



BIRD IN HAND
TASMANIA

TASTING ROOM
MENU

TASTING ROOM FOOD MENU

House Focaccia

Whipped butter (gf, df,v) \$8

Marinated olives (v, gf, vg, df) \$6

Tasmanian Oyster Company

½ dozen oysters w mignonette (gf, df) \$28

Today's Soup

Served with Pigeonwhole sourdough \$14

Chicken Liver Pâté

Blackberry jam, honey on sourdough
toast \$18

East Coast Scallop & Potato Rosti

Mussel cream, chives and roe (gf, df) \$24

Long Name Farm Pork Belly

Honey, elderflower (gf, df) \$26

Zucchini Schnitzel

Sesame mayonnaise, pickles, pecorino
(gf, v, df) \$28



Vegetarian (v) - Vegan (vg) - Gluten Free (gf) - Dairy Free (df)

Free Range Chicken Kiev
Potato mash, green pepper sauce \$32

Tasmanian Wallaby Ragu
House made pasta, pancetta, saltbush \$36

Market Fish
Sauce Vierge \$MP

Ploughman's Plate
Bruny island Tom, Long Name Farm \$30
leg ham, pickles, soft egg, sourdough,
crackers (gfo, dfo, vg)

SIDES

Wood Fired Carrots
Buckwheat, tamari & bitter leaves \$14
(v,vg, gf, df)

Raw Brassica Salad
Cashews & cranberries (v, vg, gf, df) \$14



SOMETHING SWEET

Today's Sorbet \$12

Plum Ice Cream

Blueberries, tarragon oil (gf,v) \$15

Soft Meringue

Lemon myrtle, mandarin and bay leaf
custard (gf, df, vg) \$15

Scones

Seasonal jam & clotted cream (vg) \$14

Selection of Cheeses & Crackers

\$26
Vegan option available



TASTING ROOM KIDS MENU

Chick Tenders & Chips	\$16
Fish & Chips	\$16
Napoli Sauce Pasta	\$16
Butter & Cheese Pasta	\$16

**All kids meal comes with complimentary scoop of ice cream*



Vegetarian (v) - Vegan (vg) - Gluten Free (gf) - Dairy Free (df) - (MP) Market Price

THE TASMANIAN TASTING EXPERIENCE

\$15 per guest

Our Tasmanian Tasting comprise of Bird in Hand's finest wines from the Tasmanian Series. Crafted to harness Tasmania's cool-climate terroir and produce wines of distinct character and elegance. It is an ode to winemaking in the rugged wilderness of Australia's final frontier.

2025 Tasmanian Sparkling

2025 Tasmanian Riesling

2025 Tasmania Nouveau Pinot Noir

2024 Tasmanian Reserve Pinot Noir



THE PINNACLE TASTING EXPERIENCE

\$30 per guest

Our Pinnacle Tasting comprise of Bird in Hand's finest wines from the Tribute, Nest Egg and Italian Series. The varieties released in each series are dependent on near perfect vintages and exceptional fruit. The wines are created with slow deliberation and stored meticulously in the finest French Oak.

2023 Bird in Hand 'O' Sparkling

2025 Italian Series Pinot Grigio

2023 Nest Egg Chardonnay

2022 Nest Egg Syrah

2013 Tribute Series MAC Shiraz

'Bird' Blended Malt Whiskey



BEVERAGE MENU

BY THE GLASS

SPARKLING 125ml

2025	Sparkling Pinot Noir	<i>Adelaide Hills, SA</i>	13
2025	Tasmanian Sparkling	<i>West Tamar, TAS</i>	14

WHITE 150ml

2025	Tasmanian Riesling	<i>West Tamar, TAS</i>	16
2025	Sauvignon Blanc	<i>Adelaide Hills, SA</i>	15
2025	Pinot Gris	<i>Adelaide Hills, SA</i>	17
2024	Chardonnay	<i>Mt. Torrens & Woodside, SA</i>	20

ROSÉ 150ml

2025	Pinot Rosé	<i>Adelaide Hills, SA</i>	15
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RED 150ml

2025	Tasmanian 'Nouveau' Pinot Noir	<i>West Tamar, TAS</i>	16
2025	Tasmanian 'Reserve' Pinot Noir	<i>West Tamar, TAS</i>	24
2025	Two in The Bush Shiraz	<i>Adelaide Hills, SA</i>	16

WHISKEY 30 ml

'Bird' Blended Malt Whiskey	\$17
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BEER

Due Cane Hut to Hut Walk - Pale Ale	<i>Launceston, TAS</i>	11
Due Cane Resting at Pinestone Creek - Mid Ale	<i>Launceston, TAS</i>	10
Bruny Island Beer Co. Bruny Black - Dark Ale	<i>Bridgewater, TAS</i>	13
Cascade Brewery Blue - Lager	<i>South Hobart, TAS</i>	9
Willie Smith 'Traditional' Apple Cider	<i>Huon Valley, TAS</i>	12
Heaps Normal 0% Quiet XPA	<i>Melbourne, VIC</i>	9
Heaps Normal Zero Cider	<i>Melbourne, VIC</i>	9

MOCKTAILS

Fennel & Blackcurrant

Apple Kunzai

