

MEALS

“FEED US” MENU

Share a selection of dishes chosen by the kitchen 35pp
(GFO/DFO/VO) *Minimum 4 people*

SHARE & GRAZE

House spiced and roasted Tasmanian walnuts (GF/DF/VG) 9

Warm marinated olives (GF/DF/VG) 10
Lauriston Grove Olives (South Arm)

Freshly baked Huon Valley sourdough (VG/DF) 12
Summer Kitchen Sourdough (Huon Valley) | 10 steps Olive Oil (Huon Valley) | Balsamic reduction (Italy)

Apple Shed salad w/ mixed leaves, apple, grana padano, vinegarette (GF/V/VGO) 13
R&R Smith Organic Apples (Huon Valley) | Grana Padano (Italy)

Oven-Roasted Tassie potatoes w/ house made romesco (contains nuts) (GF/V/VGO) 14
Tasmanian Nicola Potatoes (Dunalley) | Grana Padano (Italy)

Cider-Roasted carrots w/ confit garlic hummus, za’atar, hazelnuts, lemon chilli oil (GF/VG) 19
House made hummus (Huon Valley) | Tasmanian Hazelnuts (Southern Tasmania)

Chicken liver pate w/ sourdough, pickles and apple paste (GFO) 19
Summer Kitchen Sourdough (Huon Valley) | R&R Smith Organic Apples (Huon Valley) | Willie Smith’s Brandy (Huon Valley)

Pumpkin, feta and sage arancini w/ Apple Shed salad, herb mayo, grana padano (V/GF) 19
Willie’s garden Sage (Huon Valley) | Westhaven Feta (Tamar Valley) R&R Smith Organic Apples (Huon Valley)
| Grana Padano (Italy)

Chipotle pulled pork tacos w/ apple slaw, pickled onion, sriracha mayo (DF) 24
Scottsdale Free Range Pork (NE Tasmania) | R&R Smith Organic Apples (Huon Valley) | House Made Pickled Onion
(Huon Valley)

Extra *Summer Kitchen* sourdough or *GF Precinct* gluten free bread 5

SHARE BOARDS

Charcuterie Board (*suggested cider pairing – tasting paddle*) (GFO) 39
Selection of cured meats, house-made pate, Tasmanian cheeses, accompaniments with crispbread

Tasmanian Cheese Board (*suggested cider pairing – Organic*) (GFO) 34
Selection of Tasmanian cheeses, accompaniments with crispbread

SEE CHALKBOARDS FOR DAILY SPECIALS

*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)*

MAINS

Apple shed toastie w/ ham, cheese, bechamel, caramelised onion, Apple Shed salad (GFO) 20

Cygnets Smoked Leg Ham (Huon Valley) | Wicked Smoked Cheddar (Richmond) | Summer Kitchen Sourdough (Huon Valley)

ADD house made cider mustard or house made relish +1

Pair it with our Non-Alc Apple Cider

Spiced Roasted Pumpkin, chilli jam, coriander, coconut yoghurt, tamarind dressing, kale chip (VG, GF) 24

Housemade chilli jam (Huon Valley) | Willie's garden organic Tuscan kale (Huon Valley) | Willie's garden coriander

Pair it with our Wild Ferment Apple Cider

Crackled pork belly w/ white bean, bacon, sausage mince cassoulet (GFO/DF) 36

Scottsdale Pork Belly (NE Tasmania) | Scottsdale Sausage (NE Tasmania) | Cygnets Smoked Bacon (Huon Valley)

Pair it with our Traditional Apple Cider

Market Fish, orange, fennel, rocket, salsa verde (GF/DF) MP

Line caught fish (Tasmania) | Housemade salsa verde (Huon Valley) | Wild rocket (Cambridge)

Pair it with our Wild Ferment Apple Cider

CHILDREN'S MENU

Kids ham, bechamel & cheese Toastie (GFO) 12

Fresh local Pasta with Napoli sauce (V/DFO) 12

Hand-cut Wedges with tomato sauce (V/GF/DF) 9

DESSERT

World famous 'Willie Smiths Apple Shed' Apple Pie & Vanilla Bean Ice Cream 13

R&R Smith Organic Apples (Huon Valley) | Van Diemens Vanilla Bean Icecream (Nth Tasmania)

Why not try our Spirit Tasting paddle?

House-baked Cakes and Desserts

Please check our display cabinet for today's selection