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Canadian Pancakes Pancakes, Scottsdale bacon, Maple syru	21.00		
Eggs on Toast (gfo) Scrambled, Poached or Fried, Relish, So	urdough		16.00
Smashed Avocado (gfo) Avocado, Fetta, Poached Eggs, Dukkah,	23.00		
Eggs Benedict (gfo) Poached eggs, Spinach, Sourdough, Ho.	25.00		
French Toast (gfo) Meander Valley mascarpone cream, Ma	21.00		
Vegetarian Breakfast (gfo, vt) Mushrooms, Cherry tomato, Avocado, S	20.00		
Add eggs	Add 6.00		
Toasted Muesli Westhaven Greek yoghurt, Banana, Ber	ries, Cradle Mountain h	oney, Ashgrove milk	18.00
Soy, Almond, Oat milk, Lactose free			Add 0.50
ADD ON			
Smoked Salmon	7.00	Ham	5.00
Chorizo	7.00	Mushrooms	5.00
Bacon	7.00	Cherry Tomato	5.00
Eggs	6.00		





At Western Tiers Distillery, we endeavour to use locally sourced produce where possible to showcase what Tasmania has to offer.

Our menu has been inspired by spirit tastings, with smaller offerings this allows you to share, and experience more.

MENU

WTD House Made Bread and Butter (vt)		10.00
Marinated Australian Olives (gf, vt) Contains Pits		10.00
Kalamata, Manzanilla, Leccino and Blonde olives with Chilli, Garlic, Thyme		
Tasmanian Cheese Plate (gfo) Ask your server for today's selection		16.00
Selection of cheese, Dried fruits, Fresh fruit, Apple paste, Water crackers, Lavosh		
Extra Cheese	Add	8.00
Corn Fritters		22.00
Sweetcorn, Coriander, Avocado salsa, Tomato, Salsa Verdi, York Town Organics greens		
Fish Cakes		25.00
Smoked cod, Smoked salmon, Panko crumb, Snow pea tendrils, Lemon, Wasabi aioli		
Coconut Crumbed Prawns		27.00
Australian tiger prawns, Coconut crumb, Spiced mango coulis, Lime		





Buttermilk Chicken Burger (gfo)	24.00
Buttermilk marinated chicken breast, Baby cos, Roma tomato, Coleslaw, Waffle fries, Citrus aioli	
Whisky Glazed Beef Burger	26.00
House made beef patty, Caramelized onion, Ashgrove smoked cheddar, Baby cos, Roma tomato, Waffle fries, BBQ whisky glaze, Tomato relish	
Pork Belly and Scallops (gf)	30.00
Twice cooked Scottsdale pork belly, Pan seared buttered scallops, Chilli, Lime, Coriander, Ginger, Pineapple jam	
Ginseng Spiced Lamb Crostini (gfo)	32.00
Tasmanian lamb backstrap, Raita, Onion jam, House made focaccia, Roquette, Balsamic	
SIDES	
Tasmanian Fried Cocktail Potatoes (gf, vt)	10.00
Potato seasoning, Sour cream	
Roquette Salad (gf, vt)	10.00
York Town Organics roquette, Parmesan, Pear, Spanish onion, Balsamic dressing	
Garden Salad (gf, vt)	10.00
York Town Organics greens, Cherry tomato, Cucumber, Spanish onion, House dressing	





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White Chocolate Brulee (gfo)		15.00
Quamby Sloe Gin macerated summer berries, Biscotti		
Chocolate Whisky Tart		15.00
Dark chocolate ganache, Whisky, Raspberry Gel, Praline, Vanilla bean ice cream		
Tasmanian Cheese Plate (gfo) Ask your server for today's selection		16.00
Selection of cheese, Dried fruits, Fresh fruit, Apple paste, Water crackers, Lavosh		
Extra Cheese	Add	8.00
Western Tiers Distillery's own Lady Lake Hut Coffee Liqueur and Wattle Seed Ice Cream		10.00
2 Scoops with Biscotti		
Selection of Van Diemens Land Ice Creams or Sorbets		9.00
2 Scoops with Biscotti		
Affogato		10.00
Vanilla bean ice cream, Espresso coffee, Biscotti		
Plus Spirit	Add	8.00

vt = vegetarian gf = gluten free gfo = gluten free option

Although every effort will be made to ensure our meals are safe, Western Tiers Distillery cannot 100% guarantee that there will not be any traces of the allergens. This is because we prepare all our food in a kitchen environment where allergens are present.





