



# *Welcome*

Thank you for choosing to dine with us at The Farmer's Wife Distillery.

Our menu has been designed for sharing to provide our guests with a relaxed grazing experience.

Dishes are designed for two and will come out as they are ready, fresh from the kitchen. Take your time, see what takes your fancy, and your friendly waitstaff will help you with quantities for your table.

Please let your waitperson know if you have any dietary requirements.

WiFi: The Gin Club

📷 [farmerswifedistillery](#) | [#farmerswifedistillery](#)

*As we are a working distillery, there are a number of hazards & children must be supervised at all times.*

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

# *Gin Club Cocktail*

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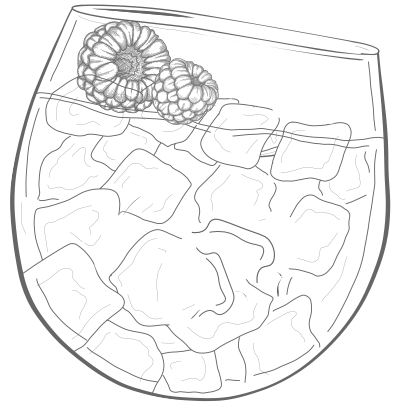
## *of the Season*

### ***Bush Bramble***

*This cocktail takes me back  
to my childhood spent foraging  
for blackberries on our farm.*

*The scratches were always worth it.*

*~ Kylie Sepos ~*



THE BUSH BRAMBLE 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 when pre-booked. Please ask our staff for more information and packages available.

# Something Simple

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## Seasonal Gin & Tonic

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	
SUMMER SPRITZ GIN	14
with Fever-Tree Premium Light Indian Tonic, lime & thyme	



## Seasonal Gin & Soda

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	
SUMMER SPRITZ GIN	14
with Fever-Tree Lime & Yuzu Soda, lime & mint	

# Something Fancy

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## Gin Goblets

- AUTUMN PINK GRAPEFRUIT SPRITZ 22  
Autumn Dry Gin, Fever-Tree Pink Grapefruit Soda, sparkling rosé, pink grapefruit & rosemary  
*Profile: Bitter Sweet*
- BLACKBERRY SPRITZ 22  
Farmer's Wife Blackberry Gin Liqueur, sparkling rosé, soda & blackberries  
*Profile: Sweet*
- SPRING RASPBERRY SPRITZ 22  
Sweet Spring Gin, Fever-Tree Raspberry Tonic, sparkling rosé, raspberries & thyme  
*Profile: Dry Sweet*
- SUMMER ELDERFLOWER SPRITZ 22  
Summer Spritz Gin, Fever-Tree Elderflower Tonic, sparkling wine, lime & mint  
*Profile: Sweet*
- SUMMER PASSIONFRUIT SPRITZ 22  
Summer Spritz Gin, Fever-Tree Lime & Yuzu Soda, sparkling wine, passionfruit, lime & mint  
*Profile: Sweet*

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

# Something Seasonal

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## Spring Cocktails

	<b>BUSH BRAMBLE</b> Sweet Spring Gin, Blackberry Gin Liqueur, lemon & blackberries <i>Profile: Bitter Sweet</i>	22
	<b>FLIRTY FRENCH MARTINI</b> Sweet Spring Gin, Chambord, pineapple juice & raspberries <i>Profile: Sweet</i>	22
	<b>CLASSY COSMOPOLITAN</b> Sweet Spring Gin, Cointreau, lime & cranberry <i>Profile: Sweet &amp; Tart</i>	22
	<b>FLORA DORA</b> Sweet Spring Gin, Chambord, Fever-Tree Ginger Beer, raspberries & thyme <i>Profile: Sweet &amp; Spice</i>	22
	<b>CHERRY SOUR</b> Sweet Spring Gin, egg whites, lemon & maraschino cherries <i>Profile: Sweet</i>	22
	<b>SPRING SUNSET</b> Sweet Spring Gin, Grenadine, pineapple & raspberries <i>Profile: Sweet</i>	20

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

# Something Sophisticated

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## Classic Cocktails

	FARMERS WIFE 75 Summer Spritz Gin, bitters, sparkling wine & lime <i>Profile: Boozy Bubbles</i>	18
	SUMMER MARTINI Summer Spritz Gin, dry vermouth & sauvignon blanc with a lime twist <i>Profile: Boozy &amp; Sweet</i>	20
	MARTINEZ Autumn Dry Gin, sweet vermouth, marashcino liqueur, bitters, maraschino cherry <i>Profile: Boozy &amp; Bitter Sweet</i>	22
	ESPRESSO MARTINI Autumn Dry Gin, coffee liqueur, cold brew coffee, maple & orange <i>Profile: Boozy &amp; Bitter Sweet</i>	22
	AUTUMN GIN SOUR Autumn Dry Gin, Cointreau, lemon, sugar, egg whites & orange zest <i>Profile: Sweet &amp; Sour</i>	22
	NEGRONI Autumn Dry Gin, Campari, Off Sweet Vermouth & orange or with Warm Winter Gin & burnt orange peel (24) <i>Profile: Boozy &amp; Bitter</i>	22
	OLD FASHIONED Warm Winter Gin, house sugar cubes, bitters & orange peel <i>Profile: Boozy &amp; Sweet</i>	22

