

We have taken *extra care* to create a menu that is both *full of flavour* and *innovation*, while being as *sustainable* as possible.

We *source locally* where we can and *grow our own botanicals on site*, reducing packaging and waste.

We use *fresh fruit* in our *cocktails* and what isn't shaken or stirred is kept for *garnishes, syrups, fermentation* and of course *distilling*, using the fruit from *juice to zest*.

We hope you enjoy our cocktails as much as we enjoy making them. Cheers!



**AMBLESIDE**  
DISTILLERS

*If you are looking for something off the menu or  
have any dietary requirements, please see our  
friendly bar staff and we can discuss alternatives  
for you.*



**[www.amblesidedistillers.com](http://www.amblesidedistillers.com)**

## FROM THE SHOP

*Our spirits are handcrafted, bottled & packaged right here in our distillery. We recommend trying our spirits through our signature tasting flight before deciding which of our spirits to take home with you.*



### **SMALL ACRE GIN**

A wonderfully complex gin that is a testament to the botanicals grown in our distillery garden. Homegrown rhubarb gives this gin a soft sweetness at the front palate, followed by a slight bite from apple & pear. Earthy notes of pepper berry and bay leaf round off this herbaceous everyday gin.

**\$79**

### **NO. 8 BOTANICAL GIN**

A vibrant botanical gin that embodies all the best parts of South Australian grown citrus. Organic oranges create bright & floral top notes that extend through the mid palate, bolstered by fresh lime for a distinct citrus flavour. Star anise & cassia bark add a touch of warmth to the back palate.

**\$79**

### **BIG DRY GIN**

Big, dry and peppery but not too spicy. Distilled with jalapeño, lime leaf, sage, rosemary and thyme, Big Dry lives up to its namesake. Intense and robust botanicals complemented by bold juniper notes create a warm mouth feel.

**\$85**

### **DEHYDRATED FRUIT**

Orange, lemon or pear

**\$9**

### **AMBLESIDE TEE'S**

White or Black

**\$35**

## KEEP IT SIMPLE

*The best way to try our spirits is through one of our tasting flights. We suggest a tasting flight followed by one of our house G&T's with your favourite gin.*



### **TASTING FLIGHT**

A 15ml pour of each of our three gins, served neat with tonic water, garnishes & ice on the side to mix your own G&T.

*Garnishes – basil, dehydrated orange, jalapeño & coffee beans*

**\$21**

### *HOUSE G&T'S*

#### **NO. 8 BOTANICAL G&T**

Dehydrated orange, Mediterranean Tonic

**\$12**

#### **SMALL ACRE G&T**

Fresh basil, Coastal Tonic

**\$12**

#### **BIG DRY G&T**

Jalapeño, coffee beans, Indian Tonic

**\$13**

# NOT SO SIMPLE

*Our G&T's & cocktails represent the produce we grow in our distillery garden. Created with each of our spirits in mind, our cocktail recipes elevate & complement the flavour profiles of our spirits.*



## **MR BAY**

Small Acre Gin, olive, bay leaf, Dirty Tonic

**\$13**

## **THE POMERANIAN**

No. 8 Botanical Gin, pomegranate, mint, Mediterranean Tonic

**\$13**

## **DANI CALIFORNIA**

Big Dry Gin, pineapple strap, chilli, Dirty Tonic

**\$14**

## **HAIL MARY**

Big Dry Gin, rosemary, lemon, Indian Tonic

**\$13**

## **STRAWBERRY FIELDS**

Small Acre Gin, strawberry, mint, Mediterranean Tonic

**\$13**

## **HAMMER THYME**

Small Acre Gin, dehydrated pear, thyme, Coastal Tonic

**\$13**

## **BITTER SWEET SYMPHONY**

No. 8 Botanical Gin, grapefruit, rosemary, pepper, Coastal Tonic

**\$14**

# FROM THE GARDEN



## **GARDEN SMASH**

Small Acre Gin, basil, bay leaf,  
mint, lime

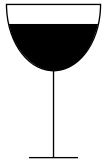
**\$19**



## **HILLS HOIST**

Small Acre Gin, lime,  
cucumber distillate, elderflower

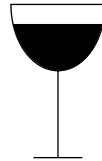
**\$20**



## **HEMINGWAY GIMLET**

No. 8 Botanical Gin, Maraschino,  
grapefruit, burnt rosemary oil

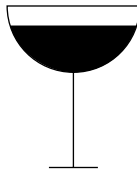
**\$20**



## **WE'RE JAMMIN**

Small Acre Gin, vermouth, rhubarb,  
strawberry, bay leaf

**\$20**



## **WATTLE IT BE**

No. 8 Botanical Gin, sage, wattleseed,  
lemon, agave, mandarin, vanilla

**\$21**

# HOUSE FAVOURITES



## SPICED GIN RICKEY

Jalapeño washed Big Dry Gin, honey, ginger, sherry, soda

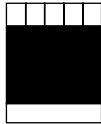
**\$20**



## GINA COLADA

Coconut washed Big Dry Gin, honeydew, pineapple, pandan, roasted coconut

**\$20**



## SMALL ACRE GIN & JUICE

Small Acre Gin, pear, apple, ginger beer, saltbush

**\$18**



## NO. 8 GIN & JUICE

No. 8 Botanical Gin, Aperol, mandarin, orange

**\$18**



## BIG DRY GIN & JUICE

Big Dry Gin, pineapple, passionfruit, sherbet

**\$18**

## EVERYTHING ELSE

*A small selection of beer, cider, sparkling wine & non alcoholic drinks are available. Other items not on the menu may be available from behind the bar. Please see staff.*



Corona  
Pirate Life Throwback

**\$9**

Pikes Pilsner  
Uraidla Session Ale  
Sidewood Pear Cider

**\$10**

Artwine Prosecco  
**\$9/45**

### *NON ALCOHOLIC*

Strangelove Fancy Lemonade  
**\$4.50**

Strangelove Very Mandarin  
Strangelove Ginger Beer

Strangelove Grapefruit Soda  
**\$4.50**

A Rock & A Hard Place Sparkling Water  
**\$9**



## TO EAT

*We have curated a list of light snacks & share plates to enjoy alongside your drinks. If you have any dietary needs, please notify us & we can discuss alternatives for you.*



### SMALLER

Your choice of Coriole or Sicilian olives

**\$6**

Freshly baked sourdough with butter

**\$8**

Powder smoked & sea salt Taronga Almonds

**\$9**

### BIGGER

White anchovies, cherry tomatoes, pickles, herbs,  
fennel, sourdough

**\$14**

Boston Bay mussels marinated in saffron, sherry vinegar, garlic and bay,  
aioli, sourdough cracker

**\$18**

Roasted Swiss brown mushroom toastie with smoked mozzarella,  
parmesan, thyme

**\$12**

Reuben sandwich with pastrami, sauerkraut, Swiss cheese,  
house mayo, pickle

**\$16**

## TO EAT

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## TO SHARE

Nomad farms chicken and chorizo terrine, cornichons, apple and date chutney, sourdough crisp

**\$22**

Seasonal locally made dips, warm pita

**\$20**

## CHARCUTERIE

Your choice of cured meats served with grissini sticks

Jamon **\$10**

Mortadella **\$9**

Casalinga Salami **\$9**

**\$28**

## ADELAIDE HILLS CHEESE BOARD

Your choice of two cheeses served with lavosh, dried fig, seasonal fruit, quince

Woodside Cheese Brie

Section 28 Fontina Vecchio

Udder Delights Heysen Blue

**\$28**