WILLIE SMITH'S
-EST.1888-
TASMANIAN

MEALS

THE VALLEY EXPERIENCE 49

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 (20ml).

"FEED US" MENU 40

Share a selection of our most popular dishes chosen by our chef (DFO, GFO, VGO)
40 per person *Minimum 4 people*

SHARE AND GRAZE

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

Mushroom Croquettes, plant-based truffle mayo, wild rocket (3) (GFO, NF, VG) 17

Chicken Liver and Apple Brandy Pâté 20
Served with cornichons, apple and date chutney, crostini (GFO, NF)
R&R Smith Organic Apples (Huon Valley) | Willie Smith's Brandy | Summer Kitchen Bakery (Huon Valley)
Pair with our Bone Dry Cider

Ploughman's Board 45
Cygnet Butchery double smoked ham, chicken liver pate, apple and date chutney, house pickled onion, cornichons, Ashgrove Vintage Cheddar, beetroot pickled egg, house-made piccalilli, Summer Kitchen Sourdough (GFO)
R&R Smith Organic Apples (Huon Valley) | Cygnet Butchery | Ashgrove Cheese | Summer Kitchen Bakery (Huon Valley)
Pair with our Core Cider Tasting Paddle

Extra Summer Kitchen Bakery Sourdough, crostini or Gluten Free Precinct gluten free bread 6

SIDES

Apple Shed Salad of mixed leaves, organic apple, Grana Padano, house-made seeded cider mustard and maple vinaigrette (GF, NF, V, VGO) 14

Roasted Baby Tasmanian Potatoes, shaved Grana Padano**,** house-made apple and tomato chutney (GF, V, VGO) 14

Parmesan and Truffle Fries, roasted garlic mayo, chives (DFO, V) 14

Please be advised that food prepared in our kitchen may contain food allergens.
A= Australian Sourced Seafood, DF= Dairy Free, GF= Gluten Free, NF= Nut Free, V= Vegetarian, VG= Vegan, GFO and VGO= Gluten Free and Vegan Options Available

MAINS

Apple Shed Toastie with ham, smoked cheese, bechamel, bacon and chilli jam,
Apple Shed salad (GFO, NF) 24
Cygnet Butchery | Ashgrove Cheese | Summer Kitchen Bakery (Huon Valley)
Add house-made seeded cider mustard or house-made relish +1
Pair with our Organic Apple Cider

Big Willie Burger, 150g locally sourced beef patty, beetroot and apple relish, streaky bacon,
Ashgrove Vintage Cheddar, mayo, pickles, onion rings, sesame seed milk bun (GFO, NF) 25
Cygnet Butchery | R&R Smith Organic Apples (Huon Valley) | Ashgrove Cheese
Pair with our Traditional Apple Cider

Warm Roasted Potato and Lentil Salad, kale, radicchio, dill, lemon Dijon dressing (GF, VG) 26
Pair with our Gold Apple Cider

Pork and Apple Sausages, creamy mashed potato, buttered peas, brown onion gravy (GF, NF) 33
Cygnet Butchery | R&R Smith Organic Apples (Huon Valley)
Pair with our Kingston Black Apple Cider

Cider Battered Local Fish and Chips, malt vinegar, house-made tartare (A, DF, GFO) 35
Pair with our Organic Cider

Herb Roasted Chicken, served with roasted potatoes, seasonal
vegetables, and cider gravy (DFO, GF, NF) 33
Pair with our Hot Spiced Cider

DESSERT

Our Famous Apple Pie, served Valley Style with Valhalla vanilla bean ice cream and Apple Pommeau 19
Apple Pie and ice cream only 14

House-Baked Cakes and Desserts
Please check our display cabinet for today's selection

CHILDREN'S MENU

Kids Ham and Cheese Toastie (GFO, VO) 15

Fried Chicken Tenders, chips, honey mustard dipping sauce (GF, DF) 15

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

SEE CHALKBOARD FOR DAILY SPECIALS

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