

MENU

PLATTERS

OUR GORGEOUS PLATTER SELECTION
GIVES YOU A CHOICE OF SOMETHING NIBBLY
TO SHARE BETWEEN 2-3 PEOPLE AS YOU SIP
ON SOME FABULOUS FOSSEY'S WARES!

CHEESE PLATTER (GFO) **\$28**

Our famous Cheese Platter.
Featuring Dutch Edam, Australian Pecorino
and Camembert with crackers, Fossey's Gin Jam,
mixed nuts and an array of local dried fruit

DELI PLATTER (GFO) **\$34**

A delicious platter of salami and prosciutto,
with marinated grilled vegetables, olives,
crostini, Fossey's Original Gin pickled
vegetables and bocconcini

FOSSEYS CLASSIC PLATTER **\$42**

An array of scrumptious Fossey's items,
perfect for sharing. Includes crumbed gin
chicken bites, Moroccan cauliflower, Cider-
soaked 'Adobo' pork belly, duck spring rolls
and funky fries, served with Fossey's Desert
Lime Gin aioli and dark plum-sriracha sauce



Let's be friends! Scan to sign up to
'Friends of Fosseys' for exclusive discounts
& pre-release purchasing opportunities!

TOASTIES

G&T HAPPY HOUR!

5PM-6PM THURSDAY-SUNDAY

ENJOY YOUR FAVOURITE FOSSEY'S GIN & TONIC
PLUS A DELICIOUS TOASTIE FOR \$20

WHISKY BEEF **\$12**

Pulled braised brisket, dill pickles and
vintage cheddar

SALTIMBOCCA. **\$12**

Salami, prosciutto, sun-dried tomato
pesto and grana padano

CHICKEN MOJITO **\$12**

Pulled roasted rum chicken, mint
relish and gouda

ZUCCHINI & EGGPLANT **\$12**

Grilled zucchini, eggplant and capsicum
with basil pesto and feta



TAPAS

CAULIFLOWER (VEG)

Moroccan cauliflower with Fossey's
Dessert Lime Gin aioli

CRUMBED GIN CHICKEN

Crumbed gin chicken with tropical
salsa in crisp lettuce

GYOZA

Steamed and pan-seared with san
choy sauce and toasted sesame seeds
Prawn \$16 | Vegetable \$14

CROQUETTE (GF)

Potato croquette with Tasmanian smoked
salmon, Creole sauce and crumbed parmesan
cheese

FUNKY FRIES

Funky fries served with Fossey's
famous Red Gum Rum BBQ sauce and
Desert Lime Gin aioli

SATAY CHICKEN (GF)

Satay chicken skewers served with
chive yogurt

ARANCINI (VEG)

Arancini balls served with Fossey's
Vodka Napoli sauce, topped with
shaved grana padano and basil pesto

\$16 SALT & PEPPER SQUID (GFO) **\$16**

Fossey's Gin Salt & pepper squid
served with Asian slaw, Fossey's Desert
Lime Gin aioli and lemon wedge

\$16 PORK BELLY (GF) **\$20**

Cider-soaked 'Adobo' pork belly with
plum pottage and Fossey's Gin pickled
vegetables

\$16 BIRD BURGERS **\$24**

2 mini boozy crispy chicken burgers in
gochujang sauce, ranch slaw and funky fries

\$18 SPRING ROLLS **\$18**

Duck spring rolls with dark plum and sriracha
dipping sauce

\$12 BAKED CAMEMBERT (VEG, GFO) **\$24**

Baked camembert served with our
single malt honey glaze, crushed
pistachios with local artisan bread

\$16 PATE (GFO) **\$24**

Classic chicken liver pate with toasted french
bread

\$18 CURRIED CHICKPEA (VEG, GF, DAIRY FREE) **\$22**

Pan-tossed chickpea in garam masala coconut
cream sauce served with spiced avocado mash
and papadum crackers