



BRUNY ISLAND PREMIUM WINES

Bruny Island Premium Wines is a local family business run by winemaker Bernice Dillon. We are passionate about offering a unique and enjoyable local experience, with a strong connection between our premium, handcrafted wines and Bruny Island and Tasmanian fine produce.

SMALL PLATES

House baked bread 'w' whipped butter (VGO)	\$14
Warm marinated Bruny Island olives (GFO/V/VG)	\$12
Tasmanian duck liver parfait, Tassie cherries w our Apple Brandy, vincotto, house baked bread (GFO)	\$28
Sunflower tahini, hazelnut dukkah with seeded crispbread (V, VG, GF)	\$16
Truffle Fries, parmesan (V, GF)	\$14

OYSTERS

Little Taylors Bay Bruny Island Oysters	
Natural 'w' Fresh Lemon (GF)	½ DOZ \$27 DOZ \$52

PLATTERS

Island Tasting Platter

BISH smoked trout, chicken and wallaby, Bruny Island oysters, marinated olives, three cheeses, cured meats, house cherry chutney, assorted crackers, house bread (GFO)	\$40 (1) \$75 (2)
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Cheese Platter

Three cheeses, house Pinot cherry chutney, assorted crackers, house bread (GFO/V)	\$36
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Baked Brie

Pinot cherry chutney, vincotto, bread (GFO)	\$38
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KIDS MENU

Chips with tomato sauce (V, GF)	\$10
Cheese and fruit platter, crackers, house bread (GFO)	\$15
Valhalla ice cream choc top cone	\$ 8