

APPLE SHED MENU

Honey & Spice Roasted Tasmanian Walnuts	7
Citrus, Garlic & Rosemary Marinated Mt Zero Olives	9
Crunchy Pink Eyes (<i>pair with Bone Dry cider</i>)	10
Citrus lavender salt, romesco, Kewpie mayo (GF/VO)	
House Dips (<i>pair with Original cider</i>)	12
Check our specials board for today's selection (GFO/V)	
Spicy Devilled Marion Bay Chicken Wings (<i>pair with Traditional cider</i>)	14
Apple slaw, chipotle lime yoghurt (GF)	
Chicken Liver & Apple Blanco Pate (<i>pair with Original cider</i>)	14
Mustard fruits, Summer Kitchen artisan bread (GFO)	
Aged Pyengana Cheddar Arancini (<i>pair with Perry cider</i>)	14
Date paste, apple, organic leaves, pecorino	
Ham & Cheese Toastie (<i>pair with Original cider</i>)	14
Cygnat butcher double smoked ham, Heidi Farm raclette, mustard seed béchamel, onion agrodolce (GFO)	
Pan Seared Local Mushrooms & Organic Greens (<i>pair with Original cider</i>)	20
Roasted garlic & shallots, sunflower sprouts, cellared swede, Tongola Goats Curdy (GF/VO)	
Spiced Fried Cauliflower & Pickled Baby Figs (<i>pair with Traditional cider</i>)	20
Beetroot hummus, roast pumpkin, Dutch carrots, asparagus, Longley Organic kale, Tunisian dukkha, labna (GF/VO)	
41° South Hot-Smoked Salmon Salad (<i>pair with Perry cider</i>)	22
Pink eyes, organic leaves, pickled white radish, soft boiled egg, hakurei turnip, white bean & lemon puree (GF)	
Tassie Salmon (<i>pair with Bone Dry cider</i>)	24
41° South Hot-smoked rillettes, Apple Blanco cured salmon tartare, Huon Aqua cold smoked salmon, salmon pearls, fresh apple, Willie Smith's cider vinegar pickles, toasted Summer Kitchen rye (GFO)	
Cider Braised Scottsdale Pork Belly & Red Slaw (<i>pair with Bone Dry cider</i>)	26
Roast pumpkin, charred corn, chimichurri (GF)	
Moorish Spiced Lamb Shoulder & Kipfler Potatoes	
(<i>pair with Traditional cider</i>)	26
Smokey baba ganoush, pickled currants, labna, toasted almonds, mint (GF)	
Tasmanian Cheese (<i>pair with Traditional cider</i>)	26
Check our specials board for today's selection of cheeses	
Prune paste, honey roasted walnuts, Summer Kitchen artisan bread (GFO)	
House Made Charcuterie (<i>pair with Original cider</i>)	30
Ham hock terrine, chicken liver Charles Oates apple brandy pate, house smoked pastrami, pork cheek rillettes, chorizo, mustard fruits, cider vinegar pickles, local mushroom & Perigord Truffle Oil pate, Summer Kitchen sourdough (GFO)	

GF Gluten free ingredients used

V Vegan ingredients used

VO Vegan option available

GFO House made gluten free bread available

Please be advised that food prepared in our kitchen may contain food allergens

Although great care is taken when preparing our food, we cannot guarantee an allergen free product.

Not all ingredients are listed on our menu, so please let us know if your specific requirements.