Western Tiers Distilled products are available for tasting from \$6.00 each

SPIRITS - with Mixer				
Dry's Bluff Gin	12.00	Wild Dog Tier Vodka		12.00
Nells Bluff Gin	12.00	WTD Special Release		12.00
Quamby Bluff Sloe Gin	12.00	Tasmanian Whisky Ask your server for today's selection		12.00
Devil's Gullet Poitin (Irish Moonshine)	12.00			
ALCOHOLIC BEVERAGES				
Spreyton Cider 330ml Ask your serve	er for today's	selection		10.00
Spreyton Ginger Beer 330ml				9.00
Lemon Lime & Bitters				8.00
TASMANIAN BEER				
Little Rivers Pale Ale 330ml - 4.8%				10.00
Little Rivers Dorset Lager 330ml – 4	1.4%			10.00
Moo Brew Session Ale 375ml - 3.5	5%			10.00
WINES				
Josef Chromy Sparkling NV A lively palate of crunchy green apple & le	emon with him	ts of toasted biscuit. Richness and		12.00
complexity in its youth.	.•.		Bottle	60.00
Meander Vallery Vineyard Pinot G Rich tropical aromas of melon, pawpaw an cream		avours of stone fruits, peaches and		12.00 60.00
Meander Vallery Vineyard Pinot No	oir		Glass	12.00



Dark cherry, mulberry, raspberry, strawberry with touches of cassis and oak spice

Bottle 60.00



COCKTAILS

Breona Bramble WTD Breona Gin, Raspberry crème liqueur, Strawberries, Lemon juice, Candied cranberries	20.00
Nells Sunrise WTD Nells Bluff Gin, Blue Curacao, Grenadine, Orange juice	20.00
Dry's Appletini WTD Dry's Bluff Gin, Apple liqueur, Apple juice	18.00
Espresso Martini WTD Lady Lake Hut Coffee Liqueur, Wild Dog Tier Vodka, Coffee	20.00
Wild Illusion WTD Wild Dog Tier Vodka, Midori, Blue Curacao, Pineapple juice	18.00
Orange Old Fashioned WTD Devil's Gullet Poitin, Triple sec, Orange syrup, Tonic water	18.00
Classic Dry Martini WTD Dry's Bluff Gin, Cinzano, Lemon or olives for garnish	20.00
Sloe Gin Sour WTD Quamby Bluff Gin, Blackcurrant liqueur, Egg white, Lemon juice	18.00
Passionfruit Mule WTD Wild Dog Tier Vodka, Lime cordial, Passionfruit, Ginger beer	20.00

Cocktails contain approximately 2 standard drinks





COFFEE, TEA, COLD DRINKS Long Black, Flat White, Cappuccino, Latte	Cup	5.00	Mug	6.00
Iced Latte			One Size	5.00
Espresso, Piccolo, Macchiato			One Size	4.00
Extra shot of coffee, Syrups (Vanilla, Hazelnut, Caramel)			Add	1.00
Milk options (Almond, Oat, Soy, Lactose free)			Add	0.50
Pot of Tea English breakfast, Earl grey, Lemongrass and ginger, Peppermint, Honeydew Chamomile blossom	green te	<i>₹a,</i>		5.00
Hot Chocolate, Chai, Vienna			One size	6.50
Iced Coffee, Iced Chocolate				6.50
Irish Coffee Espresso coffee, WTD Devil's Gullet Poitin, Cream				12.50
Affogato Vanilla bean ice cream, Espresso coffee, Biscotti Plus spirit			Add	10.00
Juice Apple, Orange, Pineapple				4.00
Lemonade, Coke, Coke No Sugar, Ginger Ale, Capi Tonic, Sod Sunkist, Solo	a Wat	er,		5.00
Spreyton Apple Cider (non-alcoholic)				7.00
Spreyton Ginger Beer (non-alcoholic)				7.00
Strawberry Mint Mocktail Non-alcoholic ginger beer, Strawberries, Mint, Lime juice				12.50
Mango Bellini				12.50



Non-alcoholic apple cider, Lemon juice, Mango