



TASTING PADDLES

## WHISKY TASTING PADDLES

All whisky has been matured and distilled at Adams Distillery.

### Intro to Whisky \$23

Signature Series 42% | Peated Sherry Cask 44.8% | Coffee Whisky Liqueur 20%  
1.3 Standard Drinks

### Big & Bold \$31

Ex Goaty Hill Pinot Noir Cask 63.5% | Peated Sherry Cask 44.8% | Peated Bourbon Cask 62.3%  
2.0 Standard Drinks

### Adams Family \$23

Signature Series 42% | Signature Series 59% | Coffee Whisky Liqueur 20%  
1.4 Standard Drinks

## GIN TASTING PADDLES

All gin made with carefully selected botanicals. All gin tastings served with ice, garnish and your choice of mixer (Tonic, Soda, Dark Soda or Lemonade).

### Full Gin Flight \$32

Dry | Turbo | Barrel Aged | Blueberry & Lavender | Sloe  
2.5 Standard Drinks

### Controlled Gin Chaos \$20

Barrel Aged | Blueberry & Lavender | Sloe  
1.3 Standard Drinks

### Classic G&T \$20

Dry | Turbo | Sloe  
1.6 Standard Drinks

Additional Premium Mixer + \$4



CELLAR DOOR MENU

## COCKTAILS

**Dark and Stormy** \$18  
Adams Barrel Aged Gin, Lime, Mint and Ginger Beer

**Southside** \$18  
Adams Dry Gin, Lime, Mint and Soda

**Blueberry and Lemon Myrtle Fizz** \$18  
Adams Blueberry and Lavender Gin, Adams Lemon Myrtle Vodka, Lemon, Foamer, Lemonade

**Sloe Slushy** \$18  
Adams Sloe Gin, Watermelon, Lychee – Blended

### Sours

**Sloe Gin Sour** \$18  
Adams Sloe Gin, Sugar, Lemon, Foamer

**Whisky Sour** \$20  
Adams Signature Series 42%, Sugar, Lemon, Foamer

**Old Fashioned** \$20  
Adams Signature Series 42%, Bitters, Orange  
Choose to swap Adams Signature Series 42% for Adams Peated Sherry Cask + \$4

**Espresso Martini** \$18  
Adams Coffee Whisky Liqueur, Espresso

**Coffee Caramel Shake** \$19  
Adams Coffee Whisky Liqueur, Salted Caramel Ice Cream, Milk - Blended

**Negroni** \$19  
Adams Dry Gin, Campari, Vermouth

**Dirty Martini** \$20  
Adams Turbo Gin, Vermouth, Olives

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## MOCKTAILS

**Coffee Caramel Shake** \$10  
Coffee, Salted Caramel Ice Cream, Milk – Blended

**Fruity Freeze** \$10  
Watermelon, Lychee – Blended

**Southside** \$10  
Lime, Mint and Soda

## WHISKY

Matured and distilled at Adams Distillery.

Signature Series 42%	\$15
Signature Series 59%	\$18
Peated Sherry Cask 44.8%	\$16
Peated Bourbon Cask 62.3%	\$21
Pinot Noir Cask 63.5%	\$21
Coffee Whisky Liqueur 20%	\$10

Our whisky can be served neat, on the rocks or with a mixer.

## BEER

Boags St George	\$9
Boags Draught	\$9
Boags Red	\$9
Boags Premium Light	\$8
DuCane Pale Ale	\$10
DuCane Mid Strength	\$10
DuCane Stout	\$10
Two Bays Gluten Free Pale Ale	\$11
Heaps Normal Quiet XPA	\$8

## CIDER AND GINGER BEER

Willie Smith's Organic Apple	\$10
Willie Smith's Non-Alcoholic Apple	\$8
James Squire Ginger Beer	\$10

## HOT DRINKS

Coffee	Small / Large \$4.5 / \$5.5
Long black, flat white, latte, cappuccino	
Tea	\$4
English Breakfast, Peppermint, Spring Green	
Chai	\$4.5 / \$5.5
Hot Chocolate	\$4.5 / \$5.5
Alt Milk: Oat, Soy, Almond	+ \$0.50

## GIN

All gins listed are created by Adams Distillery.

Dry Gin	\$12
Turbo Gin	\$12
Barrel Aged Gin	\$12
Blueberry and Lavender Gin	\$12
Sloe Gin	\$12

Our gin can be served neat, on the rocks or with a mixer

## WINE

	Glass / Bottle
<b>Bubbles</b>	
Clover Hill Cuvee NV	\$13 / \$60
Jansz NV Cuvee	\$12 / \$55
<b>White Wine</b>	
Devil's Corner Sauv Blanc	\$10 / \$45
Devil's Corner	\$10 / \$45
<b>Red Wine</b>	
Tamar Ridge Pinot Noir	\$11 / \$50

## SOFT DRINKS

Coke	\$4
Coke No Sugar	\$4
Lemonade	\$4
Lemon Lime and Bitters	\$5
Raspberry	\$5

## SHARING PLATTERS

Our platters have been carefully created using locally sourced, premium Tasmanian produce. Each platter has been carefully considered and is the perfect accompaniment when sipping on cocktails or drinking our whisky and gin.

**V** Vegan | **GF** Gluten Free | **NF** Nut Free | **DFO** Dairy Free Option

### Tasmanian Gourmet Platter \$70

2-3 people

Triple Cream Brie, Blue Cheese, Cheddar, Marinated Feta, Prosciutto, Cabana, Salami, Smoked Salmon, Beetroot Hummus, Leatherwood Honey, Quince Paste, Assorted Nuts, Seasonal Fruit, Pickles, Assorted Crackers and Crispbread (**GF**)

### Charcuterie Platter \$45

1-2 people

Cheddar, Prosciutto, Cabana, Salami, Assorted Nuts, Seasonal Fruit, Pickles, Assorted Crackers and Crispbread (**GF**)

### Cheese Lovers Platter \$47

1-2 people

Triple Cream Brie, Blue Cheese, Cheddar, Marinated Feta, Beetroot Hummus, Leatherwood Honey, Quince Paste, Assorted Nuts, Seasonal Fruit, Pickles, Assorted Crackers and Crispbread (**GF**)

### Dairy Free Platter \$50

1-2 people

Blue Cheese, Cheddar, Sloe Berry, Beetroot Hummus, Quince Paste, Assorted Nuts, Seasonal Fruit, Pickles, Assorted Crackers and Crispbread (**V**) (**GF**)

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## SOMETHING SWEET

### Affogato \$15

Tasmanian Salted Caramel Ice Cream, Fresh Espresso, Adams Coffee Whisky Liqueur (**GF**) (**NF**) (**DFO**)

### Ice Cream \$6

Two scoops of Tasmanian Salted Caramel or Vanilla Ice Cream (**GF**) (**NF**) (**DFO**)

We value all our customers and hope that you enjoy your cellar door experience today.