

HELLYERS
ROAD
Distillery
TASMANIA

MENU

SOUP OF THE DAY GF

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.

CREAMY POLENTA CHIPS GF

Creamy fried polenta chips served with local garlic aioli and house made tomato sauce.

CRISPY RISOTTO BALLS V

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

PUMPKIN SAGE & FETTA CROQUETTES V

Crispy fried pumpkin, sage, fetta and brown rice croquettes, on a romesco sauce with rocket salad and toasted almond dukkah.

POTUGESE CHICKEN WITH POTATO ROSTI GF

Local Nichols chicken, marinated, roasted and served on a potato rosti with peri peri sauce and garden salad.

WARM HALOUMI V GFO

& ROOT VEGETABLE SALAD

Grilled haloumi cheese tossed with chickpeas, spiced couscous, caramelised Spanish onion, sweet potato, honey Dutch carrot, pickled beetroot, green leaves, and toasted seeds topped with a green goddess dressing.

KIDS PLATTER

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

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.

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.

THAI FISH CAKES GF

Petuna ocean trout poached with ginger, lemon grass and herbs, mixed with Tassie potatoes and served with Vietnamese salad, Thai dressing and a mango, chilli and coriander salsa.

MENU TASTING PLATE

This Tassie tempter consists of a selection of five tastes from our menu including pumpkin and fetta croquettes, Thai fish cakes, Portuguese chicken, polenta chips and dipping sauce and lamb kofta.

VEGETARIAN MENU TASTING PLATE V

A selection of vegetarian tastes from our menu including pumpkin and fetta croquettes, risotto balls, polenta chips and dipping sauce, haloumi salad, chick pea patties.

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 GFO

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 whisky relish

OR

Marinated Nichols Chicken grilled & served with bacon & Whisky relish

GF

OR

Pulled Local Lamb with smoky BBQ sauce and red onion jam

MOROCCAN CHICKPEA PATTIES

GF

Moroccan chickpea patties baked with walnut and feta crumble. Served with char-grilled cauliflower and sesame puree, Romesco and an apple and walnut salad.

CRISPY TASMANIAN PORK BELLY

GF

Tasmanian pork belly, roasted until crisp and served with a salad of baby spinach, roast chilli tossed pumpkin, quinoa, pear and tea soaked currants, finished with a plum sauce.

DUCK LEG WITH TASSIE

GF

POTATO GNOCCHI

Crispy skinned duck leg infused with garlic and thyme, served with house made gnocchi, pepperonata, baby spinach leaves and smoky eggplant puree.

SMOKED RAINBOW TROUT

GFO

TASTING PLATE

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.

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.

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BOOKINGS

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