

acknowledgement of country

we acknowledge the traditional
custodians of the land we are
on today, the Peramangk and
Kurna 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



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.

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.	\$10
zero-alc apple sour.	\$16
zero-alc noddy.	\$16
watermelonade.	\$16

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.

\$20

DISCOVER THE DIVERSITY OF THE AUSTRALIAN LANDSCAPE WITH OUR 3 CORE GINS; AUSTRALIAN, ALPINE, AND CORAL.

2 STD DRINKS.

heysen.

\$25

OUR CORE RANGE OF GINS EXPANDED WITH TWO DISTILLERY EXCLUSIVE GINS; NAVY AND OUR SEASONAL MONOBOTANICAL GIN.

3 STD. DRINKS

byrdi.

\$25

EXPLORE THE SEASONS OF AUSTRALIA WITH THIS FLIGHT OF FOUR LIMITED-EDITION GINS.

2.5 STD DRINKS.

unico zelo.

\$20

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

2 STD DRINKS.

gin tasting flights are redeemable on any gin purchase.

drinks & cocktails.



gin & tonic. \$15/\$18
YOUR CHOICE OF OUR CORE RANGE OR LIMITED EDITION GINS.

apple sour. \$20
APPLEWOOD NAVY GIN, LEMON, APPLE JUICE, CASSIA. 1.5 std.

espresso martini. \$20
UNICO CAFFE LIQUEUR, APPLEWOOD WATTLESEED VODKA, MIGHTY MIGHTY COFFEE. 2 std.

negroni. \$20
APPLEWOOD AUSTRALIAN GIN, ØKAR ISLAND BITTER, UNICO YUZU. 2.3 std.

tectonic. \$20
APPLEWOOD ALPINE GIN, ØKAR X RE WASTELAND, CACAO, CITRUS, BUBBLES. 1.3 std.

noddy. \$20
APPLEWOOD ALPINE GIN, APPLE JUICE, NATIVE SPICES, CREAM. SERVED WARM. 1.0 std.

beer by the glass. \$8
LOCALLY BREWED BEER. OUR TAP ROTATES SEASONALLY, ASK OUR TEAM FOR TODAY'S OFFERING. 360ML. 1.0 std.

wine by the glass. \$12
CHAT TO OUR TEAM FOR THE PERFECT RECOMMENDATION. 150ML. 1.3 std.

wine by the bottle. variable.
ALL OUR WINES ARE AVAILABLE TO DRINK HERE BY THE BOTTLE, FOR THE LIST PRICE PLUS A \$10 CORKAGE FEE.

STANDARD DRINK MEASURES ARE APPROXIMATE.

food.

FRESH PRODUCE FEATURING AUSTRALIAN NATIVE
BOTANICALS. MADE TO SHARE.



local bocconcini.

\$22

fresh tomato, watermelon, crispy saltbush, strawberry gum vinaigrette,
served with toasted sourdough on the side. (GF available) (V)

gin cured trout.

\$23

pickled karkalla, finger lime and crème fraiche dressing
served with toasted sourdough on the side. (GF available)

panko potato gems.

\$16

soy, mirin, garlic, ginger, saltbush and blue gum mayo. (V)

platter.

\$50

fresh sourdough bread, green ant marinated olives, local cheeses &
mettwurst, desert lime marmalade, crackers. (GF available)

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.

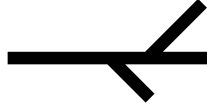
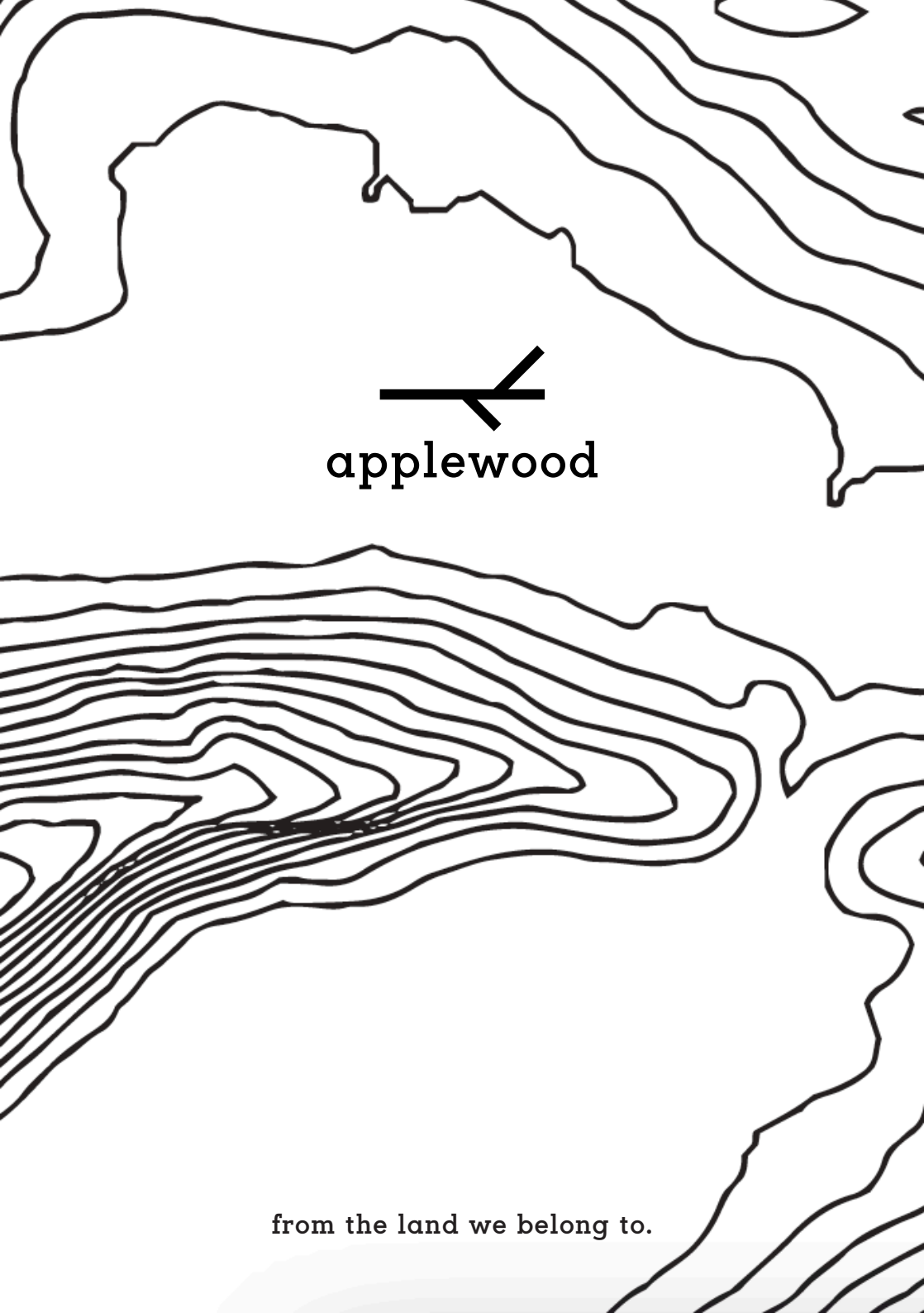


thank you for taking the time
to journey out and visit us. we
genuinely value every opportunity to
share our story and champion unique
australian flavours.

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.



applewood

from the land we belong to.