acknowledgement of country

we acknowledge the traditional custodians of the land we are on today, the Peramangk and Kaurna Peoples.

we draw inspiration from their sustainable lifestyle that has maintained this area for tens of thousands of years. we highly respect their ongoing connection to the land, ancestors and culture.

WELCOME TO gumeracha

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set high in the pristine adelaide hills, in an old industrial cold store built in the early 1920s.

applewood distillery spirits are handcrafted to reflect the sites and soils we belong to.

for the lifestyle and culture we enjoy in australia.

distillery tours.

AN INFORMATIVE GUIDED WALK THROUGH OUR PRODUCTION SPACE. YOU WILL LEARN THE BASICS OF DISTILLATION, INTERACT WITH THE NATIVE BOTANICALS THAT WE CHAMPION AND HEAR THE STORY BEHIND OUR COMPANY AND WHY WE DO WHAT WE DO.

FRIDAY, SATURDAY & SUNDAY

free

IF YOU'RE INTERESTED, TALK TO OUR FRIENDLY BAR TEAM. CLOSED TOE SHOES REQUIRED.

tasting experience.

LET US WALK YOU THROUGH OUR RANGE OF SPIRITS AND WINES, AS WE DELVE INTO HOW WE CRAFT OUR PRODUCTS AND OUR USE OF NATIVE AUSTRALIAN BOTANICALS - WITH AN INTERACTIVE AND INFORMATIVE LOOK INTO OUR DISTILLERY.



yurrebilla.

AUSTRALIAN GIN ALPINE GIN CORAL GIN

2 STD DRINKS.

heysen.

AUSTRALIAN GIN ALPINE GIN CORAL GIN NAVY GIN MONO-BOTANICAL GIN

3 STD. DRINKS

unico zelo.

A SELECTION OF 5 OF OUR SOUTH AUSTRALIAN WINES. ASK OUR STAFF ABOUT PERSONALISING TO YOUR PREFERENCES.

2 STD DRINKS.



\$25

\$15

drinks & cocktails.

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apple sour. Applewood Navy GIN, LEMON, Apple JUICE, CASSIA BARK.	\$18
espresso martini. unico caffe liqueur, wattleseed vodka, coffee.	\$18
negroni. Applewood australian gin, økar island bitter, unico yuzu.	\$18
alpine as usual. Applewood alpine gin, benedictine dom, native shrub, bitters.	\$18
appletisn't. okar orange tropic, apple brandy, violet, bubbles.	\$18
gin & tonic. Your choice of our core range or limited Edition gins.	\$12/\$15
beer by the glass. Locally brewed beer. our tap rotates seasonally, ask our team for today's offering. 360ml.	\$8
wine by the glass. Ask our team for today's options. Wine on offer is dependent on season and availability. 150ml.	\$10

non-alcoholic.

DRIVERS - FEAR NOT. AS PASSIONATE AS WE ARE ABOUT GREAT GIN, WE ARE JUST AS PASSIONATE ABOUT FANTASTIC LOCALLY ROASTED COFFEE AND A TEA BLEND OF THE BOTANICALS THAT HAVE BECOME OUR SIGNATURE.



batch brew coffee.	\$5
house tea blend	\$5
house lemonade.	\$7
sparkling water.	\$4
zero-alc apple sour.	\$15
watermelonade.	\$15

food.

FRESH PRODUCE FEATURING AUSTRALIAN NATIVE BOTANICALS. MADE TO SHARE.

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local burrata. fresh tomato, watermelon, crispy saltbush, strawberry gum (vego, GF) served with toasted sourdough on the side.	\$22
gin cured trout. pickled karkalla, finger lime and crème fraiche dressing (GF) served with toasted sourdough on the side.	\$23
panko fried chicken. native spices, blue gum mayo.	\$16
house made potato gems. soy, mirin, garlic, ginger and blue gum mayo.	\$14
platter. - fresh sourdough bread - green ant marinated olives (GF) - local cheeses & mettwurst with desert lime marmalade - crackers (GF)	\$50

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WE CANNOT GUARANTEE ANY ITEM TO BE COMPLETELY ALLERGEN-FREE, BUT WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

food available until 5pm

we seek the flavours that reflect the sites and soils of this country. crafted for sharing the lifestyle and culture we enjoy in australia.

we focus on sustainable production encouraging the use of australian native botanicals and grape varieties that grow within the australian landscape.

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thank you for taking the time to journey out and visit us. we genuinely value every opportunity to share our story and champion unique australian flavours.

being in a rural town, we rely on our customers telling the rest of the world about us. if you feel you've had a remarkable experience, we encourage you to share it with your mates far and wide!



scan the qr code using the camera on your mobile.

