

All Day Breakfast

SOURDOUGH TOASTIES (GF & DF OPTIONS)

double smoked ham, cheddar cheese & Farmer's Wife relish	13
corned meat, sauerkraut, Swiss cheese & Russian dressing	14
creamed corn & cheddar cheese	11
garlic mushroom & mozzarella	12
just all of the cheese	10

BACON & EGG ROLL

with cheese, rocket & house BBQ sauce	15
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BUBBLE & SQUEAK BURGER

with seasonal veggies, cheese, Farmer's Wife relish & rocket	15
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YOGHURT & GRANOLA (DF)

served with a fresh fruit compote	13
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FRESH BAKED CROISSANT

ham & cheese	12
raspberry gin jam & butter	8

SELECTION OF FRESH BAKED DELIGHTS (GF OPTIONS)

(ask about our selections for today)

BREAKFAST COCKTAILS (AVAILABLE FROM 10AM)

Mimosa - sparkling wine & orange juice	16
Breakfast Martini - Autumn Dry Gin, Cointreau, marmalade & lemon	18
Red Snapper - Gin, spiced tomato juice, lemon & celery	18
Irish Coffee - Warm Winter Gin, fresh brewed coffee, maple syrup & cream	18

Food to Share (Perfect for 2)

Grazing Boards

(GF OPTIONS)

GRAZE FROM THE FARM	60
selection of cold cut meats, paté, house relish, cheese, pickled vegetables, olives, house made crisp bread & lavosh	
GRAZE FROM THE RIVER	65
potted salmon, cornichons, wood fired smoked trout with botanicals, white anchovies, caper berries, pickled onions, house made crisp bread & lavosh	
CHEESE BOARD	40
selection of cheeses, fresh fruit, nuts, house relish, pink grapefruit paste, house made crisp bread, crackers & lavosh	

Farm House Pizza

(GF OPTIONS)

MARGARITA	22
tomato, mozzarella, house pizza sauce & fresh basil	
HAM & CHEESE	22
tomato, mozzarella, shaved leg ham & house pizza sauce	
VEGETABLE	25
roast pumpkin, tomato & goats cheese	
PROSCIUTTO	27
prosciutto, confit heirloom tomato, buffalo mozzarella & fresh rocket	
SICILIAN	27
pork sausage, salami, mozzarella, roasted capsicum & red onion	
POTATO BIANCO	25
roast potato, pancetta, mozzarella, béchamel, red onion & rosemary	

Share Plates (Perfect for 2)

WARMED OLIVES, SOURDOUGH & DUKKAH (GF OPTION)	12
MIXED SPICED NUTS Farmer's Wife spice blend	12
BRUSCHETTA (GF OPTION) tomato & red onion mushroom & pesto	14 14
PUMPKIN & FETTA ARANCINI (GF OPTION)	16
SPINACH, PUMPKIN & GOATS CHEESE SALAD (GF)	16
ROCKET, PEAR & PARMESAN SALAD (GF) grapefruit & honey vinaigrette <i>add smoked trout (6)</i>	14
POTATOES (GF OPTION, DF) rosemary salt & aioli	16
ROASTED HEIRLOOM CARROTS & BROCCOLINI (GF, DF OPTION) tahini & preserved lemon dressing	16
ROASTED CAULIFLOWER (GF, DF OPTION) yoghurt & Farmer's Wife spice blend	22
WOOD FIRED PORK BELLY BITES (GF, DF) braised with Farmer's Wife gin botanicals & puffed crackling	28
CHICKEN BALLOTINE (GF, DF) wrapped in bacon & stuffed with pistachios, dried apricots & herbs	28
BRAISED BEEF (GF, DF) pumpkin hummus & pomegranate	36

Gin Tasting Experiences

FOUR SEASONS TASTING

30PP

Enjoy a flight of our four seasonal release gins & discover what makes each unique. Then, pair the gin with our suggested Fever-Tree Tonic & matching garnish to unlock the hidden botanicals.

NON-ALCOHOLIC TASTING

15PP

Enjoy a selection of our favourite seasonal mixers & matching garnish.

PRIVATE TASTINGS

Enjoy a G&T on arrival, followed by a guided tour of the distillery & gin making process. Hosted in our private tasting room adjoining the Farmer's Wife Still House, you will then be guided through the 13 botanicals that make our gin unique as you sample all four of our seasonal releases.

Relax, while enjoying lunch & watching the team at work.*

**Private tastings are available for 10-16 guests.*

**Bookings essential, ask staff for more details.*

Something Simple

Seasonal Gin & Tonics

The best way to sample our spirits is with one of our gin tasting flights, followed by your favourite G&T.

