

**AMBLESIDE**  
DISTILLERS

SMALL ACRE, BIG SPIRIT.

*#amblesidedistillers*

# ABOUT US

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**Ambleside Distillers produces uncomplicated, creative and innovative spirits.**

While always keeping respectful to the traditional art form of distilling, we as craftsmen challenge the conventional distilling mindset and focus on attention to detail in every aspect.

Sourcing the highest quality ingredients, some of which are picked and grown in our distillery garden or from local Adelaide Hills farms. Each hand-crafted spirit encompasses its own personality, one that will have a lasting effect to stand the test of time.

# BOTTLES

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	375ml	700ml
<b>SMALL ACRE GIN</b>	45	79
<p>Small Acre, big flavour. 12 unique botanicals make up this gin, most of which we grow ourselves in the distillery garden or source locally. Small Acre is savory and aromatic.</p>		
<b>NO. 8 BOTANICAL GIN</b>	45	79
<p>No. 8 showcases the 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&amp;T on a sunny day.</p>		
<b>BIG DRY GIN</b>	48	85
<p>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 &amp; robust flavours complement the dry taste of the juniper berries.</p>		
<b>THREE PACK</b>	128	
<p>3 x 375ml bottles of each of our Gins.</p>		
<b>LIMITED RELEASE</b>	500ml	
<b>COFFEE SIPPING LIQUEUR</b>	60	
<p>This lightly filtered liqueur is bolstered by the festive flavours of dates, cassia bark, bunya nuts and almonds. The single origin coffee beans have been soaked and steeped to release rich flavours of vanilla, toffee and yellow peach.</p>		

*Bottle prices are for retail purchase only.*

# MENU

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We have taken extra time and 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 fresh produce on sight, keeping packaging and waste to a minimum. When incorporating fruit into our cocktail recipes we make sure to use the entire fruit and what can't be used will be kept for garnishes, syrups & fermentation (and even for use in distilling).

We pride ourselves on our knowledge and love of all things Gin and cocktails. Feel free to ask our friendly bar staff if you have any questions regarding classics or bespoke cocktails. From sours to spritzes there is something for everyone to enjoy!

# SIMPLE G&T'S

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The best way to taste and understand the flavour profiles of our spirit is through one of our tasting flights. We recommend a flight followed by our signature G&T's with your favourite gin.

## FLIGHT OF THREE 20

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 - Basil, Dehydrated Orange, Jalapeno & Coffee Beans*

**+ Coffee Sipping Liqueur 5**

## NO. 8 BOTANICAL GIN 12

Dehydrated orange with FeverTree Mediterranean Tonic

## SMALL ACRE GIN 12

Basil with FeverTree Mediterranean Tonic

## BIG DRY GIN 13

Jalapeno, coffee beans, Strangelove Dirty Tonic

# A LITTLE LESS SIMPLE G&T'S

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<b>MR. BAY</b>	13
Small Acre Gin, olive, bay leaf, Strangelove Dirty Tonic	
<b>THE POMERANIAN</b>	13
No. 8 Botanical Gin, pomegranate, mint, FeverTree Mediterranean Tonic	
<b>DANI CALIFORNIA</b>	14
Big Dry Gin, mango, chilli, Strangelove Dirty Tonic	
<b>HAIL MARY</b>	13
Big Dry Gin, rosemary & lemon with FeverTree Indian Tonic	
<b>STRAWBERRY FIELDS</b>	13
Small Acre Gin, strawberry, mint, FeverTree Mediterranean Tonic	
<b>HAMMER THYME</b>	13
Small Acre Gin, dehydrated pear, thyme, FeverTree Mediterranean Tonic	
<b>BITTER SWEET SYMPHONY</b>	14
No. 8 Botanical Gin, grapefruit, rosemary, black pepper, Strangelove No.8 Tonic	

## GIN & JUICE

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<b>NO. 8 BOTANICAL GIN &amp; JUICE</b>	17
With fresh orange & mandarin juice	
<b>SMALL ACRE GIN &amp; JUICE</b>	17
With fresh apple & pear juice	
<b>BIG DRY GIN &amp; JUICE</b>	17
With fresh pineapple juice	

