

SINCE 1908

Spreyton

CIDER

Menu

- House Made Arancini: Sundried Tomato and cheddar arancini served with tomato relish and aioli. V \$22
- Korean Fried Chicken Tacos: Apple kimchi, mayo, Korean chilli Bbq sauce. GF \$29 topped with sesame seeds, fried shallots and chips.
- Crispy Fried Squid Salad: Tender squid atop a bed of lettuce, cucumber GF \$29 fennel, tomato, radish, and aioli topped with crispy shallots and cherry dressing.
- Asparagus and Brie Tart: Short crust pastry filled with asparagus, sauteed leek, spring onion, parmesan, and brie served with salad and tomato relish. V \$27
- Warm Chicken Salad: Seared chicken breast tossed with roast potato, GF \$30 roast pumpkin, bacon, cucumber, tomato, spring onion, Mayo and a cherry vinaigrette.
- Butter Milk Fried Chicken Burger: Spiced fried chicken on a toasted brioche \$31 with pickles, cheese, mayo, apple kimchi, spicy BBQ sauce. Served with chips.
- Spreyton Beef Burger: Double Beef Smash Pattie, on a toasted brioche \$32 cheese, Onion, Pickles, lettuce, House made Burger Sauce. Served with fries.
- Pork Belly: 12-hour Sous vide pork Belly served with crispy potato, GF\$34 chorizo sausage, apple and herb salad, and a cherry gastrique.
- Grilled Tasmanian Salmon: Salmon served with a fennel and apple salad, GF \$34 lemon caper butter, and fries.
- The Orchard platter For Two: Selection of Tasmanian cheeses, arancini GFO \$69 marinated olives, cured meats, pickled onions, dip, leek tart, and crisp bread
- Chips: Choice of tomato, BBQ, Aioli, Relish or Burger Sauce V GF \$14

Desserts

- Apple Pie: Spreyton Fresh apples baked in a crisp sweet pastry shell, V \$14 served with Cherry compote and VDL vanilla bean ice cream
- Scones: Cidery made scones served with whipped cream, and cherry jam V \$12 Two per serve.
- Savoury Scones: Sun-dried tomato, bacon, cheese, and herb scones \$12 served with Salted butter and Relish. Two per serve.

GF=Gluten free GFO=Gluten free option V=Vegetarian VO=Vegetarian option