



*The*   
**CLYDE MILL DISTILLERY**  
**+ KITCHEN SEAFOOD MENU**

**Canapes**

Single Oyster 'w' MillPond Raspberry Gin Granita  
Home Smoked Trout Rilletto on Crispy Sourdough

**First Course**

The Raw Plate - Kingfish, Tuna, Cured  
Mill Pond Citrus Gin Kingfish

**Second Course**

Scallop & Home Cured Bacon & Clyde Mill Whisky  
Chowder 'w' JR Potatoes

**Third Course**

King Morwong, Lisbon & Mussel Broth  
'w' Saffron Potatoes & Confit Fennel

**Dessert**

Star Anise Panna Cotta, Clyde Mill Bourbon Whisky  
Gel & Poached Pears 'w' Meringue Chards

*Please inform us of any dietary requirements*

**Clyde Mill Distillery + Kitchen Seafood Dinner**

An evening celebrating the delights of Tasmanian Seafood.

Place: Clyde Mill Distillery + Kitchen. 254, Nant Lane. Bothwell 7030

Time: 6.30pm (Canapes) for 7pm Sit Down

Date: Friday 22<sup>nd</sup> May. 2026

Price: \$135pp - Five Courses

Additional Matched Drinks  
Package - \$70pp

A matched glass with  
each course

Gin + Whisky guided tasting before  
dessert with John & Jayne.  
Four 15ml pours, a few stories.  
\$30pp