

# LET'S EAT

# Limeburners & GINIVERSITY

IN THE VALLEY

## SHARED DISHES

CHIPS (V, VGO) 11.0 Housemade Aioli, Rosemary Salt	TASMANIAN OCEAN TROUT (DF) 20.0 Cured in Giniversity Botanical Gin, finished with Citrus Dressing, Toasted Sourdough
LIMEBURNERS WHISKY NUTS (V) 10.0 Assorted Nuts Roasted in Limeburners Sherry Cask	CRISPY TOFU (GF) (V) (VG) (DF) 20.0 Served on Crunchy Slaw, Peanut Sauce and Fresh Coriander
HOUSE MARINATED OLIVES (VG) 10.0 Giniversity Hemp Gin Marinated Mixed Olives	GOATS CHEESE SALAD (GF) (V) 16.0 Shaved Geitenkaas, Mustard Balsamic, Cherry Tomato, Apple, Toasted Almonds, Greens & Red Onion
LOCAL CHORIZO (DF) 18.0 Pan Fried Chorizo, Lemon, Parsley, Toasted Sourdough	BATTERED FISH GOUJONS (GF) 18.0 Chickpea Flour Battered Fish, Housemade Tartare Sauce
SOURDOUGH & MAÎTRE D'HÔTEL 10.0 Toasted Gluten Free Sourdough, butter, sea salt	PORK RIBS (GF) (DF) 28.0 Slow cooked Pork Ribs, Tiger Snake Whiskey BBQ Sauce, Apple, Corn Slaw
DISTILLERS BRUSCHETTA 18.00 Toasted Sourdough, Cherry Tomatoes, Fresh Basil, Sriracha EVOO, San Daniele Proscuitto	

## PIZZA \*DAIRY FREE CHEESE AVAILABLE ON REQUEST

THE FUN-GUY (V, VGO) 28.0 Mixed Gourmet Mushrooms, Truffle Oil, Pinenuts, Rocket, Mozzarella, Red Onion, Garlic Butter	MR. MIYAGI 28.0 Chicken, Japanese Mayo, Pickled Ginger, Mushrooms, Mozzarella, Garlic Butter, Spring Onion & Coriander
WHISKEY BUSINESS 28.0 Chorizo, Whiskey Bacon Jam, Basil, Smokey BBQ Sauce, Mozzarella, Red Onion, Napoli Base	MAMMA MIA (V, DFO) 23.0 Cherry Tomato, Bocconcini, Basil, Oregano, Parmesan, Napoli Base

## NAUGHTY LIST

STICKY DATE PUDDING 14.0 Sticky Date Pudding, Tiger Snake Butterscotch, Vanilla Bean Ice-Cream	LIMEBURNERS AFFOGATO 14.0 Espresso, Vanilla Ice-Cream & Limeburners Karri Honey Liqueur
CHOCOLATE FUDGE BROWNIE 14.0 with Berry Gel & Vanilla Ice-Cream	

