

HELLYERS
ROAD
Distillery
TASMANIA

MENU



SOUP OF THE DAY GFO

Made fresh by our staff and served with local Vienna sourdough and salted butter.

GARLIC AND CHEESE BREAD V

Baked fresh at our local bakery and served with salted butter.

CHEF'S OWN BAKED BREAD

Fresh baked in our kitchen, filled with local delights, served with pink salt flakes and house made mayonnaise.

CRISPY RISOTTO BALLS V

Balls of risotto, encrusted in Panko crumbs and fried until golden. Served with whisky relish and sour cream.

CHICKEN & SMOKY GARLIC BRUSCHETTA GFO

Marinated Tasmanian farmed Nichols chicken on chargrilled sourdough, with smoky garlic aioli and spicy chimichurri salsa.

POLENTA WITH PROSCIUTTO & MOZARELLA V GF

Garlic and chilli polenta, baked with spicy tomato sugo topped with prosciutto and baby Mozzarella.

Accompanied by a tossed garden salad.

PUMPKIN & FETTA CROQUETTES V

Crispy fried pumpkin, fetta and brown rice croquettes, on a romesco sauce with rocket salad and roasted pistachio dukkah.

WARM HALOUMI V GFO

& ROOT VEGETABLE SALAD

Grilled haloumi cheese tossed with chickpeas, spiced couscous, caramelized Spanish onion, sweet potato, roasted parsnip, pickled beetroot, green leaves, toasted seeds topped with a green goddess dressing.

KIDS PLATTER

Crackers and cheese, chicken sandwich, fruit, snakes and smarties.

GF Gluten Free GFO Gluten Free Option * V Vegetarian

*This dish will be modified to meet your personal requirement, please discuss with a staff member.
Please advise us if you suffer from food allergies.

CHICKEN QUICHE

Hellyers Road quiche, made with poached Nichols chicken breast, Mooreville Gardens free range eggs and fresh seasonal ingredients. Baked in short crust pastry, served with a side salad and Hellyers Road whisky relish.

HOUSE SMOKED OCEAN

GFO

TROUT BRUSCHETTA

Tasmanian hot smoked Ocean Trout, tossed with salad and scorched cherry tomatoes on zesty lemon scented cream cheese all served on warm freshly baked corn bread.

FRAGRANT LAMB KOFTA

GFO

Tasmanian minced lamb scented with garlic, chilli, fresh herbs and spices, grilled and served on hummus with pita, salad and yoghurt.

WARM CHICKEN SALAD

GF

Tender Nichols chicken marinated and char-grilled, tossed through a salad with roasted pumpkin and potato, local bacon, Tassie fetta, cherry tomato, herbs and Tasmanian Red Kelly dressing.

MENU TASTING PLATE

This Tassie tempter consists of a selection of five tastes from our menu including pumpkin and fetta croquettes, hot smoked ocean trout bruschetta, baked polenta, lamb kofta and chicken aioli bruschetta.

VEGETARIAN MENU TASTING PLATE

V

A selection of vegetarian tastes from our menu including pumpkin and fetta croquettes, risotto balls, baked polenta, haloumi salad, corn bread with cream cheese and scorched cherry tomatoes.

THE HELLYERS ROAD TASTER PLATE

FOR TWO

GFO

A selection of tastes from our menu including hot smoked ocean trout, cherry tomato salad, crispy risotto balls, local smoked ham, cheesy polenta, lamb kofta, marinated Nichols chicken, house made quiche, Ashgrove cheddar, Westhaven marinated fetta, olives, brie, dips with a selection of crackers, grilled pita and crusty bread.



SIDE – HRD WEDGES GF

Salted thick cut house made rosemary scented potato wedges,
with whisky relish and sour cream.

HRD GOURMET BURGERS

All burgers are served in a soft bun, with salad and cheese. Accompanied by
thick cut rosemary scented potato wedges, sour cream and relish.

Scotch fillet marinated in HRD Original Whisky with bacon & beetroot relish

OR

Southern fried Nichols Chicken served with bacon, peri peri and cocktail sauce GF

OR

Pulled Local Pork with smoky BBQ sauce and red onion jam

HOUSE MADE GNOCCHI V GF

Gluten free house made potato gnocchi served with roasted sweet potato,
confit garlic, scorched cherry tomatoes, caramelised onion and broccolini
topped with creamy Italian tomato sauce and shaved grana padano parmesan.

VIETNAMESE PORK & DATE PASTIE

Winkleigh pork sautéed with aromatic Asian flavours, slow cooked until
tender and wrapped in sour cream pastry. Baked until golden and served
with Vietnamese salad and a lime, chilli and ginger dressing.

SLOW COOKED LAMB SHANK GF

Local Tasmanian lamb shank, slow cooked, and served with aromatic
Spanish rice sautéed with chorizo, tomato, chilli and herbs.

NATONE RAINBOW TROUT GF

WITH TASSIE SCALLOPS

Local rainbow trout grilled then baked with butter and parsley
served with creamy leek and bacon sauce, Tassie scallops, scorched
cherry tomato, asparagus and potato rounds.

THE HOUSE SPECIAL

Potted pie of North West Coast beef, braised in Hellyers Road Original Whisky,
caramelised onion and aromatic vegetables, topped with flaky pastry and served with
thick cut rosemary scented potato wedges and a piece of crusty sour dough.

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BOOKINGS

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