

THE MILL KITCHEN



Welcome to Clyde Mill and our Distillery Kitchen. Our family has called Bothwell home for generations and we take great pride in showcasing the region. Our ingredients have been thoughtfully sourced to reflect its quality and character, with many of the producers featured on this menu having close ties to the local community, we're delighted to share their work, and a true taste of place, with you.

John and Annie Ramsay

SAVOURY PLATES

TASMANIAN CHEESE

**Your choice of one, two or three premium Tasmanian cheeses-
Coal River Blue • Coal River Triple Cream • Bay of Fires Mature Cheddar**
Served with Tasmanian quince paste, dried fruit, Tasmanian Salted Lavosh and artisanal crackers. [V, GFA CN]

14 / 24 / 32

CHARCUTERIE BOARD | SERVES TWO

Finely sliced cured meats, three Tasmanian cheeses (as above) complemented by roasted vegetables, marinated olives, dip, quince paste, artisanal crackers, grissini, spiced nuts and dried fruit. [GFA, CN]

50

THE MILL GARDEN PLATTER

A vibrant assortment featuring one Tasmanian Cheese, crisp vegetables, golden falafel, marinated olives, spiced nuts, seasonal roasted vegetables, gourmet dip, and artisanal crackers. (Substitute with vegan feta) [V, VEA, GF, DF, CN]

32

TASMANIAN SPIRIT REVITALISED

NANT LANE, BOTHWELL

THE MILL KITCHEN



SAVOURY PLATES

LOCALLY SOURCED PIES

Lamb & Vegetable • Venison • Veggie Quiche ^[V]

Hearty and comforting, with rich gravy, served on a bed of creamy homemade mashed potato **20**

Single Pie and Homemade Relish (without mash) **13**

FRIES

Tasmanian shoestring fries, golden and perfectly crispy, seasoned and served with a side of aioli or tomato sauce. ^[V, DF] **10**

MIXED NUTS

Aromatic blend of mixed nuts, lightly seasoned. ^[Ve, GF, DF, CN] **5**

MARINATED OLIVES

Mixed olives, a perfect accompaniment. ^[Ve, GF, DF] **7**

LITTLE MILLER'S PLATE

A fun and delicious plate for our younger guests, featuring tasty cheese cubes, ham slices, dip, fresh seasonal veggie sticks, and crackers. ^[GF/VEA] **15**

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SWEETS

DAILY CAKE SELECTION

Ask our team for today's delicious cake.

8

ARTISAN BISCUIT

Perfect with coffee. [V, CN]

4

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Allergen Information

At Clyde Mill, we are committed to providing delicious food and a safe dining experience.

Please be aware that our kitchen handles common allergens including **Wheat (Gluten), Dairy (Milk), Eggs, Fish, Crustacea, Peanuts, Tree Nuts (Almond, Brazil nut, Cashew, Hazelnut, Macadamia, Pecan, Pine nut, Pistachio, Walnut), Soy, Sesame, Lupin, and Sulphites.**

While we take great care to minimise the risk of cross-contamination, we cannot guarantee that any dish will be completely free of all allergens due to the nature of our kitchen operations.

If you have a food allergy or intolerance, please inform our staff before ordering. Our team can provide detailed ingredient information for each dish to help you make an informed choice.

Allergen & Dietary Key:

V: Vegetarian – Crafted without any meat, poultry, or seafood.

Ve: Vegan – Mindfully prepared without any animal products, including meat, dairy, eggs, or honey.

Va: Vegetarian Available – This dish can be thoughtfully adapted to be vegetarian; please speak to our team.

DF: Dairy Free – Prepared without dairy ingredients.

GF: Gluten Free – Created without gluten-containing ingredients.

GFA: Gluten Free Available – A gluten-free modification of this dish can be prepared; please inform our team.

CN: Contains Nuts – Please be aware this dish includes nuts (peanuts and/or tree nuts).

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