

Welcome to the Hellyers Road Distillery Restaurant, where we are as committed to celebrating our local Tasmanian farms and producers as we are of our world-class whisky. All our proteins, most of our produce, and the majority of our other ingredients are proudly Tasmanian grown and made- some sourced from within just a few kilometers from the distillery. It's our pleasure to share our passion with you.

Something Smaller

House made bread, Focaccia or Three Cheese and Herb Loaf (DFO, V) \$13.90 Served with a choice of herb butter, or olive oil, balsamic, and dukkah

Soup of the Day (V, GFO) \$14.9

Check with your friendly staff or on the specials sheet for today's offering, served with house bread and herb butter

Crispy Herbed Polenta Chips (V, GF) \$16.5

Eight pieces stuffed with parmesan, and fresh herbs, served with our confit garlic aioli and local tomato and capsicum jam.

Add a half nip of our Double Cask for \$ 7

Sun Dried Tomato Arancini (V, GF) \$19.9

Flavoured with parmesan and herbs, encrusted in gluten free crumbs, fried until golden, and served with romesco and salad.

Aromatic Lamb Kofta (GF) \$24.9

Season with Spices and Local Herbs served with zingy Tzatziki, confit garlic hummus and dressed greens. Add a half nip of our Double Cask for \$ 7

Hellyer's Sherry Cask Whisky Cured Ocean Trout (GFO) \$29.9

Arranged over whipped Westhaven feta, with sherry whisky gel, sourdough crostini, house pickles, and dressed greens

Add a half nip of our Sherry Cask for \$9

Small Bites Tasting Plate \$28.9 (GF)

Can't decide? Portion of Arancini, lamb kofta, Polenta Chips, served with dipping sauces

Ploughman's Platter (GFO) \$35.9

Wedge of Ashgrove Cheddar, Scottsdale ham, house pickles, whisky relish, whisky onion jam, bread, and butter

Add a half nip of our Journeyman \$9



Something Larger

Whisky Marinated Grilled Chicken and Roasted Pumpkin Salad (GF) \$30.9

Nichol's chicken marinated and char-grilled, served with beetroot and white bean puree tossed through a salad of Roast pumpkin, bacon, cherry tomato, herbs, new season potatoes and our own house made dressing.

Add Grilled Halloumi \$6

Hellyers House Potted Pie \$29.9

North-West Tasmanian beef, braised overnight in our Original Single Malt Whisky and caramelised aromatics. Served with local greens, slice of local Vienna loaf, and herb butter Add a half nip of our Original Single Malt for \$6

Hellyers House Tart \$25.9

Freshly baked short crust pastry, stuffed with local egg and rotating seasonal fillings- check with your friendly server or on the special's menu for today's offering. Served with seasonal salad in Hellyers vinaigrette

Tasmanian Potato and Parmesan Gnocchi (GF, V) \$28.9

House made gnocchi served with chunky roast ratatouille, confit garlic, tomato and basil sugo, topped with goats cheese, pine nuts and fresh herbs.

Add a half nip of our Double Cask \$7

Scottsdale Roasted Pork Belly \$35.9

Crispy Pork belly served with Creamy Parsnip Puree, Garlic Braised Red Cabbage, Dutch Carrots, Candied Apple and finished with a Apple Cider Jus

*Add a half nip of our Voyager \$30

Regional Feast for Two (GFO) \$75.0

Platter loaded with local farmhouse goods. Selection of local charcuterie, Three boutique local cheeses. Crispy Polenta chips, Arancini Balls, House pickles, dips, and butter, and our House made sourdough crostini.

Add a half nip of the Journeyman \$9

Kids Platter (GFO) \$13.9

Crackers and cheese, ham sandwich, fresh and dried fruit, snakes, and smarties.

Sides

Seasonal Salad (GF, DF, V) \$13.9

Lonah Farm salad greens dressed in Hellyers vinaigrette.

Northwest Tasmanian spuds (GF, V) \$13.9

Fried and seasoned with flakey salt, served with whisky relish and aioli.