\*\* V = VEGETARIAN, \*\*VG = VEGAN, \*\* DF= DAIRY FREE \*\*VGO = VEGAN OPTIONS AVAILABLE  
ALL DISHES ARE GLUTEN FREE

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## GINIVERSITY GIN

<b>Gin + Tonic</b> 14.0 Your choice of Giniversity Gin, served over ice with house premium tonic and garnish. (Whisky Cask/Barrel Aged/Black Truffle/Southern Ocean/Sriracha/Limited Edition + 2.0)	<b>Ginniflower</b> 15.0 Giniversity Barrel Aged Gin, Elderflower cordial and your choice of soda or lemonade.
<b>Botanical Sour Apple</b> 18.0 Giniversity Botanical Gin, apple juice, egg white, fresh lemon juice and garnished with fresh apple.	<b>Lady Marmalade</b> 18.0 Giniversity Barrel Aged Gin, blood orange marmalade, grapefruit juice shaken over ice and garnished with dehydrated fruits.
<b>Pink Cosmo</b> 18.0 Giniversity Pink Gin, Oraiste, fresh lime juice, cranberry and a lime wheel to garnish.	<b>Dutch Mule</b> 15.0 Giniversity Smoked Hemp Gin + lime juice topped with Fever Tree Ginger Beer and fresh lime garnish.
<b>Barrel Aged Negroni</b> 20.0 Giniversity Barrel Aged Gin, Campari, sweet Vermouth and garnished with fresh orange.	<b>Raspberry Gimlet</b> 19.0 Giniversity Australian Native Gin, raspberry syrup, Oraiste and lemon juice.
<b>Gina Colada</b> 20.0 Giniversity London Dry Gin, pineapple juice, coconut cream, lime juice and garnished with maraschino cherry.	<b>GiniMary</b> 20.0 Giniversity Barrel Aged Gin, tomato juice, Worcestershire sauce, house made sriracha sauce with pickle, olive and lemon to garnish.
<b>Lady Butterfly</b> 19.0 Giniversity Indian Ocean Gin, Oraiste, lemon juice and sugar syrup.	<b>Salted Maple Old Fashioned</b> 20.0 Giniversity Whisky Cask Aged Gin, maple syrup, pinch of salt, Angostura Bitters.

## WHISKY/WHISKEY

<b>Old Fashioned</b> 22.0 Limeburners Port Cask Single Malt Whisky, House Bitters, Sugar Syrup Stirred On Ice, Orange Rind Garnish
<b>Whiskey Sour</b> 22.0 Dugite Whiskey, Fresh Lemon Juice, Sugar Syrup & a Dash of Egg White Shaken Over Ice, Lemon Garnish
<b>American Oak, Sherry or Port Cask Single Malt Whisky with Mixer</b> 15.0
<b>Tiger Snake 43% Whiskey with Mixer</b> 15.0
<b>Tiger Snake Rye 43% with Mixer</b> 15.0
<b>Dugite 40% with Mixer</b> 15.0

### Designated Driver?

Mocktail Options Available From 12.0

## OTHER DRINKS

<b>Softies</b> Coke, Coke Zero, Sprite, Ginger Beer, Soda	5.0
<b>Juice</b> Orange/Apple/Cranberry or Grapefruit	5.0
<b>Tea</b> Selection of loose leaf Tea	5.5
<b>Coffee</b> Selection of coffees - Fiori Coffee	5.5

### TAKE ME HOME

Waves & Caves Dry Tonic (4x 275ml) 15.0

## VODKA

<b>Vanilla Sunset (mocktail \$12)</b> 14.0 Margaret River Distilling Co. Vanilla Vodka, Sprite, Blackcurrant Syrup
<b>Bloody Mary (mocktail \$12)</b> 19.0 Margaret River Distilling Co. Vodka, Tomato Juice, Worcestershire Sauce, Housemade Sriracha Sauce
<b>Margaret River Distilling Co. Vodka with Mixer Vodka or Vanilla Vodka</b> 14.0

## WINE & BEER

<b>Bubbles</b>			
Sitella Sparkling Chenin Blanc Brut	12.5 G	/ 40.0 B	
<b>White</b>			
Oakover Chenin Blanc		30.0	
John Kosovich Chardonnay		40.0	
<b>Rose</b>			
John Kosovich Dry Rosé	12.0	18.0	38.0
<b>Red</b>			
Talijancich Graciano		40.0	
Nikola Estate GSM		35.0	
<b>Beer</b>			
Pirate Life Southcoast Pale Ale 4.4%	11.0	(425ml)	
Blasta Indian Ocean 4.4%	11.0	(425ml)	
Blasta Helles Lager 4.7%	11.0	(425ml)	
Pirate Life South Coast Ultra Low <0.5%	8.0		
Baileys Brewing Ginger Beer (4%)	11.0	(375ml)	
Funk Perth Cider (4.8%)	11.0	(425ml)	