



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

Lychee Martini

Sweet little luxury.

*Luscious lychee meets the delicate
bittersweet cherry notes of our Sweet
Spring Gin in this silky, floral martini.*

*Light, beautifully balanced and just the
right amount of indulgent.*

*It's bright, playful &
dangerously easy to love.*



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, quince paste, crispbread & lavosh	
GRAZE BOARD	65
selection of cured meats, cheeses, quince paste, nuts, cornichons, olives, house relish, crispbread & lavosh	

Small Plates

Available from 11:30am to 3:30pm

OLIVES (GF DF)	10
marinated in lemon, lime & thyme	
HOUSE MADE FOCACCIA (DF OPTION)	14
with sun-dried tomato, herb & parmesan oil	
FRIED HALLOUMI (GF)	22
with local bush honey & native sage	
BEEF KOFTA (GF DF)	28
green tahini with toasted almonds & fresh mint	
HEIRLOOM TOMATOES (GF OPTION)	34
with burrata, chilli salt, basil oil & crispbread	
CONFIT DUCK SALAD (GF DF)	34
shredded with gin soaked cranberries, shaved fennel & honey roasted walnuts	

Lunch Menu

Large Plates

Available from 11:30am to 3:30pm

SPRING GIN & LEMON CHICKEN	50
with cous cous roasted vegetables, pistachio, cranberry & herbs	
SEARED PRESSED LAMB (GF DF)	52
with herbed hummus, roast tomato oil & fried saltbush	
PANFRIED SALMON (GF DF OPTION)	50 70
sautéed zucchini, parmesan, crisp chickpeas on salted yoghurt	
with lemon myrtle vinaigrette	
	200G 400G

Sides

Available from 11:30am to 3:30pm

SEASONED SWEET POTATOES (GF DF OPTION)	18
with basil ranch sauce	
COUS COUS (DF)	18
roasted vegetables, pistachio, cranberry, herbs & lemon myrtle dressing	
TUSCAN BREAD SALAD	24
tomato, olive, cucumber, onion, capers, parsley & parmesan with white balsamic dressing	
FARMER'S WIFE GARDEN SALAD (GF DF)	24
fresh spring vegetables with a chive & dill dressing	

Lunch Menu

Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

Available from 11:30am to 3:30pm

MARGHERITA	30
with garden tomatoes, fresh basil & fresh mozzarella <i>add white anchovies or prosciutto - \$5ea</i>	
PEPPERONI	32
with honey, crisp chilli & mozzarella	
CHILLI PRAWN	36
with capsicum, mozzarella, rocket & spicy mayo	
LEMON & OREGANO CHICKEN	34
with garlic, zucchini & mozzarella on a ricotta base	

Kids

HAM & CHEESE TOASTED MILK BUN	16
HAM & PINEAPPLE PIZZA (FOR 2)	32
leg ham, pineapple & mozzarella	
ICE CREAM WITH TOPPING	8

Lunch Menu

Dessert

Available from 11:30am to 4:00pm

WHITE CHOCOLATE PANNA COTTA (GF) with burnt honey & chocolate popcorn	18
FROZEN COCONUT & FRUIT TERRINE (GF DF) with lychee, dragonfruit & paw paw	18
BERRY CHEESECAKE with chocolate biscuit base	18
AFFOGATO (GF DF OPTION) 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