



## DISTILLERY MENU

### GRAZE AWAY

**MIXED NUTS** \$7.50  
maple walnuts, za'atar spiced pistachio, honey and hemp almonds, house spiced cashews, chocolate macadamias, pecans (V)

**POTATO CHIPS** \$8  
w' aioli OR tomato sauce (GF)(V)

**SWEET POTATO CHIPS** \$10  
w' smoked tomato emulsion (GF)(V)

**CORN CHIPS** w' guacamole & tomato salsa (GF)(V) \$10

**WARM MARINATED SALUTE OLIVES** (VG)(GF) \$13

**POTATO LEEK & CHEESE CROQUETTES** \$5 each  
w' Pineapple salsa, celeriac puree & caramel (GF) (V)

**CALAMARI CORN TACO** \$5 each  
w' Guacamole, cucumber, chilli & mango salsa

**PULLED PORK CORN TACO** \$5 each  
w' Guacamole, salsa, cucumber & capsicum

**SHREDDED BEEF CORN TACO** \$5 each  
w' lettuce, red onion & tomato salsa

**MIXED CORN TACO PLATE (ANY 3)** \$12

### BIGGER BITES / PIZZA

**PULLED PORK TOASTY ON CHARCOAL** \$20  
Pacdon Park Pork, with three cheese - swiss, cheddar and parmesan. Served w' Chips

**PIZZA MARGARITA** \$16  
Fior di latte mozzarella, tomato, basil & virgin olive oil

**BRUSCHETTA PIZZA** \$16  
Tomato, red onion, basil, garlic, virgin olive oil & balsamic vinegar

**PIZZA CON SALAME** \$18  
Shaw River Buffalo mozzarella, The Meat Room Felino mild salami, tomato, virgin olive oil & rocket

**ADD OLIVES OR ANCHOVIES** \$2 each

### SHARE PLATTERS

**BREAD BOARD** \$19  
w' pistachio dukkha, salut  olive oil, carrot & cashew, capsicum & sun-dried tomato w' cashew. (GFA)(V)

**ANTIPASTO PLATTER** \$28  
Italian style small batch salami, warm marinated salut  olives, tomato's, Shaw River Buffalo Mozzarella, Chefs selection soft & hard cheese, antipasto mix, fruit & crackers.

**ARTISAN HANDMADE SALAMI PLATTER** \$28  
Italian style small batch Salami, produced by The Meat Room Bespoke Butchers. Served w' celeriac remoulade, Echuca Distillery Pickles & ciabatta (GFA)

- Zingara/Chorizo style Pork Salami w' hints of garlic, chilli – a smoky flavour
- Felino mild Salami – seasoned & balanced pure Pork Salami – salt, spices & natural aromas
- Felino Fennel – classic fennel pork style salami w' hints of white wine
- Duck Salami – white pepper, black pepper, cinnamon & mace

**Add two chef selected cheeses to your Salami platter @ \$6.00** \$34

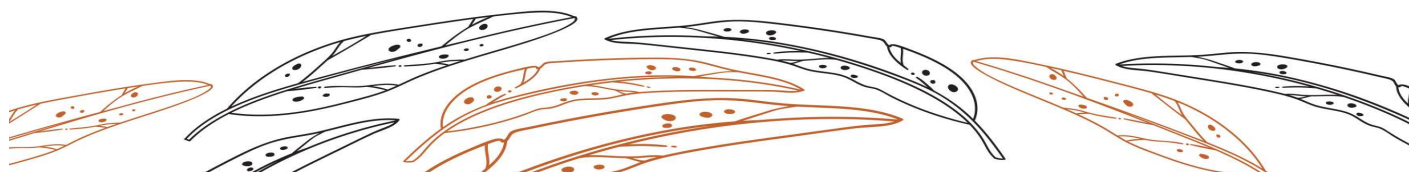
**CHEESE PLATTER** \$28  
w' Quince jam, muscatels, caramelised Figs, fruit, crackers & toast (GFA) (V)

- Woombye Camembert (Soft Cheese) – Queensland – Cow's Milk
- Woombye Ash Brie (Soft Cheese) – Queensland – Cow's Milk
- West Country Farmhouse Cheddar (Semi Hard Cheese) – Somerset, England – Cow's Milk
- Swiss Gruyere (Hard Cooked) – Gruyere, Switzerland – Cow's Milk
- Swiss Toggenburger Blumenkase (Hard Cheese) – St Gallen, Switzerland – Cow's Milk

### DISTILLERY KITCHEN HOURS

**FRIDAY 12.00PM - 7.00PM**  
**SATURDAY 12.00PM - 7.00PM**

**GFA: Gluten Free available – add \$3**  
**GF – Gluten Free**  
**V – Vegetarian**





## FOR THE LITTLE PEOPLE

### CHICKEN TENDERS

\$10

Served with chips & tomato sauce  
(GF)

### HAM & CHEESE TOASTIE

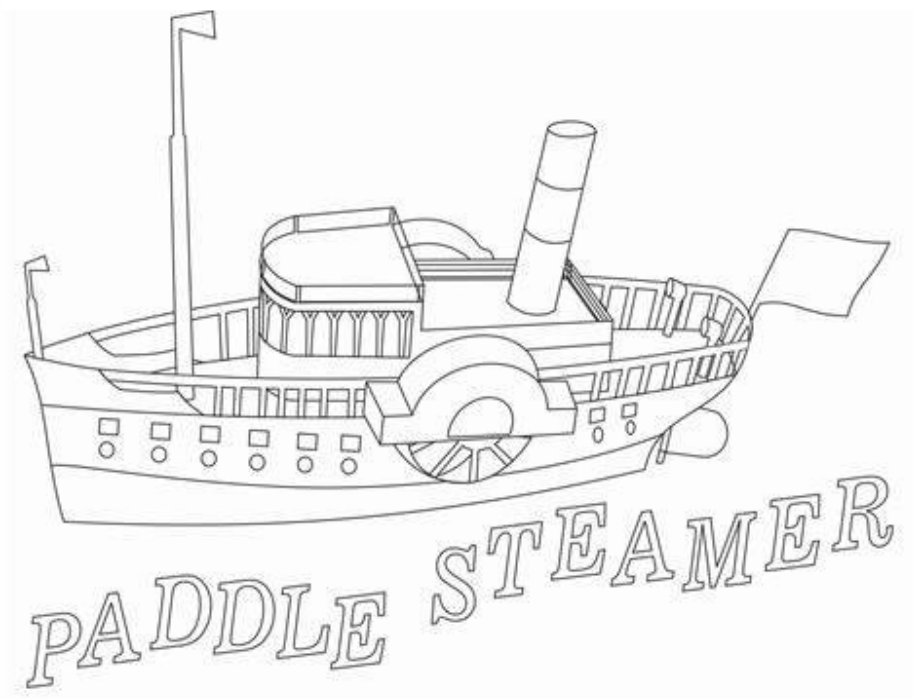
\$10

Served with chips & tomato sauce  
(GF)

### KIDS PIZZA

\$8

Ham, Mozzarella Cheese, Tomato & Pineapple



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GF – Gluten Free

