

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)	\$37
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 Spreyton Cherry Compote and VDL 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: 2 Eggs Cooked Your Way – Poached, Scrambled, or Fried. Served on Toasted Sourdough with Smokey Tomato Relish.	\$18
Eggs Benny: 2 Poached Eggs, Hollandaise and Spinach. Served on Toasted Sourdough. Choice of Smoked Salmon or Bacon.	\$26
The Spreyton Breakfast: 2 Poached Eggs, Bacon, Mushroom Spinach, Spanish Chorizo, and Grilled Tomato. Served on Toasted Sourdough with Smokey Tomato relish.	\$32
Brisket Brekky Burger: Slow Roasted Beef Brisket, Bacon, Fried Egg, Caramilsed Onion, Rocket and Apple Cider Chilli BBQ	\$18
Mushrooms on Toast: Grilled Mushroom, Labneh, Pistachio Dukkah, Tahini Dressing, Cherry Balsamic, and Rocket. Served on Toasted Sourdough. (V)	\$22
House-made Almond Waffles: House-made Almond Waffles served with Spreyton Apple Molasses, Whipped Butter and Caramelised Almonds (GF)	\$14
Loaded Oats: House-made Oats, Cider-Baked Apples, Greek Yogurt, Toffee Sauce, Pecans, and Blueberries. (V)	\$16

SIDES

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

KIDS

Kids Brekky : 1 Egg Cooked Your Way, Bacon, and a Slice of Toasted Sourdough	\$14
Kids Waffles: House Made Almond Waffles, Cherry Compote, VDL Vanilla Bean Ice-cream (GF) (V)	\$12

MIMOSAS

	GLASS
<i>Sparkling Wine & Spreyton Juice of Choice</i>	
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

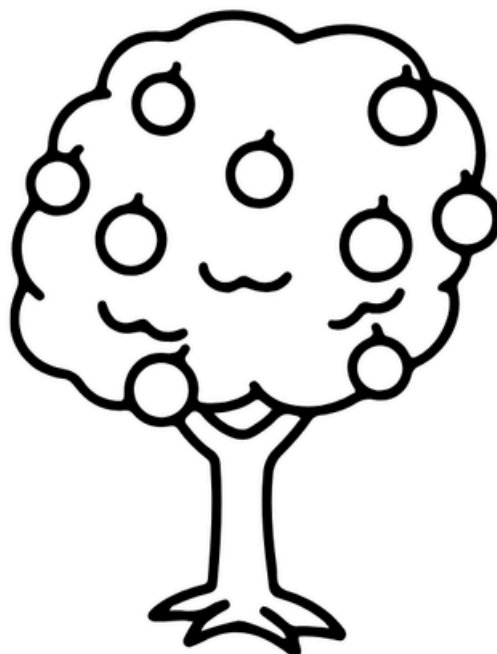
Chicken Nuggets and Chips: served with Tomato Sauce **\$13**

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?



ORCHARD BAR

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	\$11.00 (can)	-	-
Sour Cherry	\$12.00 (can)	-	-
Kingston Black	\$11.00 (can)	-	-

HARD DRINKS (ON TAP)

	POT	SCHOONER	PINT
Ginger Beer	\$9.00	\$11.00	\$13.00
Orange Crush	\$10.00	\$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 Whisky	\$15.00
Sandy Gray Artisan Gin	\$16.00
Tasmanian Vodka	\$14.00

Tastings

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

SPARKLING

Rochecombe Cuvee NV
Eastford Creek Rose

GLASS

\$15.00
\$15.00

BOTTLE

\$55.00
\$55.00

WHITE

Frenchmans Cap Sauvignon Blanc
Ghost Rock Pinot Gris
Pig & d'Pooch Moscato

GLASS

\$15.00
\$15.00
\$12.00

BOTTLE

\$49.00
\$49.00
\$45.00

RED

Broad Acre Pinot Noir
Small Wonder Syrah

GLASS

\$15.00
\$15.00

BOTTLE

\$56.00
\$56.00

CIDER Non-Alcoholic

Sparkling Apple
Sparkling Apple & Raspberry
Ginger Beer

CAN

\$7.00
\$7.00
\$7.00

SPARKLING WATER

Pure
Passionfruit
Raspberry
Yuzu

CAN

\$3.00
\$3.00
\$3.00
\$3.00

JUICE

Spreyton Apple
Spreyton Apple & Raspberry
Spreyton Apple & Orange
Spreyton Orange

GLASS

\$4.00
\$4.00
\$4.00
\$4.00

SOFT DRINK

Coke
Coke No Sugar
Sprite
Lemon Lime & Bitters

GLASS

\$5.00
\$5.00
\$5.00
\$6.00

COFFEE

Cappuccino
Latte
Flat White
Long Black
Hot Chocolate
Chai Latte
Dirty Chai
Espresso

SMALL / LARGE

\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 / \$6.00
\$5.00 (shot)

TEA

English Breakfast
Earl Grey
Spring Green Tea
Peppermint Tea

CUP

\$5.00
\$5.00
\$5.00
\$5.00