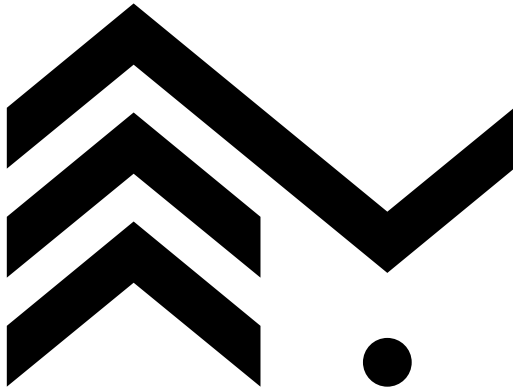


PROUDLY EST. 2016



AMBLESIDE
DISTILLERS

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

We *source locally* where we can and *grow our own botanicals on site*, keeping packaging and waste to a minimum.

Fresh fruit used in our cocktails will be *used entirely*, from the *juice to the zest*, what isn't *shaken or stirred* will be kept for *garnishes, syrups, fermentation* and of course, for *distilling*.



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

amblesidedistillers.com



FROM THE SHOP

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

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.

\$80

SMALL ACRE GIN

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.

\$80

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 are complemented by bold juniper notes create a warm mouth feel.

\$86

200ML TRIPLE PACK

The perfect way to try all 3 of our award-winning core range gins! This Triple Pack includes 1x200ml bottle of No.8 Botanical Gin, Small Acre Gin and Big Dry Gin.

\$86

please see our staff at the distillery shop for limited release gins, merchandise, condiments made with gin and more!



KEEP IT SIMPLE

The best way to familiarise yourself with our core range 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 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



GIN & TONICS

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.

THE POMERANIAN

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

\$13

DANI CALIFORNIA

Big Dry Gin, pineapple, 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



GIN COCKTAILS

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.



TROPIC THUNDER

Big Dry Gin, pineapple, rosemary, lime leaf, lime

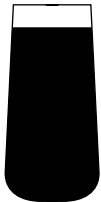
\$20



WATERMELON SOUR

No.8 Botanical Gin, watermelon, mint, lemon, whites

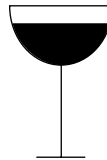
\$20



THE PEARL

Small Acre Gin, lychee, lavender, soda

\$20



COCO LOCO

Coconut washed Big Dry Gin, honeydew, pandan, saltbush

\$22



MYRTLE BAY SPRITZ

Small Acre Gin, lemon myrtle, bay leaf, soda

\$21



EVERYTHING ELSE

A small selection of beer, cider, sparkling wine & non alcoholic drinks are available. Other items not on the menu may be available at the bar. Please see staff for any other requests.

NON ALCOHOLIC

WATERMELON SMASH

Watermelon, basil, soda

\$13

MATCHA HIGHBALL

Matcha, lemon sherbet, mint, soda

\$13

COCO NO LOCO

Coconut, pineapple, orgeat, lime

\$13

Strangelove Very Mandarin Soda

Strangelove Ginger Beer

Coca Cola Classic / No Sugar

\$4.50

A Rock & A Hard Place Sparkling Water

\$9

BEER, CIDER, SPARKLING

Corona

Bridge Road Little Bling IPA

mid strength

\$9

Pikes Pilsner

Uraidla Session Ale

Sidewood Pear Cider

\$10

Artwine Prosecco

\$9/45



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

Locally made sourdough with whipped butter

\$9

Powder smoked & sea salt Taronga Almonds

\$9

BIGGER

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

\$13

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

\$16

Chickpea & broad bean falafel, marinated yoghurt, cherry tomatoes, cucumber

\$20



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.

TO SHARE

Burrata served with cherry tomatoes, basil and oil

+ **Sourdough bread \$5**

\$18

Seasonal locally made dips, warm pita

\$20

CHARCUTERIE

Your choice of cured meats served with grissini

Jamon **\$10**

Mortadella **\$9**

Casalinga salami **\$9**

\$28

ADELAIDE HILLS CHEESE BOARD

Your choice of two cheeses served with lavosh, dried fig, seasonal fruit and our Small Acre Gin & Pear Paste

Woodside Cheese Brie

Section 28 Fontina Vecchio

Udder Delights Heysen Blue

\$28



MENU

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.



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EXPERIENCES

We're a '*big spirited*' family with *character* and *passion* that shines through in all of our *spirits*, our *people* and the *experiences* on offer at our *distillery door*.

Ambleside offers a range of different experiences, from *tasting flights* and *gin dinners* right through to *Cocktail Masterclasses* with our highly skilled drinks curator and *Gin Blending Masterclasses* run by our distillers.



**FIND OUT MORE ABOUT OUR UNIQUE EXPERIENCES.
SCAN THE QR CODE ABOVE TO BOOK!**

