

A detailed botanical illustration in a light green-grey tone serves as the background. It features several types of plants: some with long, narrow leaves and small, round berries (possibly elderberry or yew), and others with large, flat-topped umbels of small flowers (resembling fennel or dill). The plants are arranged in a way that they appear to be growing from the bottom and sides, framing the central text.

# *Welcome*

WiFi: The Gin Club

📍 **f** farmerswifedistillery | #farmerswifedistillery

*A 10% surcharge applies on Sundays and Public Holidays*

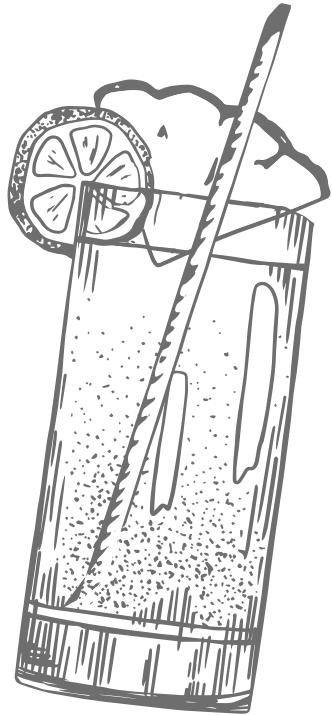
# *Gin Club Cocktail* of the Season

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## *Gin Colada*

*The epitome of summer.*

*This season's cocktail is the  
perfect summer escape.*



THE GIN COLADA WAS CREATED FOR OUR GIN CLUB MEMBERS TO ENJOY AND MAKE AT HOME.  
ASK HOW YOU CAN JOIN OTHER PASSIONATE FARMER'S WIFE GIN FRIENDS WITH A MEMBERSHIP  
TO THIS EXCLUSIVE CLUB. THIS DELICIOUS GIN CLUB COCKTAIL OF THE SEASON IS ALSO  
AVAILABLE FROM THE BAR.

# Gin Tasting Experiences

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## 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.

Each tasting flight receives a \$5 credit towards any gin purchase. (Cannot be combined)

*\*Our tasting boards are equivalent to 2.4 standard drinks*

## NON-ALCOHOLIC TASTING

15PP

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

## PRIVATE GIN TASTING EXPERIENCES

A range of private gin experiences are offered to larger groups of 10 or more gin friends. Please ask our staff for more information and packages available.

# Something Simple

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## Seasonal Gin & Tonic

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

## Seasonal Gin & Soda

SUMMER SPRITZ GIN	14
with Fever-Tree Lime & Yuzu Soda, lime & mint	
AUTUMN DRY GIN	14
with Fever-Tree Pink Grapefruit Soda, grapefruit & rosemary	
SWEET SPRING GIN	14
with Fever-Tree Wild Raspberry Tonic, fresh raspberries & thyme	
WARM WINTER GIN	16
with Fever-Tree Premium Ginger Ale & orange	

# Something Fancy

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## Gin Goblets

SUMMER ELDERFLOWER SPRITZ	18
Summer Spritz Gin, Fever-Tree Elderflower Tonic, sparkling wine, lime & mint	
SUMMER PASSIONFRUIT SPRITZ	18
Summer Spritz Gin, Fever-Tree Lime & Yuzu Soda, sparkling wine, passionfruit, lime & mint	
SUMMER PINEAPPLE & SAGE SPRITZ	18
Summer Spritz Gin, pineapple, sparkling wine, lemon & sage	
AUTUMN PINK GRAPEFRUIT SPRITZ	18
Autumn Dry Gin, Fever-Tree Pink Grapefruit Soda, sparkling rosé, pink grapefruit & rosemary	
SPRING RASPBERRY SPRITZ	18
Sweet Spring Gin, Fever-Tree Raspberry Tonic, sparkling rosé, raspberries & thyme	

*\*All gin cocktails exceed 1 standard drink.*

# Something Seasonal

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## Summer Cocktails

GIN COLADA	20
Summer Spritz Gin, pineapple, Coco Lopez Coconut Cream & lime	
SUMMER SOUTHSIDE	18
Summer Spritz Gin, Fever-Tree Lime & Yuzu Soda, lime & mint	
PASSION MARTINI	20
Summer Spritz Gin, sparkling wine, vanilla, passionfruit & lime	
BASIL SMASH	18
Summer Spritz Gin, fresh basil & lemon	
SUMMER MARTINI	20
Summer Spritz Gin, dry vermouth & sauvignon blanc with a lime twist	
EASTSIDE	18
Summer Spritz Gin, lime, cucumber, mint & sugar	
SUMMER SANGRIA (750ML - PERFECT TO SHARE)	28
Farmer's Wife Sangria Gin, sauvignon blanc, Fever-Tree Ginger Ale, peaches, strawberries, lime & mint	

