

BREAD

WTD Homemade Bread (ask our wait staff about today's selection) 9.00

Served with Ashgrove Farmhouse Butter or Coronea Grove Olive Oil & balsamic reduction.

SMALL PLATES:

(Made for sharing.... why not order 2 or 3 & have a little bit of everything)

Honey Spiced Chicken Wings with Whisky Mustard Butter 24.00

Nichols free range chicken wings pan fried in a spiced garlic, honey and whisky glaze. Served on a bed of lemon couscous with currants, coriander & toasted pine nuts and topped with Whisky Mustard Butter.

Cocktail Suggestion: "Nell's Nightcap" - Nells Bluff Gin, lemon juice, apple juice, ginger beer & cinnamon.

Double Baked Parmesan & Black Truffle Souffle with Creamed Leek Fondue (vt) 24.00

Parmesan and black truffle oil with a hint of fresh thyme in a soft, rich souffle. Served on a bed of creamed leek fondue.

Cocktail Suggestion: "Sloe Motion" - Quamby Bluff Sloe Gin & sparkling wine.

Eye Fillet & King Island Double Brie Crostini with Caramelised Onion Jam 28.00

Tasmanian grass fed eye fillet beef, creamy King Island Brie, garlic rubbed crostini and our own caramelised onion jam.

Cocktail Suggestion: "Poitin Old Fashioned" Devils Gullet Poitin, bitters, soda water & orange.

Smoked Salmon Croquettes with Sriacha Aioli 27.00

Morsels of 41 Degrees hot smoked salmon blended with creamy mashed potato, spring onion, a touch of fresh dill crumbed and fried until golden. Served with a Sriacha aioli.

Cocktail Suggestion: "Sloe Dance" - Quamby Bluff Sloe Gin, elderflower liqueur, lemon juice, simple syrup & tonic water.

Pork Belly with Butter Sautéed Scallops & Pineapple Chili Sauce (gf)

Twice cooked pork belly with pan seared buttered scallops finished with a tangy pineapple, chilli and coriander sauce.

Cocktail Suggestion: "Westbury Mule" – Wild Dog Tier Vodka, bitters & ginger beer

Baked Garlic Prawns with Lemon Vodka Sauce

28.00

Qld Tiger prawns baked in garlic butter, lemon, a hint of tarragon and panko crumbs. Served with lemon, Wild Dog Tier Vodka and cream dipping sauce.

Cocktail Suggestion: "Thyme Will Tell Sour" – Devils Gullet Poitin, thyme maple syrup, lemon juice.

GOURMET BURGERS

Whisky Blue Cheese Burger with Guinness Cheese Sauce & Caramelised Onion Relish

26.00

Tasmanian Black Angus ground beef, marinated with whisky and filled with melting Ashgrove Mr Bennett's Blue Cheese. We borrowed some Guinness from our Irish friends to make a smashing cheddar cheese sauce and topped this burger with our own caramelized onion relish. All this meaty, boozy, cheesy goodness sandwiched with roquette in a soft bun.

Cocktail Suggestion: "Grumpy Old Man" – Devil's Gullet Poitin, lime juice, lemon juice & ginger ale.

Sweet Potato & Lentil Burger with Haloumi, Avocado & Confit Garlic Aioli (vt)

24.00

Golden sweet potato & brown lentil pattie served with Yorktown Organics greens, haloumi, mashed avocado & confit garlic aioli. Served in a soft bun.

Cocktail Suggestion: "You Must Be Bluffing" – Dry's Bluff Gin, lemon juice, blackberry liqueur, simple syrup & soda water.

SIDES

Wesley Vale Fried, Seasoned Smashed Potatoes with Sour Cream & Chives (gf, vt)

10.00

Dusted with our secret seasoning, a dollop of sour cream & fresh chives.

Roquette Salad (gf, vt)

9.00

Fresh Yorktown Organic greens, with shaved parmesan, pickled red onion and balsamic reduction. .

SWEET PLATES

Warm Apple Crumble Cake with Rhubarb & Vanilla Crème Anglaise (gf) 15.00

Individual apple cakes with a sweet crumble topping. Served with baked rhubarb and vanilla anglaise.

Cocktail Suggestion: "Devils Alexander" - Devil's Gullet Poitin, Crème de Cacao, cream & nutmeg.

Warm Chocolate Fondant with Whisky & Butterscotch Semi Freddo 15.00

Moist chocolate cake with a warm lava centre served with our homemade whisky & butterscotch semi freddo and chocolate tuille.

Cocktail Suggestion: "Chocolate Almond Martini" - Wild Dog Tier Vodka, Malibu, Amaretto, Chocolate Sauce & Coconut Cream.

Vanilla Yoghurt Panna Cotta with Gin Infused Raspberry Curd & Meringue Drops (gf) 15.00

Creamy vanilla bean panna cotta, with gin infused raspberry curd and sweet little meringue drops.

Cocktail Suggestion: "Breona's Bliss" - Breona Flavoured Gin, Chambord & Lemonade.

CHEESE

Served with dried fruits, nuts, WTD Sloe Berry Paste and assorted crackers, (gf) available.

Ashgrove *Mr Bennett's Blue* 14.00

Ashgrove *Deloraine Cheddar* 12.00

Ashgrove *Red Rubicon* 12.00

King Island *Triple Cream Brie* 14.00

CHILDREN (Under 12)

Cheese, bacon & tomato pizza 15.00

Crumbed chicken tenders & chips 15.00

Tempura fish bites & chips 15.00

All meals include a bowl of vanilla ice cream with berry or chocolate sauce & chocolate frog for dessert, plus a Spreyton apple or orange juice.