

Menu

BALSAMIC BREAD DIP - \$10

Balsamic vinegar & olive oil, served with thick fingers of sourdough and spiced nuts.

TRUFFLE SALAMI TOASTIE - \$15

Truffle salami and Fontina cheese on sourdough with spicy mayo, served with a side of corn chips.

CAPRESE TOASTIE - \$15

Fontina cheese, tomato relish and fresh basil on sourdough with spicy mayo, served with a side of corn chips.

JAMON CROQUETTES - \$17

Served with a rich tomato sauce, basil and shaved parmesan.

TRUFFLE & MUSHROOM CROQUETTES - \$17

Served with a rich tomato sauce and shaved manchego cheese.

GRAZING BOARD - \$40/\$60

One to share, platter contains a selection of meats & cheeses alongside a serve of hummus and pitta, accompanied with honey, crackers, nuts and dehydrate fruit. (Small or Large Option)

DESSERTS

LIMON-CELLO CHEESECAKE - \$23

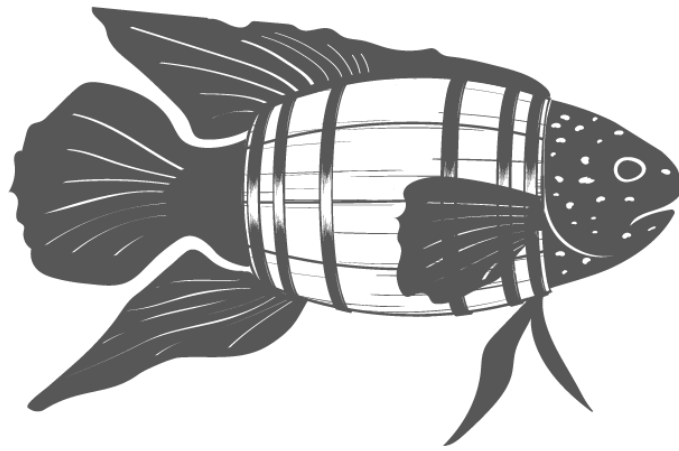
Glass potted Lemon Cheesecake with Manly Spirits Limoncello made curd. Garnished with Mint & Dehydrated fruit.

AFFOGATO - \$24

Mini Espresso Martini, a nip of Cold Brew Coffee Liqueur & a scoop of classic Vanilla Ice Cream, topped with a chocolate wafer.

What's On

AT THE DISTILLERY



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ABOUT OUR UPCOMING EVENTS

