

Private Tasting *Experiences*

ABOUT OUR PRIVATE TASTING EXPERIENCES

Enjoy a seasonal G&T on arrival,
followed by a 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
seasonal releases.

TO MAKE A BOOKING
CLICK HERE

✉ BOOKINGS@FARMERSWIFEDISTILLERY.COM.AU

☎ 0483 036 032



What's Included

- ◆ G&T on arrival
- ◆ Guided four seasons tasting flight
- ◆ Exclusive use of our private tasting room
- ◆ Gin education experience
- ◆ Your choice of our:
 - Grazing lunch menu
 - Long lunch menu



Private Tasting *Experiences*

Grazing Lunch

Our private tasting & grazing lunch experience has been designed to enjoy while learning about our distillation process & the botanicals we use to make The Farmer's Wife Gin unique.

Sit back and relax while sipping on a tasting flight of our four seasonal release gins, paired tonics & matching garnishes to unlock the hidden botanicals.

Our grazing boards include:

A selection of cured meats, cheese, fruit paste, pickled vegetables, olives, potted salmon, house-made crisp bread & lavosh.



COST:
100 PER PERSON

INCLUSIONS:
3 HOUR PRIVATE TASTING
ROOM HIRE

GRAZING LUNCH

1.5HR GIN EDUCATION

G&T ON ARRIVAL

GUIDED SEASONAL
TASTING FLIGHT

AVAILABILITY:
WEDNESDAY - SUNDAY
SEATING AT 11AM
10-20 PEOPLE



GRAZE.

LONG LUNCH.



COST:
150 PER PERSON

INCLUSIONS:
3 HOUR PRIVATE TASTING
ROOM HIRE

LONG LUNCH

1.5HR GIN EDUCATION

G&T ON ARRIVAL

GUIDED SEASONAL
TASTING FLIGHT

AVAILABILITY:
WEDNESDAY - SUNDAY
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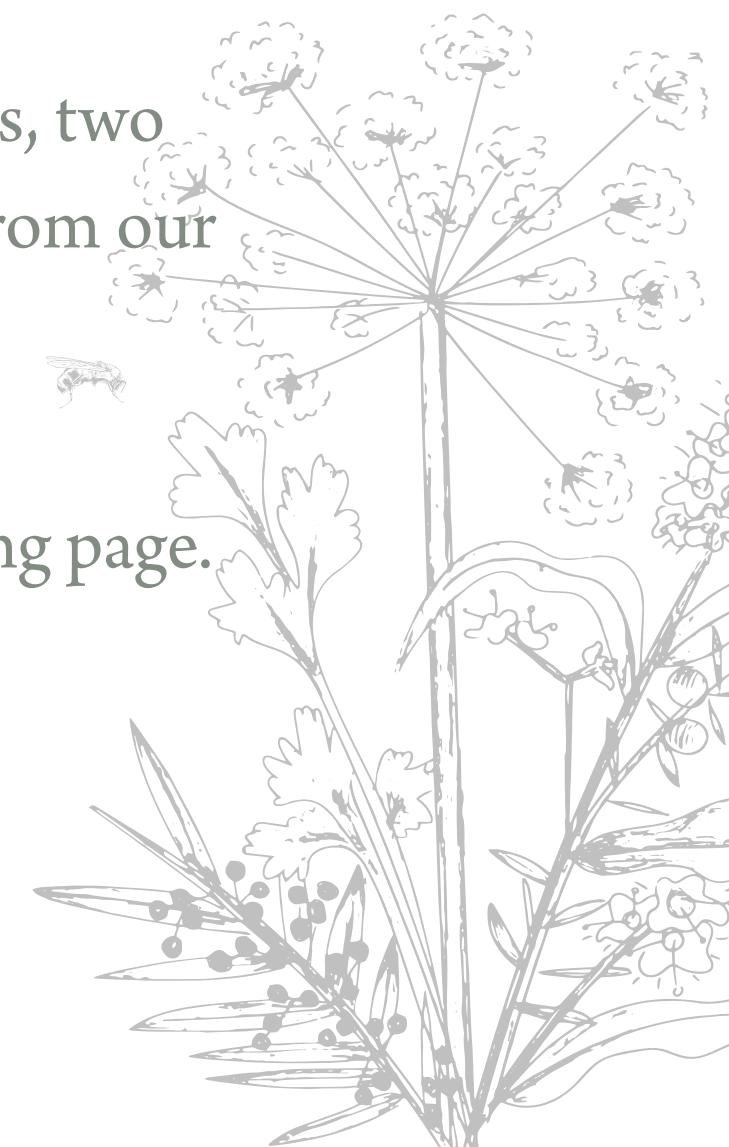
Long Lunch

Our private tasting & long lunch experience has been designed to enjoy while learning about our distillation process & the botanicals we use to make The Farmer's Wife Gin unique.

Sit back and relax while sipping your seasonal tasting flight and enjoying a long lunch.

Choose two options from our Small Share Plates, two options from our Side Dishes and three options from our Large Share Plates.

See our full seasonal sample menu on the following page.



Long Lunch Menu

THE FARMER'S WIFE
DISTILLERY

Small Share Plates

MARINATED OLIVES
in pepperberry, citrus & spice with dukkah & sourdough

HOUSE MADE HUMMUS
with preserved lemon & house made flat breads

ARANCINI
pumpkin & goats cheese arancini with crisp basil & aioli

GRILLED CHORIZO
with romesco, chimichurri & smoked feta

FRIED HALOUMI
with bush honey, lemon & thyme

Side Dishes

ROAST PUMPKIN
with smoked butter, seeds & crispy sage

ROASTED EGGPLANT
with black garlic, pine nuts & yoghurt

CRISPY POTATOES
with rosemary, salt & aioli

CARROTS
with grains, whipped goats cheese & pomegranate

GREENS
little gem lettuce, pistachio, parmesan & herbs

Large Share Plates

FARMHOUSE THICK CRUST PIZZA
salt baked tomatoes, mozzarella & fresh basil
(white anchovies optional)

salami, prosciutto, roasted capsicum, red onion
& mozzarella

PROSCIUTTO WRAPPED CHICKEN BALLOTINE
stuffed with mushrooms & parsley on parsnip puree

SLOW COOKED PULLED LAMB SHOULDER
with onions, thyme & fricassé of savoy cabbage, peas
& winter greens

SWORDFISH STEAK
with sautéed greens and a rocket & walnut pesto

Desserts

FLOURLESS CHOCOLATE CAKE
warmed with rhubarb & cream

WINTER GIN POACHED PEARS
with honeycomb & cashew cream

BREAD & BUTTER PUDDING
with Autumn Gin Marmalade

CHOICE OF 2 FROM:
SMALL SHARE PLATES
LARGE SHARE PLATES

CHOICE OF 3:
SIDE DISHES

ADD DESSERT:
\$10 PER PERSON