

### WESTERN TIERS DISTILLERY TASTING FLIGHTS

30.00

## Choose any three of the Western Tiers Distillery spirits listed below

Your tasting experience will be enhanced with our thoughtfully paired accompaniments, specifically selected to complement each spirit's unique characteristic and flavours.

Western Tiers Distillery has collaborated with Anvers Confectionary Tasmania to craft a selection of decadent chocolates infused with our spirits, offering a truly indulgent experience for the chocolate aficionado within you.

Sit back, relax and savour every moment of your tasting flight. Let us do the thinking so you can enjoy the drinking.

	Individual Tasting	Bottle Price 700ml
Western Lakes Single Malt Whisky Port Cask Matured, Signature Range	10.00	235.00
Thousand Lakes Single Malt Whisky Sherry Cask Matured, Signature Range	10.00	235.00
Highland Lakes Single Malt Whisky Bourbon Cask Matured, Signature Range	10.00	235.00
Dry's Bluff Gin This gin has all the hallmark tasting notes of a classic London Dry Gin	5.00	85.00
Nells Bluff Gin An Australian Contemporary Gin	5.00	85.00
Quamby Bluff Sloe Gin Western Tiers Sloe Gin	5.00	85.00
Devil's Gullet Poitin Triple Distilled Irish Moonshine	5.00	85.00
Wild Dog Tier Vodka Small Batch Copper Pot Distilled Vodka	5.00	75.00
Mountain Hut Special Release Spirit  Mountain Hut Special Release Spirits	5.00	75.00

Get \$5.00 off the price of your first bottle purchased when you purchase a Western Tiers Distillery tasting

Limited Release Whisky 20.00 P.O.A

Limited Releases will vary, please ask your server for the current selection Not available as a choice for the Tasting Flight





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		
Chicken Wings		19.00
BBQ whisky glaze, Spiced yoghurt dipping sauce		
Arancini (gf)		23.00
Swiss brown mushroom, Mozzarella, Parmesan, Truffle and basil aioli		
Chicken Terrine (gfo)		25.00
Pistachio, Bacon, House made bread, Tomato relish		
Tasmanian Cheese Plate (gfo) Ask your server for today's selection		16.00
Selection of cheese, Dried fruits, Fresh fruit, House made apple paste, Assorted biscuits, Lavosh		
Extra Cheese	Add	8.00
Western Tiers Grazing Platter (for 2 people)		70.00



Choice of two Ashgrove cheeses, Wicked brie, Casalinga cured meats, Marinated olives, Cornichons, Dried fruits, Tomato relish, Walnuts, Muscatels, Fresh fruits, House made apple

paste, Assorted biscuits, Lavosh



## **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, House dressing		
Garden Salad (gf, vt)		10.00
York Town Organics greens, Cherry tomato, Cucumber, Spanish onion, House dressing		
TO FINISH		
Tasmanian Cheese Plate (gfo) Ask your server for today's selection		16.00
Selection of cheese, Dried fruits, Fresh fruit, House made apple paste, Assorted biscuits, 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.





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Canadian Pancakes Pancakes, Scottsdale bacon, Maple syrup					
Eggs on Toast (gfo) Scrambled, Poached or Fried, Relish, So	urdough		16.00		
Smashed Avocado (gfo)  Avocado, Fetta, Poached Eggs, Dukkah,	Roquette, Sourdough		23.00		
Eggs Benedict (gfo) Poached eggs, Spinach, Sourdough, Ho.	llandaise, Smoked salm	on or Bacon	25.00		
French Toast (gfo) Meander Valley mascarpone cream, Mo	21.00				
Vegetarian Breakfast (gfo, vt)  Mushrooms, Cherry tomato, Avocado, S	Spinach, Sourdough, Re	lish	20.00		
Add eggs			Add 6.00		
Toasted Muesli Westhaven Greek yoghurt, Banana, Ber		ooney, Ashgrove milk	18.00		
Milk options (Soy, Almond, Oat, Lactose	e free)		Add 0.50		
ADD ON					
Smoked Salmon	7.00	Mushrooms	5.00		
Chorizo	7.00	Cherry Tomato	5.00		
Bacon	7.00	Avocado	3.00		
Eggs	6.00	Spinach	3.00		





# Western Tiers Distilled products are available for tasting from \$5.00 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	15.00
Devil's Gullet Poitin (Irish Moonshine)	12.00		
ALCOHOLIC BEVERAGES			
Spreyton Apple Cider 330ml			9.00
Spreyton Ginger Beer 330ml			9.00
Lemon Lime & Bitters			8.00
TASMANIAN BEER			
Little Rivers Pale Ale 330ml - 4.8	3%		10.00
Little Rivers Dorset Lager 330ml	- 4.4%		10.00
Moo Brew Session Ale 375ml -	3.5%		10.00
WINES			
Josef Chromy Sparkling NV A lively palate of crunchy green apple of	& lemon with him	ts of togsted hiscuit Richness and	Glass 12.00
complexity in its youth.	x iemon wiii iiiii	or rousica biscon. Nermoss and	Bottle 60.00
Meander Valley Vineyard Pinot Rich tropical aromas of melon, pawpaw		ayours of stone fruits, peaches and	Glass 12.00
cream	and mile will the	and the state of t	Bottle 60.00
Meander Valley Vineyard Pinot		es of cassis and oak spice	Glass 12.00



Bottle 60.00

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



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Quamby Bramble WTD Quamby Bluff Sloe Gin, Raspberry crème liqueur, Strawberries, Lemon juice, Candied cranberries	20.00
Tom Collins WTD Dry's Bluff Gin, Lemon juice, Capi soda	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
Grumpy Old Man WTD Devil's Gullet Poitin, Lemon juice, Lime juice, Dry ginger ale	18.00
Classic Dry Martini WTD Dry's Bluff Gin, Cinzano, Lemon or olives for garnish	20.00
Passionfruit Mule WTD Wild Dog Tier Vodka, Lime cordial, Passionfruit, Ginger beer	20.00
Cocktails contain approximately 2 standard drinks	
MOCKTAILS	
Strawberry Mint Mocktail Non-alcoholic ginger beer, Strawberries, Mint, Lime juice	12.50
Spiced Apple Bellini Non-alcoholic apple cider, Lime juice, Spiced maple syrup, Orange juice	12.50





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	ea,		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				10.00
Vanilla bean ice cream, Espresso coffee, Biscotti Plus spirit			Add	8.00
Juice Apple, Orange, Pineapple				4.00
Lemonade, Coke, Coke No Sugar, Ginger Ale, Sunkist, Solo, Capi Tonic or Soda Water				5.00
Spreyton Apple Cider (non-alcoholic)				7.00
Spreyton Ginger Beer (non-alcoholic)				7.00