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

# Something Special

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## Signature Cocktails

	<b>BEE'S KNEES</b> Autumn Dry Gin, lemon, pink grapefruit, honey & thyme <i>Profile: Sweet &amp; Sour</i>	18
	<b>BREAKFAST MARTINI</b> Autumn Dry Gin, Cointreau, marmalade & lemon <i>Profile: Sweet</i>	20
	<b>GINGER MULE</b> Autumn Dry Gin, Fever-Tree Premium Ginger Beer, lime & mint <i>Profile: Sweet &amp; Spice</i>	18
	<b>GIN COLADA</b> Summer Spritz Gin, pineapple, Coco Lopez Coconut Cream & lime <i>Profile: Sweet</i>	20
	<b>THE SPICY WIFE</b> Autumn Dry Gin, watermelon, lime, chilli & salt <i>Profile: Sweet, Sour, Spicy &amp; Salty!</i>	18
	<b>PASSIONFRUIT SOUR</b> Warm Winter Gin, egg whites, amaretto, passionfruit & lemon <i>Profile: Sweet &amp; Sour</i>	20
	<b>RED SNAPPER</b> Warm Winter Gin, spiced tomato juice, lemon, lime & celery <i>Profile: Spicy &amp; Savoury</i>	20

*\*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
Comyns & Co Reserve Chardonnay	58	14
Margan Breaking Ground Semillon	60	
ROSÉ		
Comyns & Co Rosé	50	13
RED		
Tamburlaine Shiraz	38	10
Comyns & Co Mr Red	57	14
Boydell's Hilltops Merlot	42	
Comyns & Co Cabernet Shiraz	60	

# Something Else

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## Beer

### ON TAP

Tinshed - Lager (3.5%)	10
Tinshed - Dungog Pale Ale (4.3%)	10
Modus - Low Carb Lager (4.2%)	10

### BOTTLED & CANNED

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	15
Backwoods - Rye	16
Black Gate - Peated	16

# Something Soft

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## Non-Alcoholic Drinks

MOCKTAILS	15
Pink Lady   Raspberry Pineapple Sour   Raspberry Lemonade   Elderflower Fizz   Mango & Coconut Cooler	
FEVER-TREE MIXERS	5
Indian Tonic   Light Indian Tonic   Elderflower Tonic   Soda   Pink Grapefruit Soda   Premium Ginger Beer   Lime & Yuzu Soda	
TEA GARDENS KOMBUCHA	6
mango   coconut & lime   wild berry	
SOFT DRINK	4
Coke   Coke No Sugar   lemonade   lemon squash   lemon, lime & bitters	
JUICE	6
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, nuts, pickled vegetables, olives, dip,  
house made crisp bread & lavosh

*for 2 people*

45

## CHEESE BOARD

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

*for 2 people*

35

*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*

## Share Plates

MARINATED OLIVES (GF OPTION, DF, VE) in pepperberry, citrus & spice with dukkah & sourdough	16
ARANCINI (GF) lemon, pea & parmesan, crisp basil & aioli	18
FRIED HALOUMI (GF) bush honey, lemon & thyme	18
HOUSE BAKED CORN BREAD (GF) with charred corn & green chilli salsa	24
COUNTRY TERRINE (GF OPTION) pork, chicken and pistachio terrine with chutney, cornichons & crisp bread	30
SESAME CRUSTED TUNA (GF, DF) with egg, asparagus & anchovy vinaigrette	32
MUSHROOMS (GF) stuffed with madeira lentils & herbed crumbs	32
BRAISED LAMB (GF) roast carrots, hummus, crisp chickpeas, sesame dukkah, honey, fennel & herb dressing	45
PORK CUTLET WITH BEETROOT RELISH (GF) goats cheese, radicchio, beetroot & blackberry salad	48
CRISPY POTATOES (GF, DF) rosemary, salt & aioli	16
ROASTED CARROTS, HUMMUS & CRISP CHICKPEAS (GF, DF OPTION) sesame dukkah, honey, fennel & herb dressing	18
RADICCHIO, BEETROOT & BLACKBERRY SALAD (GF) with goats cheese & a blackberry gin liqueur dressing	18
SALAD OF CRISP SPRING VEGETABLES (GF) goats cheese & herb vinaigrette	18

# Lunch Menu

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## Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

SALAMI & PROSCIUTTO with roasted capsicum & mozzarella	30
MARGHERITA garden tomatoes, fresh basil & buffalo mozzarella <i>add white anchovies - \$5</i>	27
HAM & CHEESE <i>add pineapple - \$5</i>	25

## Kids

HOUSE MADE SAUSAGE ROLLS	13
HAM & CHEESE CROISSANT	13
KIDS ICE CREAM WITH TOPPING	8

## Dessert

SPRING GIN AND TONIC TART (GF) with lemon and fresh raspberries	18
SWEET & SALTY CHEESECAKE with cherries, hazelnut & sesame crumble	18
ETON MESS (GF, DF) with coconut cream, spring berries, pistachio & macadamia crumb	18
AFFOGATO (GF, DF OPTION) fresh brewed coffee, vanilla gin, maple & ice-cream	18
FLOURLESS CHOCOLATE CAKE (GF) with berry compote & vanilla ice-cream	18

*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	5	6
flat white	5	6
latte	5	6
chai latte	5	6
dirty chai latte	5	6
macchiato	4.5	
mocha	5	6
espresso	4.5	
hot chocolate	5	6
baby chino	2.5	

milk alternatives

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

flavouring

*caramel, hazelnut & vanilla syrup - 50c*

pot of tea

5

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

## COLD BEVERAGES

iced latte   iced coffee   iced caramel   iced chocolate		6
<i>add whipped cream - 50c</i>		
cold brew		6
iced chai		6
iced dirty chai		6.5