AUTUMN DRY GIN with Fever-Tree Premium Light Indian Tonic, lemon & rosemary	12
SUMMER SPRITZ GIN with Fever-Tree Premium Light Indian Tonic, lime & thyme	13
SWEET SPRING GIN with Fever-Tree Premium Indian Tonic & maraschino cherry	14
WARM WINTER GIN with Fever-Tree Premium Indian Tonic & orange	16

Something Fancy

Gin Goblets

AUTUMN PINK GRAPEFRUIT SPRITZ	18
Autumn Dry Gin, Fever-Tree Pink Grapefruit Soda, rosé, pink grapefruit & rosemary	
SPRING RASPBERRY SPRITZ	18
Sweet Spring Gin, Fever-Tree Raspberry Tonic, sparkling wine, raspberries & thyme	
SUMMER PASSION SPRITZ	18
Summer Spritz Gin, sparkling wine, soda, passion fruit, lime & mint	
SUMMER ELDERFLOWER SPRITZ	18
Summer Spritz Gin, Fever-Tree Elderflower Tonic, sparkling wine, lime & mint*	

**Gin Club cocktail of the season*

Something Special

Signature Cocktails

BEE'S KNEES	18
Autumn Dry Gin, lemon, pink grapefruit, honey & thyme	
GINGER MULE	16
Autumn Dry Gin, Fever-Tree Premium Ginger Beer, lime & mint	
THE PALOMA	16
Autumn Dry Gin, Fever-Tree Grapefruit Soda, pink grapefruit, lime & smoked salt	
SUMMER SOUTHSIDE	16
Summer Spritz Gin, Fever-Tree Lime & Yuzu Soda, lime & mint	
FABULOUS FLORA DORA	20
Sweet Spring Gin, Fever-Tree Premium Ginger Beer, Chambord, lime & raspberries	
CHERRY SOUR	20
Sweet Spring Gin, lemon & maraschino cherries	

Something Sophisticated

Classic Cocktails

FARMERS WIFE 75	18
Summer Spritz Gin, bitters, sparkling wine & lime	
AUTUMN MARTINI	18
Autumn Dry Gin & dry vermouth with a lemon twist	
SUMMER MARTINI	20
Summer Spritz Gin, dry vermouth & sauvignon blanc with a lime twist	
FLIRTY FRENCH MARTINI	20
Sweet Spring Gin, Chambord, pineapple juice & raspberries	
ESPRESSO MARTINI	20
Autumn Dry Gin, cold brew coffee & coffee liqueur <i>or with Warm Winter Gin (22)</i>	
NEGRONI	20
Autumn Dry Gin, Campari, off sweet vermouth & orange peel <i>or with Warm Winter Gin & burnt orange peel (22)</i>	
GIN OLD FASHIONED	18
Autumn Dry Gin, house sugar cube, bitters & orange peel <i>or with Warm Winter Gin (20)</i>	
GIN CABATTA	18
Warm Winter Gin, Long-Rays Dark Soda & orange	

Something from the Vine

Wine

	BOTTLE	GLASS
SPARKLING		
Tamburlaine Premium Cuvée	40	10
Boydell's Miss Harriet	45	
GH Mumm Champagne	120	
WHITE		
Tamburlaine Sauvignon Blanc	38	10
Comyns & Co Mrs White	48	13
Boydell's Clare Riesling	51	
Mercer Vermentino Bianco	55	
Margan Breaking Ground Semillon	60	
Comyns & Co Reserve Chardonnay	55	14
Margan Breaking Ground Chardonnay	66	
ROSÉ		
Comyns & Co Rosé	49	12
Mercer Rosato	55	
RED		
Tamburlaine Shiraz	38	10
Comyns & Co Mr Red	57	14
Boydell's Hilltops Merlot	42	
Margan Breaking Ground Barbera	66	
Mercer Shiraz Nouveau	58	
Comyns & Co Cab Shiraz	58	
Margan Breaking Ground Shiraz	66	

Something Else

Beer

ON TAP

Great Northern Super Crisp	7
Dungog Pale Ale	9
Tilse Cider	9

BOTTLED

Stone & Wood	10
Big Head	9
James Boags Light	7

Spirits

RUM

Bundaberg	12
Black Gate	14

WHISKY

Corowa - Single Malt	14
Backwoods - Rye	15
Black Gate - Peated	16

Mocktails

piña colada	10
pink lady	10
pineapple & cherry sour	10
mojito	10
passionfruit spritz	10

Something Soft

Non-Alcoholic Drinks

FEVER-TREE MIXERS		4.5
Indian Tonic Light Indian Tonic Elderflower Tonic Soda Pink Grapefruit Premium Ginger Beer Lime & Yuzu Soda		
TEA GARDENS KOMBUCHA		5
mango coconut & lime wild berry		
SOFT DRINK		4
Coke Coke No Sugar Lemonade		
JUICE & SMOOTHIES		5.5
valencia orange crushed apple watermelon & mint green smoothie tropical smoothie		
HOT BEVERAGES	REGULAR	LARGE
cappuccino	4.5	5.5
flat white	4.5	5.5
latte	4.5	5.5
chai latte	4.5	5.5
espresso	4	
tea	4.5	5.5
hot chocolate	4.5	5.5
baby chino	2	
<i>soy, almond, oat & macadamia milk - 50c</i> <i>caramel, hazelnut & vanilla syrup - 50c</i>		
COLD BEVERAGES		
iced coffee		5.5
iced chocolate or iced caramel		5.5
FLAVOURED MILK		5
vanilla malt chocolate strawberry		