

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.

LUNCH MENU 11.30am to 2.30pm

Assorted biscuits, Lavosh

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	23.00
Swiss brown mushroom, Mozzarella, Parmesan, Truffle and basil aioli	
Chicken Terrine (gfo)	25.00
Pistachio, Bacon, House made bread, Tomato relish	
House Made Potato Gnocchi (vt)	26.00
Semi-dried tomato, Pine nuts, Baby spinach, Café de Paris butter, Parmesan	
Plus Chorizo	Add 4.00
Pork Belly and Scallops (gf)	32.00
Twice cooked Scottsdale pork belly, Pan seared buttered scallops, Chilli, Lime, Ginger, Coriander, Pineapple jam	
Western Tiers Grazing Board – for 2 people (gfo)	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,	





Tasmanian Cheese Board (gfo) Ask your server for today's selection		16.00
Tasmanian cheese, Dried fruits, Fresh fruit, House made apple paste, Assorted biscuits, Lavosh		
Extra Cheese	Add	8.00
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		
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 Lady Lake Hut	Add	8.00
Plus WTD Whisky	Add	15.00

Ask your Server for today's dessert specials

 $vt = vegetarian \mid gf = gluten free \mid gfo = gluten free option$

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.





FRIDAY NIGHT PIZZAS 4.00pm to 7.00pm

Garlic Pizza Confit garlic, Mozzarella		15.00
Vege Delight (vt) Spinach, Roast pumpkin, Semi-dried tomato, Red onion, Ashgrove fetta, Mozzarella, Tomato base		18.00
Cajun Chicken Cajun chicken, Bacon, Spring onion, Mango coulis, Mozzarella, Tomato base		18.00
Pork On Your Fork Pork Belly, Red onion, Chilli, Mozzarella, Smokey BBQ base		18.00
Italian Calabrese salami, Mushroom, Red capsicum, Mozzarella, Tomato base		18.50
Meat Lovers Chorizo, Bacon, Calabrese salami, Red onion, Mozzarella, Tomato or BBQ ba	ıse	18.50
Pizza Base Gluten Free	Add	2.00

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SUNDAY	BREAKFAS	T MENU	8.30am to	10.30am
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Canadian Pancakes Pancakes, Scottsdale bacon, Maple syru	p		21.00
Eggs on Toast (gfo) Scrambled, Poached or Fried, Relish, Soci	urdough		16.00
Smashed Avocado (gfo) Avocado, Fetta, Poached Eggs, Dukkah,	Roquette, Sourdough		23.00
Eggs Benedict (gfo) Poached eggs, Spinach, Sourdough, Hol	llandaise, Smoked salm	on or Bacon	25.00
French Toast (gfo) Meander Valley mascarpone cream, Ma	ple syrup, Strawberries	s, Cinnamon sugar	21.00
Vegetarian Breakfast (gfo, vt) Mushrooms, Cherry tomato, Avocado, S	pinach, Sourdough, Re	lish	20.00
Add eggs			Add 6.00
Toasted Muesli			18.00
Westhaven Greek yoghurt, Banana, Bern	ries, Cradle Mountain h	noney, Ashgrove milk	
Milk options (Soy, Almond, Oat, Lactose	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
Nells Bluff Gin	12.00
Quamby Bluff Sloe Gin	12.00
Devil's Gullet Poitin (Irish Moonshine)	12.00
Wild Dog Tier Vodka	12.00
WTD Special Release	12.00
WTD Whisky	17.00
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%	10.00
Little Rivers Dorset Lager 330ml – 4.4%	10.00
Moo Brew Session Ale 375ml - 3.5%	10.00





Josef Chromy Sparkling NV A lively palate of crunchy green apple & lemon with hints of toasted biscuit. Richness and	Glass 1	
complexity in its youth.	Bottle 6	50.00
Meander Valley Vineyard Pinot Gris Rich tropical aromas of melon, pawpaw and lime with flavours of stone fruits, peaches and	Glass 1	12.00
cream	Bottle 6	60.00
Meander Valley Vineyard Pinot Noir	Glass 1	12.00
Dark cherry, mulberry, raspberry, strawberry with touches of cassis and oak spice	Bottle (60.00
Ask your server for today's cocktail specials		
COCKTAILS		
Tom Collins	•	18.00
WTD Dry's Bluff Gin, Lemon juice, Capi soda	,	. 0.00
Espresso Martini	2	20.00
WTD Lady Lake Hut Coffee Liqueur, Wild Dog Tier Vodka, Coffee		
Wild Illusion WTD Wild Dog Tier Vodka, Midori, Blue Curacao, Pineapple juice	1	18.00
Grumpy Old Man		
WTD Devil's Gullet Poitin, Lemon juice, Lime juice, Dry ginger ale		18.00
Cocktails contain approximately 2 standard drinks		
MOCKTAILS		
Strawberry Mint Mocktail	1	12.50
Non-alcoholic ginger beer, Strawberries, Mint, Lime juice		





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 Vanilla bean ice cream, Espresso coffee, Biscotti				10.00
Plus Lady Lake Hut			Add	8.00
Plus WTD Whisky			Add	15.00
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

