



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 of the Season

Ginspresso Martini

Inspired by the tradition & creativity of our Irish ancestors who once upon a time had the genius concept of combining our two favourite indulgences, coffee & spirits.

This is an espresso martini... but as always made better with gin!

~ Kylie Sepos ~



THE GINSRESSO MARTINI 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.

All Day Grazing

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

Available from 11:30am to 3:30pm

Share Plates

MARINATED OLIVES (GF OPTION, DF, VE) in peppercorn, citrus & spice with dukkah & sourdough	15
HOUSE BAKED FLAT BREAD (GF OPTION) with feta & white bean dip, cumin burnt butter and sweet & sour seeds	20
FRIED HALLOUMI (GF) bush honey, lemon & thyme	20
PRAWN & SESAME TOAST with a ginger mule reduction	20
PORK & FENNEL SAUSAGE ROLLS with caramelised fennel & apple butter	30
COUNTRY TERRINE (GF OPTION) duck, chicken & cherry with orange gin marmalade, confit fennel & crisp bread	30
SEARED TUNA (GF, DF) tomato, zucchini & onion caponata with crispy capers	32
CHICKEN & MUSHROOM BALLOTINE (GF) sage & autumn vegetables	46
BRAISED LAMB (GF, DF) spiced sweet potato hommus, roasted carrots with fennel, garlic & honey dressing	46
PORK BELLY (GF, DF) with celeriac remoulade, pear ketchup & saffron poached pear	46
CRISPY POTATOES (GF, DF) with rosemary salt & aioli	16
CHARRED BROCCOLINI (GF, DF) lemon & chilli	18
ROASTED CARROTS, HOMOUM & CRISP CHICKPEAS (GF, DF) sesame dukkah, honey, fennel & herb dressing	20
BRAISED AUTUMN VEGETABLES (GF) carrot, potato, leek & butternut squash	20
ROASTED PUMPKIN (GF) with smoked butter and sweet & sour seeds	22
ROASTED BEETROOT (GF, DF OPTION) with goats cheese, honeyed walnuts & blackberry vinaigrette	24

DINE

Lunch Menu

Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

MARGHERITA	
garden tomatoes, fresh basil & buffalo mozzarella	
<i>add white anchovies salami prosciutto - \$5ea</i>	30
HAM & CHEESE	28
<i>add pineapple - \$4</i>	
ZUCCHINI	32
fennel, lemon, leek & ricotta	
PORK SAUSAGE	34
charred broccolini & chilli	

Kids

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

Dessert

APRICOT LABNEH CHEESECAKE	18
with burnt honey & cardamom	
COFFEE LIQUEUR TRIFLE (GF)	18
Farmer's Wife Cold Brew Gin Liqueur, macadamia & chocolate mascarpone	
GIN BABA	18
warmed Autumn Gin & tonic pudding served with vanilla ice-cream	
CARAMELISED FIG & ALMOND TART (GF)	18
with vincotto & vanilla ice-cream	
MACERATED AUTUMN FRUITS (GF, DF)	18
with vanilla ice-cream	
AFFOGATO (GF, DF OPTION)	18
fresh brewed coffee, vanilla gin, maple & ice-cream	

Something to Finish

Available all day

HOT BEVERAGES

REGULAR LARGE

flat white | cappuccino | latte

6 7

chai latte

6 7

dirty chai latte

6.5 7.5

espresso

5

piccolo | macchiato

5.5

long black

5.5

mocha

6.5 7.5

hot chocolate

6 7

baby chino

3.5

pot of tea

6

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

COLD BEVERAGES

iced chocolate | iced caramel | iced strawberry | iced chai

7

iced coffee | iced mocha

7.5

iced latte | iced long black

7

cold brew

7

ADDITIONS

whipped cream

0.5

milk alternatives - soy | almond | oat | lactose free

0.5

flavouring options - caramel | hazelnut | vanilla syrup

0.5

Irish Coffee - Warm Winter Gin, fresh brewed coffee, maple syrup & cream

20

Cold Brew Gin Liqueur - over ice

16

SELECTION OF FRESH BAKED DELIGHTS (GF OPTIONS)

ask our waitstaff for today's delights