

## SMALL PLATES

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| <b>Bread and Butter:</b> Roast Apple and Honey Butter, Warm Vienna. (V)  | <b>\$13</b> |
| <b>Soup:</b> Weekly Rotating Soup, Served with Bread & Salted Butter. Check Chefs Board for Today's Creation. (GFO,V)        | <b>\$16</b> |
| <b>Roasted Pumpkin:</b> Toasted Hazelnut, Apple Molasses, Crispy Sage, Persian Fetta. (GF.V)                                 | <b>\$16</b> |
| <b>Arancini:</b> Sundried Tomato and Parmesan, Almond Romesco, Roquette, Grana Padano, Aioli. (GF.V)                         | <b>\$19</b> |
| <b>Korean Fried Chicken:</b> Gochujang Mayo, Sesame, Fried Shallots. (GFO)   | <b>\$21</b> |
| <b>Pork Belly Bites:</b> Spreyton Apple Sauce, Prosciutto Crisp, Fennel, Roquette. (GF)                                      | <b>\$22</b> |
| <b>Salt and Pepper Squid:</b> Citrus Furikake, Aioli, Lemon. (GF)  | <b>\$19</b> |
| <b>Spreyton Fries:</b> Paprika and Garlic Seasoning served with a choice of Tomato, Aioli, Gochujang Mayo, White BBQ. (GF.V) | <b>\$14</b> |

## MAIN

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| <b>Pressed Lamb Shoulder:</b> Pumpkin Puree, Broccolini, Labneh, Crispy Chickpea, Chermoula. (GF)  | <b>\$36</b> |
| <b>Market Fish:</b> Locally Caught Fish, Served with Fries and Dressed Greens. Check Chefs Board for Today's Catch. (GF)   | <b>POA</b>  |
| <b>Spreyton Hot Dog:</b> Smoked Kransky, Pickled Cabbage, American Mustard, Jalapeno, Served in a Steamed Potato Bun and Fries.  | <b>\$26</b> |
| <b>Beef Ragu Pot Pie:</b> 8 hour Slow Cooked Beef Ragu, Crispy Puff Pastry Top, Served with Dressed Greens, Bread and Salted Butter.   | <b>\$30</b> |
| <b>Spreyton Chicken Burger:</b> Fried Chicken Breast, Smoked Bacon, Cabbage Slaw, White BBQ Sauce and Sweet Pickle, Served with Fries.   | <b>\$29</b> |
| <b>Orchard Tasting Platter for 2:</b> Selection of Crispy Pork Belly, Smoked Cheese Kransky, Arancini, Roasted Pumpkin, Tasmanian Cheese, Marinated Olives, Roasted Nuts, Spreyton Cider Co. Condiments, and Crostini's. (GFO) | <b>\$69</b> |

## DESSERTS

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| <b>Apple Rhubarb Tartlet:</b> Spreyton Apples and Fulton Creek Farm Rhubarb, Brown Sugar Crumble, VDL Vanilla Bean Ice-cream.                           | <b>\$13</b> |
| <b>Sticky Toffee Pudding:</b> Toffee Sauce, Almond Praline, VDL Salted Caramel Ice-cream. (GFO)   | <b>\$13</b> |
| <b>Cheese Board:</b> Selection of Tasmanian Cheese, Apple Chutney, Roasted Nuts, Pickled Onion, Marinated Olives, Muscatel Grapes and Crostini's. (GFO) | <b>\$28</b> |

## FARM STYLE SCONES

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| <b>Savoury:</b> Salted Butter, Tomato Relish.        | <b>\$13</b> |
| <b>Sweet:</b> Whipped Cream, Cherry Jam. (V)         | <b>\$12</b> |
| <b>Spiced Apple:</b> Maple Syrup, Salted Butter. (V) | <b>\$13</b> |