

SMALL PLATES

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

MAIN

Pressed Lamb Shoulder: Pumpkin Puree, Broccolini, Labneh, Crispy Chickpea, Chermoula. (GF)	\$36
Market Fish: Locally Caught Fish, Served with Fries and Dressed Greens. Check Chefs Board for Today's Catch. (GF, A)	POA
Spreyton Hot Dog: Smoked Kransky, Pickled Cabbage, American Mustard, Jalapeno, Served in a Steamed Potato Bun and Fries.	\$26
Beef Ragu Pot Pie: 8 hour Slow Cooked Beef Ragu, Crispy Puff Pastry Top, Served with Dressed Greens, Bread and Salted Butter.	\$31
Spreyton Chicken Burger: Fried Chicken Breast, Smoked Bacon, Cabbage Slaw, White BBQ Sauce and Sweet Pickle, Served with Fries.	\$30
Orchard Tasting Platter for 2: 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)	\$69

DESSERTS

Spreyton Apple Pie: Served Warm with Vanilla Ice-cream.	\$15
Sticky Toffee Pudding: Toffee Sauce, Almond Praline, VDL Salted Caramel Ice-cream. (GFO)	\$13
Cheese Board: Selection of Tasmanian Cheese, Apple Chutney, Roasted Nuts, Pickled Onion, Marinated Olives, Muscatel Grapes and Crostini's. (GFO)	\$28

FARM STYLE SCONES

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

BREAKFAST

Eggs Your Way

\$18

2 Eggs Cooked Your Way – Poached, Scrambled, or Fried. Served on Toasted Sourdough with Smokey Tomato Relish.

Eggs Benny

\$26

2 Poached Eggs, Hollandaise and Spinach. Served on Toasted Sourdough.
Choice of Smoked Salmon or Bacon.

The Spreyton Breakfast

\$32

2 Poached Eggs, Bacon, Mushroom, Spinach, Spanish Chorizo, and Grilled Tomato.
Served on Toasted Sourdough with Smokey Tomato relish.

Mushrooms on Toast (V)

\$22

Grilled Mushroom, Labneh, Pistachio Dukkah, Tahini Dressing, Cherry Balsamic, and Rocket.
Served on Toasted Sourdough.

House-made Almond Waffles (V) (GF)

\$14

House-made Almond Waffles served with Spreyton Apple Molasses, Whipped Butter and Caramelised Almonds

Loaded Oats (V)

\$16

House-made Oats, Cider-Baked Apples, Greek Yogurt, Toffee Sauce, Pecans, and Blueberries.

SIDES

Eggs (one) \$3, Bacon \$5, Smoked Salmon \$7, Chorizo \$8
Spinach \$3, Grilled Tomato \$4, Mushroom \$4

KIDS

Kids Brekky

\$14

1 Egg Cooked Your Way, Bacon, and a Slice of Toasted Sourdough

Kids Waffles (V) (GF)

\$12

House Made Almond Waffles, Cherry Compote, VDL
Vanilla Bean Ice-cream

MIMOSAS

GLASS

Sparkling Wine & Spreyton Juice of Choice

Spreyton Apple	\$10.00
Spreyton Apple & Raspberry	\$10.00
Spreyton Apple & Orange	\$10.00
Spreyton Orange	\$10.00

LITTLE APPLE EATERS

13 years and Under

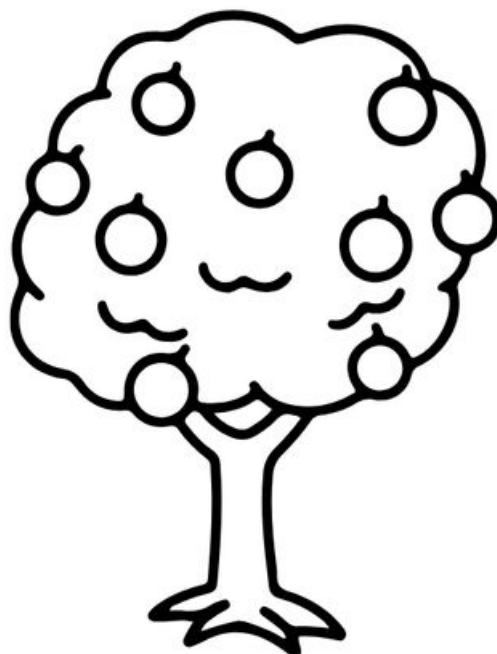
Chicken Nuggets and Chips: served with Tomato Sauce **\$13**

Fish and Chips: served with Tomato Sauce **\$13**

Beef Burger and Chips: served with Tomato Sauce **\$13**

Bowl of Ice Cream: with toppings of choice, including Sprinkles and Chocolate, Strawberry or Caramel Sauce **\$7**

Can you spot how many apples are on this tree?



