

THE MILL KITCHEN



Welcome... 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

PLATES TO SHARE

Mixed Nuts - \$5 (CN)

*Pair with: Clyde Mill Tawny Cask (N1979) - light, fruity, and soft enough to let the roasted nuts shine.

Mixed Marinated Olives & Grilled Chorizo - \$18

served with charred lemon (GF, DF)

* Pair with: Clyde Mill Citrus Gin - grapefruit and mandarin lift the smoky chorizo.

Potted Hare & Prune Terrine - \$25

served with Rhubarb and Apple Chutney & Sourdough

* Pair with: Clyde Mill Tawny Cask (N1982) - rich, sticky & warming. Perfect with sweet prune & game.

House-made Eggplant & Miso Dip - \$19

sourdough with olive oil & roasted beets (V, VEA, GFA)

* Pair with: Clyde Mill Dry Gin - crisp juniper and pepperberry spice cut through the creamy miso.

Whole Baked Coal River Brie - \$39

marinated figs, walnuts, Tasmanian honey, bread & lavosh (V, CN)

* Pair with: Clyde Mill Tawny (N1982) or a Dry Gin & tonic.

Home Apple Smoked Chicken Salad - \$30

avocado & house-made bacon (GF, DF)

* Pair with: Clyde Mill Bourbon (N1419).

LARGER PLATES

Zucchini Pasta - \$39

Garlic Cream Sauce, Distillery Garden Herbs finished with Pecorino & Pinenuts (CN)

* Pair with: Clyde Mill Dry Gin & Tonic.

24hr Braised Nant Farm Lamb & House-Made

Gnocchi - \$34

Our own Nant Farm lamb - true Bothwell produce, straight to your plate. Served with house-made potato gnocchi and fresh parmesan.

*Pair with: Clyde Mill Tawny Cask (N1982) - rich caramel warmth meets Bothwell lamb.

The Graze & Dram - \$60

Selection of Italian Style Meats & Tasmanian Cheeses, Olives, Relish, Lavosh, Bread & Poached Whisky Fruits

- Add a 30ml Dram of Clyde Mill Whisky \$9 each (poured at bottle strength)

Fries served with aioli or tomato sauce - \$10

* Pair with: Clyde Mill Bourbon Cask (N1419) highball - bold, smooth, and lightly sweet.

Little Miller's Plate - \$15

For the Puggles: cheese cubes, dip, fresh Tasmanian vegetables, fruit and Crackers *paired with a Juicebox

SWEET PLATES

Tasmanian Raspberry & Clyde Mill Apera Whisky

Crème Brûlée with amaretti biscuit - \$15 (GFA)

* Pair with: Clyde Mill Apera Cask (N1152) – echoes fortified notes, berry sweetness & toffee.

Cheeseboard for One - \$23

two Tasmanian cheeses with accompaniments

* Pair with: Clyde Mill Bourbon Cask (N1419) - toffee and chocolate notes wrap around the cheese beautifully.

Daily Cake Selection -

Ask our team for today's delicious cake.

Clyde Mill Whisky Coffee - \$16

For those who like their caffeine with a little conviction....

Clyde Mill Whisky • Hot Coffee • Brown Sugar • Cream

HOT DRINKS

Coffee - Flat White, Cappuccino, Long Black, Latte - \$5

Hot Chocolate/Mocha - \$6

Tea Pot - English Breakfast, Green, Earl Grey, Peppermint, Lemon & Ginger, Chamomile - \$5

SOFT DRINKS

Coca Cola, Solo, Coke Zero, Lemonade - \$4

Lemon, Lime Bitters - \$5

San Pellegrino (700ml) - \$8

At Clyde Mill, we take care to provide safe, delicious food, but our kitchen does handle common allergens. Please let our staff know of allergies/intolerances before ordering.

V = Vegetarian | Ve = Vegan | DF = Dairy Free | GF = Gluten Free | GFA = GF Available | CN = Contains Nuts

TASMANIAN SPIRIT REVITALISED

NANT LANE, BOTHWELL