

# MEALS

## SEE CHALKBOARD FOR DAILY SPECIALS

### THE VALLEY EXPERIENCE 45

Enjoy a Cider Tasting Paddle, our famous Apple Shed Ham and Cheese Toastie, and finish with our world-famous Apple Pie, served Valley Style with vanilla bean ice cream and Apple Pommeau.

### “FEED US” MENU 35

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

### SHARE & GRAZE

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

**Pork, cranberry and pistachio terrine, house pickled onion, cider mustard, toasted Summer Kitchen Sourdough, Apple Shed Salad (DF, GFO) 22**

R&R Smith Organic Apples (Huon Valley) | Scottsdale Pork | Summer Kitchen Bakery (Huon Valley)  
*Pair with our Gold Apple Cider*

**Chicken Liver and Apple Brandy Pâté, cornichons, apple and date chutney, crostini (NF, GFO) 19**

R&R Smith Organic Apples (Huon Valley) | Willie Smith's Brandy | Summer Kitchen Bakery (Huon Valley)  
*Pair with our British Blend or Bone Dry Cider*

**Ploughman's Board (GFO) 39**

Cygnnet Butchery Double Smoked Ham, pork, cranberry and pistachio terrine, apple and date chutney, house pickled onion, cornichons, Ashgrove Vintage Cheddar, beetroot pickled egg, house-made piccalilli, Summer Kitchen Sourdough

R&R Smith Organic Apples (Huon Valley) | Cygnnet Butcher | Scottsdale Pork | Ashgrove Cheese | Summer Kitchen Bakery (Huon Valley)

*Pair with our Core Cider Tasting Paddle*

**Tasmanian cheese board (NF, GFO) 34**

Select Tasmanian cheeses, house-made piccalilli, house pickled onions, cornichons, crostini  
Ashgrove Cheese | Bream Creek Cheese | Summer Kitchen Bakery (Huon Valley)

*Pair with our Limited Release Cider Tasting Paddle*

Extra 'Summer Kitchen' Sourdough, crostini or 'Gluten Free Precinct' gluten free bread 5

### SMALLER PLATES

**Saffron, pea and buffalo mozzarella arancini, roasted garlic aioli, wild rocket, shaved grana (3) (GF, V, NF) 17**

**Sous vide New York strip, chimichurri and wild rocket sliders (2) (NF) 22**

**Lamb kofta skewers, sumac yoghurt, parsley, pickled red onion (3) (GF, NF) 21**

**Herb falafels, green tahini, herb salad, pickled red cabbage (3) (GF, VG) 18**

*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)*

## ON BREAD...

**Apple Shed Toastie with ham, smoked cheddar, bechamel, caramelised onion, Apple Shed Salad (NF, GFO) 22**  
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*

**Deluxe bacon and egg roll served on a milk bun with crispy streaky bacon, fried egg, hashbrown, Swiss cheese, garlic aioli, wild rocket, apple and tomato chutney (NF, GFO) 21**  
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 Heritage Apple Cider*

## MAINS

**Sous vide Tasmanian lamb rump, carrot puree, smashed peas, mint butter, lamb jus (GF, NF) 38**  
*Pair it with our Organic Apple Cider*

**Crackled Scottsdale Pork Belly, fennel soubise, herb salad, shallot vinaigrette (GF, NF) 38**  
*Pair with our Kingston Black Apple Cider*

**Chilli roasted cauliflower, sumac dressing, parsley, pistachio, red onion salad (GF, VG, DF) 28**  
*Pair it with our Gold Apple Cider*

**Shawarma chicken breast salad, tabbouleh, cos lettuce, garlic yoghurt, house-made pide, hummus (NF) 36**  
*Pair it with our Wild Apple Cider*

## SIDES

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

**Red cabbage, apple and walnut slaw, cider mustard & maple vinaigrette, herbs (GF, V, DF) 14**

**Parmesan and garlic butter roasted baby Tasmanian potatoes, garlic aioli (GF) 14**

**Spicy garlic and sesame fries, 5 spice mayo, green onion (V, DF, GFO) 12**

## DESSERT

**Our Famous Apple Pie, served Valley Style with Valhalla Vanilla Bean Ice Cream and Apple Pommeau 19**  
Pie only 14

### House-baked Cakes and Desserts

Please check our display cabinet for today's selection.

## CHILDREN'S MENU

All kid's meals are \$16 and come with a bowl of Ice Cream

Kids ham, bechamel and cheese toastie (GFO)

Fresh local pasta with Napoli sauce (V, DFO)

Fried chicken tenders, chips, honey mustard dipping sauce (GF)

Chips with tomato sauce (GF, VG, DF) 9

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