

The background of the page is a light green botanical illustration. It features various plants, including what appears to be a bunch of herbs tied together on the left, and several tall, thin stems with clusters of small flowers and leaves on the right and bottom. The style is a fine-line drawing.

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.

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 & remain seated when in the dining area.

A 10% surcharge applies on weekends and 15% on public holidays.

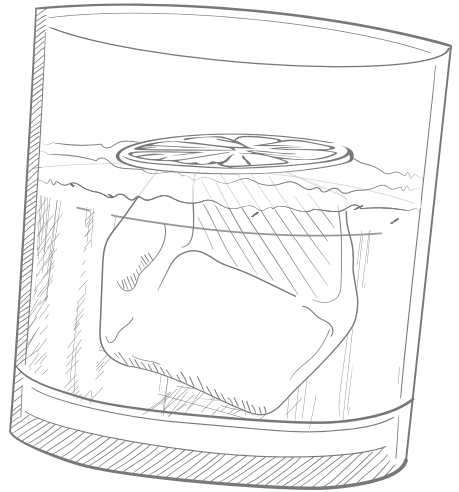
Gin Club Cocktail

of the Season

Sour Mr. Red

*A bright, wintery sour built around
our Winter Gin & finished with
a float of our favourite red wine,
Mr Red.*

*Fresh lemon & maple bring a soft
balance of citrus & warmth, while
the wine adds gentle berry richness
& a velvety finish.*



LOVE OUR GIN CLUB COCKTAIL?
JOIN THE GIN CLUB.
SCAN QR CODE FOR MORE INFORMATION

Grazing & Lunch Menu

Grazing

Available from 11:00am | GF option available

CHEESE PLATE	35
two cheeses, fruit, house relish & lavosh	
CHEESE BOARD	55
three cheeses, fruit, nuts, house relish, fruit paste, house-made crispbread & lavosh	
GRAZE BOARD	65
selection of cured meats, cheeses, fruit paste, nuts, cornichons, pickled vegetables, olives, house relish, crispbread & lavosh	

Small Plates

Available from 11:30am to 3:30pm

OLIVES (GF DF)	10
marinated with pepperberry, orange peel & warming spices	
SWEET POTATO CORN BREAD	22
with peach jam whisky butter	
ARANCINI (GF)	22
lemon, ricotta & dill with pepperberry aioli	
FRIED HALLOUMI (GF)	22
with local bush honey & lemon thyme	
LAMB SAUSAGE ROLLS	32
with labneh & Farmer's Wife Beetroot Relish	

Lunch Menu

Large Plates

Available from 11:30am to 3:30pm

ROLLED PORK LOIN (GF DF)	48
with macadamia & sage served with baked apples & onion	
SLOW BRAISED BEEF	48
with parmesan polenta & grilled broccolini	
GRILLED SALMON (GF)	48
with white bean puree & a warmed pea & shallot salad	
CRISPY POTATOES (GF DF)	18
rosemary salt & pepperberry aioli	
MOROCCAN SPICED CARROTS (GF)	24
fetta & native dukkah	
FARMER'S WIFE GARDEN SALAD (GF DF)	22
warmed winter vegetables & lemon dijon vinaigrette	

Lunch Menu

Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

Available from 11:30am to 3:30pm

PEPPERONI	30
mozzarella	
MARGHERITA	30
garden tomatoes, fresh basil & fresh mozzarella	
<i>add white anchovies or prosciutto - \$5ea</i>	
HAM & CHEESE	32
leg ham & mozzarella	
<i>add pineapple - \$4</i>	
PIZZA BIANCO	34
prosciutto, potato, rosemary, chilli oil & mozzarella	
MOROCCAN CHICKEN	34
spiced chicken, zucchini, mozzarella & mint yoghurt	

Kids

HOUSE-MADE SAUSAGE ROLLS	16
HAM & CHEESE CROISSANT	16
ICE CREAM WITH TOPPING	8

Lunch Menu

Dessert

Available from 11:30am to 4:00pm

ORANGE & GINGER PUDDING (GF) with caramel semifreddo & gin marmalade syrup	18
WINTER GIN POACHED PEAR (GF DF) with cashew cream & honeycomb	18
CHOCOLATE DROP CAKE with cherry compote & mascarpone	18
AFFOGATO (GF DFO) freshly brewed coffee, vanilla gin, maple syrup & ice cream	18

Liquid Dessert

GIN LIQUEURS ON ICE Blackberry Gin Liqueur Peach Gin Liqueur Cold Brew Gin Liqueur	12
WHITE RUSSIAN Cold Brew Gin Liqueur & milk	20
GINSPRESSO MARTINI Autumn Dry Gin, Cold Brew Gin Liqueur, cold brew coffee & orange	22
IRISH COFFEE Warm Winter Gin, freshly brewed coffee, maple syrup, cream & chocolate	22

TEA & COFFEE AVAILABLE ALL DAY