# COCKTAILS

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<b>HOT OFF THE PRESS</b>	19
Jalapeno infused Big Dry Gin, lemon, honey	
<b>RHUBY, RHUBY, RHUBY</b>	18
Big Dry Gin, pear & rhubarb tea, lemon, Lillet, orange bitters	
<b>OH ROSIE</b>	18
No. 8 Botanical Gin, orange & rosemary syrup, lime	
<b>WE'RE JAMMIN</b>	18
Small Acre Gin, rhubarb tea, Beerenberg strawberry jam, soda	
<b>EASTSIDE STIRDOWN</b>	22
Small Acre Gin, cucumber distillate, mint, elderflower	
<b>COFFEE &amp; BICKIES</b>	20
No. 8 Botanical Gin, Coffee Sipping Liqueur, rye whiskey, Campari, sweet vermouth, mint, chocolate & orange bitters	
<b>MARTINI 2.0</b>	22
A classic wet martini with Small Acre Gin & rhubarb infused dry vermouth, garnished with a lime twist and pepper berries	
<b>ALL THINGS SPICED</b>	22
Classic dry martini with Big Dry Gin, jalapeno infused vermouth, smoked rosemary, kaffir lime leaf	
<b>GARDEN OF EARTHLY DELIGHTS</b>	18
Big Dry Gin, elderflower, spiced raspberry & kaffir lime, pineapple, lime	



# NOT GIN

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Pikes Pilsner	10
Corona	9
Pirate Life Throwback	9
Uraidla Session Ale	10
Sidewood Pear Cider	10
Artwine Prosecco	9 / 45

## NON ALCOHOLIC

Coca Cola	4
Coca Cola No Sugar	4
Limonata / Lemon	4.5
Peach Iced Tea	4.5
Strangelove Ginger Beer	4.8
Strangelove Grapefruit Soda	4.8
Capi Soda	4
San Pel. Sparkling Water 750ml	9

## SMALLER

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**SOURDOUGH WITH OIL & VINEGAR** 8 (VG)

Warm sourdough, olive oil, vinegar

**OLIVES WITH GRISSINI STICKS** 9 (VG)

Adelaide Hills herbed & pickled kalamata olives, sicilian olives

**MIXED ALMONDS** 9 (VG)

Sea salt & powder smoked Taronga almonds

## BIGGER

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**BURRATA** 22

Hand knotted creamy cheese served with cherry tomatoes, olive oil & basil

+ Sourdough 8

**TOASTIE** 12 (V)

Goats cheese, Beerenberg apricot jam, thyme

**REUBEN SANDWICH** 16

Pastrami, sauerkraut, russian dressing on soourdough served with a pickle

**HUMMUS & PITA** 20 (VG)

Hummus, pomegranate, olive oil, warm pita

**BETROOT & GOATS CURD SALAD** 16 (V)

Baby beets, goats curd, walnuts, rocket & pear

# TO SHARE

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**DIPS WITH PITA** 20 (V)  
Seasonal local dips with warm pita

**CHARCUTERIE** 28  
Your choice of cured meats served with grissini sticks

**PROSCIUTTO** 10  
Italian dry-cured ham

**COPACOLLO** 9  
Traditional dry-cured pork

**CASALINGA SALAMI** 9  
Mild home style cured sausage

**AMBLESIDE CHEESE BOARD** 28 (V)  
Your choice of two cheeses, lavosh, seasonal fruits and our Small Acre Gin & pear paste

**BRIE** *Udder Delights, Hahndorf*  
Soft, ripe cow's milk, creamy, velvety

**FONTINA VECCHIO** *Section 28, Woodside*  
Semi-hard cow's milk, rich, sweet, fruity, buttery finish

**ASHED GOATS** *Woodside Cheese Wrights*  
Soft, Ashed, creamy, goats milk, tangy, earthy

**HEYSEN BLUE** *Udder Delights, Hahndorf*  
Firm, complex, fruity and salty cheddar flavours, rich

**CHICKEN LIVER PATE** 22  
Served with pickles & crisp bread

*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.*

