

AMBLESIDE

DISTILLERS

MENU

OUR BOTTLES

375ml 700ml

Small Acre Gin

\$45

\$79

Small Acre, big flavour. Twelve unique botanicals make up this gin, most of which we grow ourselves in the distillery garden or source locally. Small Acre is savoury and aromatic.

No. 8 Botanical Gin

\$45

\$79

No. 8 showcases the beautiful citrus profile of South Australian organic Riverland oranges. This botanical gin is smooth and soft on the palate. No. 8 is our recommendation for a refreshing and zesty G&T on a sunny day.

Big Dry Gin

\$48

\$85

Big, dry and peppery - but not too spicy. Big Dry has notes of rosemary and thyme. What sets this gin apart is the jalapeno that gives an extra kick. The intense and robust flavours complement the dry taste of the juniper berries.

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TASTING FLIGHTS

Flight of our 3 Signature Gins **\$18**

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

Garnishes - Fresh basil, organic orange, jalapeno & coffee beans

G & T'S

Small Acre Gin and Tonic **\$12**

With Mediterranean Tonic, fresh apple, cracked pepper and thyme

No. 8 Botanical Gin and Tonic **\$12**

With Mediterranean Tonic and dehydrated Riverland oranges

Big Dry Gin and Tonic **\$13**

With Indian Tonic, a slice of jalapeno and locally roasted coffee beans

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COCKTAILS

Red Snapper **\$18**

"Bloody Mary" - Spiced to Order

Big Dry Gin, Worcestershire Sauce, Tobasco, Tomato Juice, Salt, Pepper

The Winchester **\$16**

Long - Fruity - Floral

No. 8 Gin, Elderflower, Dehydrated Fruit, Citrus, Bitters

Old Man Collins **\$17**

Long - Citrus - Spritzy

No. 8 Gin, Orange, Ginger, Soda, Orange Bitters

Clover Club **\$17**

Short - Juicy - Sour

No. 8 Gin, Raspberry, Citrus

Small Acre Smash **\$18**

Short - Refreshing - Herbacious

Small Acre Gin, Cucumber, Basil, Citrus

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COCKTAILS

Classic Negroni **\$18**

No. 8 Gin, Campari, Antica Formula

Amber Negroni **\$18**

Small Acre Gin, Disaronno, Lillet, Rosemary, Citrus

No. 8 Botanical Gin Martini **\$22**

Made with our No. 8 Botanical Gin, this martini has smooth and subtle hints of citrus, best garnished with a twist

Big Dry Gin Martini **\$22**

Made with our Big Dry Gin, This martini has a peppery kick, softened by rosemary and thyme. Best served dry with a bar spoon of olive brine

How to order the perfect Martini

How you like your martini depends on the amount of vermouth added. Little to no vermouth is dry and lots of vermouth is wet. A teaspoon of olive brine is dirty and a few teaspoons is very dirty to filthy. Garnish with sicilian olives or a citrus twist and whallah!

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BEER & SPARKLING

Uraidla Brewery Session Ale	4.2%	\$9	Corona	4.5%	\$8
Pirate Life Throwback IPA	3.5%	\$9	Prosecco	gls/btl	\$9/\$45
Goodiesons Pilsner	5%	\$10			

SOFT DRINK

Coke	\$4	Limonata / Lemon	\$4
Coke Zero	\$4	Aranciata / Orange	\$4
Chinoto / Blood orange	\$4	San Pellegrino Mineral Water 750ml	\$9
Melograno e Arancia / Pomegranate & orange	\$4		

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NIBBLES

Mixed Olives served with grissini sticks \$9

Herbed and pickled kalamata olives from the Adelaide Hills

Selection of mixed Almonds \$8

Sea salt and powder smoked almonds from Taronga Almonds

SHARE PLATES

Trio of Dips served with flat bread \$18

Seasonal dips from the Adelaide Hills served with toasted flat bread

Burrata \$24

Hand knotted creamy cheese with fresh tomato, basil, olive oil and crusty grilled bread

Woodside Edith Whole Wheel \$26

A wheel of soft goats cheese topped with crushed hazelnuts and truffle honey, served with lavosh, seasonal fruits and muscatels

*We cannot guarantee that our food does not contain traces of nuts or other allergens.
Gluten free, vegetarian and vegan options are available on request. Surcharge may apply.*

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SHARE PLATES

Charcuterie **\$28**

Your choice of cured meats served with grissini sticks

CURED MEAT SELECTIONS:

Prosciutto *Italian dry-cured ham* **\$10**

Bresaola *Air-dried, aged salted beef* **\$9**

Copacollo *Traditional dry-cured pork* **\$9**

Casalingo Salami *Mild home style cured sausage* **\$8**

Ambleside Cheese Plate **\$26**

Your choice of two of the following cheeses served with lavosh, seasonal fruits, muscatels and our very own Small Acre Gin & Pear Paste

CHEESE SELECTIONS:

Brie *Udder Delights, Hahndorf*

Soft & ripe cow's milk cheese with a creamy, velvety texture

Monforte *Section 28, Woodside*

Semi-hard cow's milk cheese. Complex sweet and fruity, balanced by roasted nut and subtle earthy undertones

Anthill Goats Cheese *Woodside Cheese Wrights, Woodside*

Encrusted with Native Australian green ants, citrus-like flavour, lemon myrtle

Heysen Blue *Udder Delights, Hahndorf*

Firm cheese with complex fruity and salty cheddar flavours and a rich creaminess

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