (*suggested cider pairing – Kingston Black*) (GF/DF) 30
with miso caramel and Bone Dry cider poached apple & walnut salad

Italian Pantry Pumpkin & Sage Ravioli (*suggested cider pairing – Bone Dry or Traditional*) (V) 28
with burnt butter, spiced pepitas, pangrattato & pecorino

Roasted Fish of the Day (*suggested cider pairing – Wild*) (DF) \$MP (see menu board)
with chilli and bean sprouts in a spicy Thai coconut broth & soba noodle

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*

CHILDREN'S MENU

Kids Ham & Cheese Toastie (GFO) 10

Pasta with Napoli Sauce (DFO) 10

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

DESSERT

House made cakes and desserts.

Check our display cabinet & blackboards for today's selection

Apple Shed Famous Apple Pie

Served with *Van Diemen's* vanilla bean ice cream 9

ALSO SEE CHALKBOARDS FOR SPECIALS

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