CIDER (ON TAP)

	POT	SCHOONER	PINT
Apple	\$9.00	\$11.00	\$13.00
Apple & Raspberry	\$9.00	\$11.00	\$13.00
Classic Dry	\$9.00	\$11.00	\$13.00
Pear	\$9.00	\$11.00	\$13.00
Sour Cherry	\$10.00 (can)	-	-
Kingston Black	\$10.00 (can)	-	-

HARD DRINKS (ON TAP)

	POT	SCHOONER	PINT
Ginger Beer	\$9.00	\$11.00	\$13.00
Orange Crush	\$10.00 (can)	\$12.00	\$14.00
Raspberry & Lemonade	\$10.00	\$12.00	\$14.00
Tropical Punch	\$10.00	\$12.00	\$14.00
Ginger Beer & Rum	\$14.00 (can)	-	-

THE KING

	750ml BTL
Kingston Black Barrel Aged Cider	\$49.00

BEER (ON TAP)

	POT	SCHOONER	PINT
Miners Gold Lager	\$10.00	\$12.00	\$14.00

BEER (CANS)

	CAN
Fog on the Tamar Hazy Pale Ale	\$11.00
Island State Ranga Red Ale	\$11.00
Buttons Sea Spray Mid-Strength	\$11.00
Communion Normal Beer Draught	\$11.00

SPIRITS

	GLASS
Hellyers Road Double Cask	\$14.00
Dasher & Fisher Gin	\$13.00
Tasmanian Vodka	\$13.00

Tastings

	10ml	30ml	45ml
Hellyers Road Whiskey Cream Liqueur	-	-	\$15.00
Hellyers Road Apple Cask	\$10.00	-	-
Spreyton Apple Brandy	-	\$15.00	-

SPARKLING

	GLASS	BOTTLE
Rochecombe Cuvee NV	\$15.00	\$55.00
Eastford Creek Rose	\$15.00	\$55.00
Lake Barrington Vineyard Wild NV	-	\$66.00
Devils Gate	-	\$66.00

WHITE

	GLASS	BOTTLE
Frenchmans Cap Sauvignon Blanc	\$15.00	\$49.00
Ghost Rock Pinot Gris	\$15.00	\$49.00
Pig & d'Pooch Moscato	\$12.00	\$45.00
Rusty Roof Rose	-	\$55.00

RED

	GLASS	BOTTLE
Broad Acre Pinot Noir	\$15.00	\$56.00
Small Wonder Syrah	\$15.00	\$56.00

CIDER Non-Alcoholic

	CAN
Sparkling Apple	\$7.00
Sparkling Apple & Raspberry	\$7.00
Ginger Beer	\$7.00

SPARKLING WATER

	CAN
Pure	\$3.00
Passionfruit	\$3.00
Raspberry	\$3.00
Yuzu	\$3.00

JUICE

	GLASS
Spreyton Apple	\$4.00
Spreyton Apple & Raspberry	\$4.00
Spreyton Apple & Orange	\$4.00
Spreyton Orange	\$4.00

SOFT DRINK

	GLASS
Coke	\$5.00
Coke No Sugar	\$5.00
Sprite	\$5.00
Lemon Lime & Bitters	\$6.00

COFFEE

	SMALL / LARGE
Cappuccino	\$5.00 / \$6.00
Latte	\$5.00 / \$6.00
Flat White	\$5.00 / \$6.00
Long Black	\$5.00 / \$6.00
Hot Chocolate	\$5.00 / \$6.00
Chai Latte	\$5.00 / \$6.00
Dirty Chai	\$5.00 / \$6.00
Espresso	\$5.00 (shot)

TEA

	CUP
English Breakfast	\$5.00
Earl Grey	\$5.00
Spring Green Tea	\$5.00
Peppermint Tea	\$5.00