

autumn share plates

free wi-fi @TimDist20

ARANCINI (gf) (v) (3 pieces)	26
whisky, leek, fennel & fetta balls, romesco sauce, basil & grated pecorino	
PORK BELLY (3 pieces)	27
crispy, twice cooked pork belly in house made soft bao buns with Sichuan pickled cucumber, hoisin, our aioli & cos lettuce	
HALOUMI (gfo) (v) (3 pieces)	26
pan fried haloumi on a grain, beetroot & pumpkin seed salad with pesto stuffed medjool dates	
FRIED CHICKEN (df) (3 serves)	27
Free range Milawa chicken pieces, Korean inspired flavours & barbeque sauce, slaw & leaves	
PRAWNS (6 prawns)	28
panko crumbed prawns on a salad of wombok, green papaya & bean shoots with Thai style dressing, topped with sticky soy & fried shallots	
PULLED BEEF (gfo) (3 serves)	27
ABeckett's Creek beef on a sweet parsnip cream with a yoghurt-tahini dressing, fresh herbs, pomegranate seeds & molasses, served with flour tortillas to wrap it all up in!	
DUCK BASTILLA (3 parcels)	28
Moroccan style, sweet spiced, Great Ocean Road duck pastry parcel, dusted with cinnamon sugar & served on minted Schulz labneh	
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KID'S small TASTE PLATE for under 12 only (gfo) (vo)	10
Bouchier's kabana, cheese, seasonal fruit, bread	

SIDES

CHIPS (gf)	10
with our aioli or tomato sauce or both! (extra sauce serves 4 ea)	
SALAD (gf) (v)	10
dressed leaves, Meredith marinated fetta, pecans, pear	
BREAD	12
house baked sourdough with olive oil & dukkha	

Extra pieces are available for the main dishes
No individual bills but we are happy to split the table evenly

TIMBOON TASTINGS

WHISKY TASTING *20

5 x 7.5ml pours of our Single Malt Portfolio,
 with a souvenir tasting card.

**If you purchase a bottle of whisky from our range, the tasting fee is waived.*

TIMBOON TASTING - SAVOURY *15

3 x 15ml pours

12 Apostles Gin, Snake Track Vanilla Vodka & Limoncello

**If you purchase a bottle of the above, the tasting fee is waived*

TIMBOON TASTING - SWEET *15

3 x 15ml pours

Strawberry Schnapps, Coffee Cream &
 Salted Caramel Whisky Liqueur

**If you purchase a bottle of the above, the tasting fee is waived*



Our distiller's black Angus beef are fed on lush paddock grass & spent barley from our whisky making process. In a closed loop, no waste production, the beef is processed by our artisan butcher Brendon Bouchier, used in our menu and is also available to take home in fresh/frozen packs. **#zerowaste**

gf = gluten free

gfo = gluten free option

v = vegetarian

vegan option = please ask

df = dairy Free

· Our kitchen is **not nut free** & our distilling environment may contain **traces of gluten** in the air throughout our **venue**

· **A 15% surcharge applies on public Holidays.**

If you have a food ALLERGY, please advise our crew at time of ordering as not all ingredients are listed on the menu