

MEALS

THE VALLEY EXPERIENCE 39

Enjoy a Cider Tasting Paddle, our famous Apple Shed Ham and Cheese Toastie and finish with our World famous 'Willie Smiths Apple Shed' Apple Pie and Vanilla Bean Ice Cream.

"FEED US" MENU 35

Share a selection of our most popular dishes chosen by our chef (GFO/DFO/VO) 35 per person *Minimum 4 people*

SHARE & GRAZE

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

Warm marinated Lauriston Grove Olives (GF/DF/NF/VG) 10

Toasted Summer Kitchen Sourdough with Wild Mother black cherry vincotto, Extra Virgin Olive Oil (VG/DF) 12

Apple Shed Chicken Liver and Apple Brandy Pâté 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)

Pair with our British Blend Cider

Tasmanian cheese board (GFO) 34

Select Tasmanian cheeses, beetroot and pomegranate crackers, sweet spiced Tasmanian walnuts, and compressed apple

Pair with our Limited Release Cider Paddle

Charcuterie board (GFO) 39

Cured meats, house-made chicken liver pate, Tasmanian cheese, house pickles, organic apple paste with toasted sourdough

Pair with our Core Cider Paddle

Extra 'Summer Kitchen' Sourdough, beetroot, and pomegranate crackers, or 'GF Precinct' Gluten Free Bread 5

ON BREAD...

Apple Shed Toastie w/ ham, cheese, bechamel, caramelised onion, Apple Shed Salad (NF, GFO) 20

Double Smoked Ham (Cygnet Butchery) | Ashgrove Smoked Cheddar | Summer Kitchen Sourdough (Huon Valley)

ADD house-made cider mustard or house-made relish +1

Pair with our Organic Apple Cider

BBQ Pulled pork burger, kohlrabi and apple slaw, pickles, hickory smoked BBQ sauce, on a milk bun (GFO) 22

Scottsdale Pork | R&R Smith Organic Apples (Huon Valley)

Pair with our Traditional Apple Cider

Reuben Sandwich - house cured corned beef brisket, Swiss cheese, sauerkraut, Russian dressing, pickles on sprouted rye bread with apple shed salad (NF, GFO) 23

Summer Kitchen Sourdough (Huon Valley) | Arlo Beef

Pair with our British Blend Apple Cider

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

(GF= Gluten free/ NF=nut free/VG=vegan/V=vegetarian / DF= Dairy free/ GFO and VGO= option available)

SMALLER PLATES

Croquettes of chorizo, *Ashgrove* Smoked cheddar, caramelised onion with roasted garlic aioli, wild rocket (NF/GF) 17

Barbacoa lamb tacos, pickled red onion, pico de gallo, purple corn tortillas, lime wedge (NF/DF/GF) 20

Spicy maple glazed Dutch carrots, lemon and garlic coconut yoghurt, crispy chickpeas, coriander (NF/VGO/GF) 18

Charred broccolini, roasted hazelnuts, chilli oil, *Tongola* curdy, lemon zest (VGO/DFO/GF) 20

MAINS

Pan seared chicken scallopine, marsala and mushroom sauce, creamy polenta, charred broccolini (NF) 34

Pair with our Wild Heritage Apple Cider

Harissa roasted pumpkin, green tahini sauce, pomegranate, cashew cheese, mint, and coriander (VG, DF, GF) 30

Pair with our Farmhouse Apple Cider

Crackled pork belly, celeriac puree, charred fennel, apple and thyme glaze, cider pickled mustard (NF, GF) 38

Scottsdale Pork | R&R Smith Organic Apples (Huon Valley) | Wild Mother Vinegar (Huon Valley)

Pair with our Traditional Apple Cider

Seared pepperberry crusted wallaby porterhouse, roasted beetroot, hazelnuts, wild rocket, goats curdy and cherry vinaigrette (GF/DFO) 38

Lenah Meats | Tongola Goats Cheese | Wild Mother | Tasmanian Hazelnuts

Pair with our Traditional Apple Cider

SIDES

Apple Shed salad of mixed leaves, apple, Grana Padano, cider mustard and maple vinaigrette (NF, GF, V, VGO) 13

Roasted mixed root vegetables, balsamic vinegar, and maple glaze (VG/DF/NF) 14

Tassie Tallow beef tallow roasted dutch cream potatoes, rosemary salt (GF/DF) 14

Garlic butter and parmesan fries (GF/V) 12

DESSERT

Our Famous Apple Pie with vanilla bean ice cream 13

R&R Smith Organic Apples (Huon Valley) | Valhalla Vanilla Bean Ice cream (Tasmania)

Why not try our Spirit Tasting paddle?

House-baked Cakes and Desserts

Please check our display cabinet for today's selection.

CHILDREN'S MENU

Kids ham, bechamel and cheese toastie (GFO) 12

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

Fried Chicken tenders, chips, honey mustard dipping sauce (GF/DF) 12

Chips with tomato sauce (GF/DF) 9

SEE CHALKBOARD FOR DAILY SPECIALS.

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