

HELLYERS
ROAD
Distillery
TASMANIA

LUNCH MENU

SOUP OF THE DAY GFO

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

HELLYERS ROAD SOURDOUGH ROLLS

Two Hellyers Road sourdough rolls with butter, olive oil,
balsamic reduction and pistachio Dukkha.

CHEF'S OWN BAKED BREAD

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

CREAMY POLENTA CHIPS V GF

Creamy garlic & chilli polenta chips served with garlic aioli.

CRISPY RISOTTO BALLS V

Semi dried tomatoes, spring onion and parmesan risotto balls, encrusted in Panko crumbs and fried
until golden. Served with whisky relish and sour cream.

SLOW COOKED BRISKET SPRING ROLLS

Large crispy fried beef and black bean spring rolls served with Nam Jim.

ENTRÉE TASTER FOR ONE

Lovely taster for one includes polenta, risotto balls, brisket spring rolls
and dipping sauces.

WARM HALOUMI & ROOT VEGETABLE SALAD V GF

Grilled haloumi cheese tossed with chickpeas, red quinoa, caramelised
red onion, sweet potato, honey Dutch carrot, pickled beetroot, parsnip,
green leaves and toasted seeds topped with a Romesco sauce.

SMOKED OCEAN TROUT & SKORDALIA BRUSCHETTA

GF

House smoked Tasmanian ocean trout served warm with Skordalia,
On a potato rosti with a tossed salad and spicy saffron mayonnaise.

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.

KIDS PLATTER

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

SIDE – HRD WEDGES

GFO

Thick cut house made rosemary scented potato wedges,
with Hellyers Road whisky relish and sour cream.

WARM CHICKEN SALAD

GF

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

HOUSEMADE POTATO GNOCCHI

V GF

House made potato gnocchi served simply with tomato sugo,
toasted pine nuts, caramelised onion, roast pumpkin,
garlic greens and shaved parmesan cheese.

MARINATED NICHOLS CHICKEN BURGER

Char-grilled Nichols chicken with bacon, salad, cheese and Hellyers Road Distillery whisky relish, served in a milk bun, and accompanied by wedges with sour cream and whisky relish.

CRISPY PORK BURGER

Scottsdale pork belly slow cooked then crispy fried, served in a milk bun with crunchy slaw, aioli and red onion jam accompanied by house wedges, sour cream and whisky relish.

PULLED LAMB BURGER

Slow cooked local lamb served in a smoky BBQ sauce topped with creamy chipotle sauce, cheese and salad in a soft milk bun. Accompanied by wedges with sour cream and Hellyers Road whisky relish.



TASMANIAN OCEAN TROUT GF

Grilled Tasmanian ocean trout served with a fresh shredded salad, tossed with iceberg and baby potatoes and dressed with creamy green goddess dressing and sprinkled with pomegranate pearls and toasted dukkha.

ORANGE GLAZED DUCK GF

Slow cooked duck leg, glazed then roasted. Served with a bean medley, warmed in a broth infused with Scottsdale triple smoked gypsy ham, aromatic vegetables, and baby spinach. Finished with spring onion and herbs.

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.

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, beef spring roll, marinated Nichols chicken, house made quiche, Ashgrove cheddar, Westhaven marinated fetta, olives, brie, dips with a selection of crackers, grilled pita and crusty bread.

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WEEKEND
BREAKFAST MENU



BIG BREAKFAST GFO

Mooreville Park eggs, fried and served with bacon, roast tomato, house made rosti and slow cooked beans and toasted sourdough.

EGGS BENEDICT GFO

Poached eggs with spinach, bacon or smoked trout, sourdough and hollandaise sauce.

WINTER WARMER BREAKY GF V

Grilled haloumi served with spicy chorizo, HRD slowed cooked beans and poached eggs.

HRD BIG BREAKY BURGER

Two fried eggs, two rashers of bacon with melted Deloraine cheddar
Topped with aioli and red onion jam and served in a toasty bun.

SMASHING GOOD AVO GFO VO

Grilled sourdough topped with smashed avocado, bacon, poached eggs and crumbled fetta.

TOASTED SUNRISE CROISSANT

Croissant filled with local leg ham, Ashgrove cheddar, poached egg and hollandaise.

LOOKING FOR A SWEET TREAT?

VERY BERRY FRENCH TOAST

Two thick slices filled with house made jam and dark chocolate, coated then fried and tossed in cinnamon sugar served with double cream.

HRD PIZELLE WAFFLES GF

Italian 'Pizzelle' waffles with warm hazelnut chocolate sauce, vanilla bean ice cream and double cream.

JAM & BUTTER CROISSANT

Toasted croissant served with butter and house made jam.

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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