*\*All gin cocktails exceed 1 standard drink.*

# Something Sophisticated

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## Classic Cocktails

FARMERS WIFE 75	18
Summer Spritz Gin, bitters, sparkling wine & lime	
AUTUMN MARTINI	20
Autumn Dry Gin, dry vermouth & lemon twist	
BLACKBERRY BRAMBLE	20
Sweet Spring Gin, Creme de Mure, lemon & blackberries	
ESPRESSO MARTINI	20
Autumn Dry Gin, coffee liqueur, cold brew coffee & orange	
CHERRY SOUR	22
Sweet Spring Gin, egg white, lemon & maraschino cherries	
GIN OLD FASHIONED	20
Warm Winter Gin, house sugar cubes, bitters & orange peel	
NEGRONI	22
Autumn Dry Gin, Campari, Off Sweet Vermouth & orange	

*\*All gin cocktails exceed 1 standard drink.*

# Something Special

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## Signature Cocktails

BEE'S KNEES	18
Autumn Dry Gin, lemon, pink grapefruit, honey & thyme	
BREAKFAST MARTINI	18
Autumn Dry Gin, Cointreau, marmalade & lemon	
FLIRTY FRENCH MARTINI	20
Sweet Spring Gin, Chambord, pineapple juice & raspberries	
THE PALOMA	18
Autumn Dry Gin, Fever-Tree Grapefruit Soda, smoked salt, grapefruit & lime	
GINGER MULE	18
Autumn Dry Gin, Fever-Tree Premium Ginger Beer, lime & mint	
WINTER CUBATA	18
Warm Winter Gin, Long Rays Dark Soda with ginger & kola nut & dehydrated orange	
RED SNAPPER	18
Warm Winter Gin, spiced tomato juice, lemon, lime & celery	
IRISH COFFEE	18
Warm Winter Gin, fresh brewed coffee, maple syrup & cream	

*\*All gin cocktails exceed 1 standard drink.*



# Something From the Vine

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## Wine

	BOTTLE	GLASS
SPARKLING		
Tamburlaine Premium Cuvée	40	10
Boydell's Miss Harriet	45	12
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 Cabernet Shiraz	58	
Margan Breaking Ground Shiraz	66	

# Something Else

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## Beer

### ON TAP

Great Northern Super Crisp	9
Dungog Pale Ale	9
Burleigh Big Head	9

### BOTTLED

Coastal Brewing Pale Ale	10
Tilse Apple Cider	10
Boags Premium Light	8
Heaps Normal Non-Alcoholic Beer	7

## Spirits

### RUM

Bundaberg	12
Black Gate	14

### WHISKY

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

# Something Soft

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## Non-Alcoholic Drinks

MOCKTAILS	14
Pink Lady   Raspberry Pineapple Sour   Passionfruit Float	
Raspberry Lemonade   Elderflower Fizz   Mango & Coconut Cooler	
FEVER-TREE MIXERS	4.5
Indian Tonic   Light Indian Tonic   Elderflower Tonic   Soda	
Pink Grapefruit Soda   Premium Ginger Beer   Lime & Yuzu Soda	
TEA GARDENS KOMBUCHA	5
mango   coconut & lime   wild berry	
SOFT DRINK	4
Coke   Coke No Sugar   lemonade   lemon squash	
lemon, lime & bitters	
JUICE	5.5
valencia orange   crushed apple   tropical	
watermelon & mint   green melon juice	

# All Day Grazing

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*Available from 11am until 4:00pm*

## GRAZING BOARD

selection of cured meats, cheese, fruit paste, pickled vegetables, olives, baba ganoush,  
house made crisp bread & lavosh

*for 2 people* 36

*for 4 people* 68

## CHEESE BOARD

selection of cheese, fresh fruit, nuts, house relish, fruit paste, house made crisp bread,  
crackers & lavosh

*for 2 people* 28

*for 4 people* 50

*Please Note: All dietary requirements must be advised at time of ordering.*

# Lunch Menu

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*Available from 11:30am to 3:30pm*

## Small Share Plates

OYSTERS (FRIDAY TO SUNDAY) natural or dressed with gin, chilli, coriander, lemongrass & lime	4 ea
MARINATED OLIVES (GF OPTION, DF, VE) in pepperberry, citrus & spice with dukkah & sourdough	14
WHIPPED FETTA WITH SPICED HONEY (GF OPTION) dukkah & crisp bread	18
ARANCINI (GF) lemon, pea & goats cheese with pepperberry aioli	18
FRIED HALOUMI (GF) bush honey, lemon & thyme	18
HEIRLOOM TOMATOES (GF OPTION) chilli, burrata & basil with crostini	20
JALAPENO & PARMESAN CORN BREAD with gin salt butter	22
FISH CAKES (GF, DF) with green chilli, coconut & cucumber	22
GRILLED LAMB CUTLETS (GF, DF) baba ganoush, caponata, lemon & pomegranate	32

*Please Note: All dietary requirements must be advised at time of ordering.*

# Lunch Menu

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## Large Share Plates

PANZANELLA SALAD (GF OPTION)	22
heirloom tomatoes, cucumber, basil, caper berries, red onion & toasted sourdough	
SPICED APRICOT CHICKEN	38
with apple cider & apricot jus on pearl barley tabouli	
BRAISED BEEF SHORT RIB (GF)	40
on smoked pumpkin puree	

## Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

SALAMI & PROSCIUTTO	30
red onion, roasted capsicum & mozzarella	
MARGARITA	25
salt baked tomatoes, mozzarella & fresh basil <i>add white anchovies - \$5</i>	
TRUFFLE MUSHROOM	30
truffle mushroom with rocket & parmesan <i>add prosciutto - \$5</i>	

## Sides

CRISPY POTATOES (GF, DF)	16
rosemary, salt & aioli	
GREEN BEAN SALAD (DF OPTION)	18
fresh mixed beans, pea & radicchio salad with goats cheese & lemon dressing	
ROCKET, PEACH & PARMESAN SALAD	18
<i>add crisp prosciutto - \$5</i> <i>add smoked salmon - \$5</i>	
CHARRED BROCCOLINI & ASPARAGUS (GF, DF)	18
with chilli & lemon	

*Please Note: All dietary requirements must be advised at time of ordering.*

# Lunch Menu

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## Desserts

GIN & PASSIONFRUIT BRÛLÉE TART (GF) with fresh cream	18
SWEET & SALTY CHEESECAKE fresh cherries, hazelnut & sesame crumble	18
FLOURLESS CHOCOLATE CAKE (GF) vanilla bean ice cream & fresh summer berries	18
MACADAMIA TART (GF) burnt honey & macadamia ice-cream	18

## Kids

HAM & CHEESE PIZZA (FOR 2)	23
HOUSE MADE SAUSAGE ROLLS	12
HAM & CHEESE CROISSANT	12

## Furry Friends

DOG TREATS	3
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*Please Note: All dietary requirements must be advised at time of ordering.*

# Something to Finish

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Available all day

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
dirty chai latte	4.5	5.5
macchiato	4	
mocha	4.5	5.5
espresso	4	
hot chocolate	4.5	5.5
baby chino	2	
milk alternatives		
soy, almond, oat & lactose free milk - 50c		
flavouring		
caramel, hazelnut & vanilla syrup - 50c		
pot of tea	4.5	
English breakfast   green tea   earl grey   peppermint   chamomile		
COLD BEVERAGES		
cold brew iced coffee		5.5
iced coffee with whipped cream		5.5
iced chocolate or iced caramel		5.5



# Breakfast

*Available until 11am daily*

FRESH BAKED CROISSANT	
ham & cheese	13
spring gin jam & butter	12
SOURDOUGH TOASTIES (GF OPTION-\$2)	
ham, cheese & farmer's wife relish	14
wild mushroom & cheese	13
chilli corn & cheese	13
HOUSE-BAKED GRANOLA (DF)	
coconut yoghurt & summer compote	14
FREE RANGE EGGS YOUR WAY (GF OPTION-\$2)	
on toasted sourdough	17
DOUBLE BACON & EGG ROLL (GF OPTION-\$2)	
BBQ sauce, rocket & cheese	18
FRENCH TOAST	
wild honey, mascarpone, macadamia & grilled peaches	24
CHILLI SCRAMBLED EGGS (GF OPTION - \$2, DF OPTION)	
green mango & coconut, cucumber, coriander & chilli	24
WILD SHROOMS ON TOAST (GF OPTION-\$2)	
sautéed mixed mushrooms on toasted sourdough	22
AVOCADO ON TOAST (GF OPTION- \$2, DF OPTION)	
roasted cherry tomatoes, fetta & dukkah on toasted sourdough	22
CORN & PUMPKIN FRITTERS (GF)	
romesco, goats cheese & garden herbs	22
ADDITIONS	
free range egg	3
salt baked tomato	4
avocado	5
bacon	5
shrooms	5
chilli corn	5
haloumi	6
smoked salmon	6

## Cocktails & Coffee

### BREAKFAST COCKTAILS

mimosa - <i>sparkling wine &amp; orange juice</i>	16
breakfast martini - <i>Autumn Dry Gin, Cointreau, marmalade &amp; lemon</i>	18
bees knees - <i>Autumn Dry Gin, lemon, pink grapefruit, honey &amp; thyme</i>	18
red snapper - <i>Warm Winter Gin, spiced tomato juice, lemon, lime &amp; celery</i>	18
irish coffee - <i>Warm Winter Gin, fresh brewed coffee, maple syrup &amp; cream</i>	18

### 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
dirty chai latte	4.5	5.5
espresso	4	
macchiato	4	
mocha	4.5	5.5
hot chocolate	4.5	5.5
baby chino	2	

### milk alternatives

*soy, almond, oat & lactose free milk - 50c*

### flavouring

*caramel, hazelnut & vanilla syrup - 50c*

### pot of tea

4.5

*English breakfast | green tea | earl grey | peppermint | chamomile*

### COLD BEVERAGES

cold brew iced latte	5.5
iced coffee with whipped cream	5.5
iced chocolate or iced caramel	5.5

### JUICE

5.5

*valencia orange | crushed apple | tropical |*

*watermelon & mint | green melon juice*

### SELECTION OF FRESH BAKED DELIGHTS (GF OPTIONS)

ask our waitstaff for todays delights