



DAYLESFORD CIDER

WELCOME

Welcome to Daylesford Cider — where our award-winning, handcrafted ciders are poured alongside fresh, homemade food made to share. Our kitchen focuses on simple, honest dishes — wood-fired pizzas, seasonal plates and house-made treats — all designed for a relaxed, social style of dining. Settle in with friends, explore our range of ciders pressed on site, and enjoy the best of regional hospitality in our orchard-side home.

Want to order straight from your table? Connect to our free **Wi-Fi** and scan the QR code for food and drinks. No app download needed — quick and seamless

DRINKS LIST CIDER

CIDER TASTING PADDLE

\$30

Pre-set paddle showcasing 7 different ciders
1.8 standard drinks

ON TAP

GINGER PEAR 5%

Refreshing, medium dry

\$8 POT / \$16 PINT

SESSION 5%

Easy drinking, medium finish, pub-style cider

\$8 POT / \$16 PINT

WILD OAK 6%

Slow, long ferment, oaked, medium-dry and robust.

\$8 POT / \$16 PINT

SCRUMPY 5%

Farmhouse-style using our own unique yeast strain, bold and authentic

\$8 POT / \$16 PINT

CLOUDY DRY 6%

Unfiltered, traditional, dry

\$8 POT / \$16 PINT

Surcharges: 10% will be applied on Sundays and 15% on public holidays.

CIDER

**DID YOU KNOW? OUR OWNER AND CIDER-MAKER, JON MACKIE, HAS WON
MULTIPLE AWARDS YEAR ON YEAR ACROSS A BROAD RANGE OF CIDER
STYLES, INCLUDING BEST AUSTRALIAN CIDER 2025.**

LOWER ALCOHOL

HERITAGE LIGHT 2.5%

\$8 CAN

less than 1 standard drink, refreshing, medium finish

DRY

VINTAGE DRY 6%

\$12 CAN

*Organic, dry, crisp, mildly yeasty, thirst-quenching
Bronze, 2025 Australian Cider Awards*

BRUT CIDER 5.6%

\$11 GLASS

Organic, dry, refreshing, clean finish

MEDIUM

TRADITIONAL STILL 5.5%

\$11 BOTTLE

Un-carbonated (wine-like) with soft medium palate

FOXWHELP 4.7%

\$11 GLASS

Single varietal cider, bright acidity, distinctive astringency

SWEET

SWEET COPPER 4.3%

\$12 CAN

*Organic, fruit driven with crisp acidity, fresh aroma.
Gold & Best In Class, 2025 Australian Cider Awards*

WATERMELON FIZZ 4.6%

\$11 GLASS

Apple cider with hints of watermelon, bubbly, fun!

SPICED CIDER 6%

\$12 GLASS

Cider, spices, honey, served warm or over ice

SHIRAZ CIDER 6%

\$12 GLASS

Open ferment of shiraz grapes with our cider apples, 12+ months in oak barrels. Medium-sweet. *Gold & Best In Class, 2025 Australian Cider Awards*

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BEER

EASY PALE ALE 5%

(On tap) Brewed by our friends, Ramblers Brewery

\$8 POT / \$16 PINT

RED ALE 4.8%

Hepburn Springs Brewery, Hepburn Springs, Vic

\$12 CAN

LAGER 4.5%

Daylesford Brewing Co, Daylesford, Vic

\$12 CAN

MID LAGER 3.5%

\$11 CAN

HEAPS NORMAL >0.5%

The Heaps Normal Non-Alcoholic Quiet XPA, Marrickville, NSW

\$10 CAN

WINE

LOCALLY PRODUCED WINES

SHIRAZ

\$14 / \$55 BOTTLE

PINOT NOIR

\$16 / \$68 BOTTLE

CHARDONNAY

\$16 / \$68 BOTTLE

SAUVIGNON BLANC

\$49 BOTTLE

PINOT GRIGIO

\$59 BOTTLE

ROSE

\$55 BOTTLE

SPARKLING DRY WHITE

\$55 BOTTLE

COCKTAILS

Our take on classic cocktails, using a selection of our ciders

BRITISH 75

Gin, Lemon, Sugar, Organic Brut Cider. Classic twist on a French 75.

\$24

RASPBERRY APPLE GIN FIZZ

Larrikin Raspberry Drop Gin, lemon, sugar syrup, aquafaba topped with Cloudy Dry Cider

\$24

MANGO MOJITO

Mango apple cider, lime, mint, white rum

\$24

DARK 'N' STORMY

Made with our ginger pear cider, spiced rum, bitters & lime.

\$24

ESPRESSO MARTINI

Classic Espresso Martini

\$25

HOT TODDY

Spiced Cider, Jameson, Spices

\$22

"APPLEROL" SPRITZ

Session Cider, aperol, orange

\$22

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NON-ALCOHOLIC DRINKS

NON-ALCOHOLIC TASTING PADDLE

\$16

4 different drinks all made by the creators behind Daylesford Cider

MADE BY US

ALL AVAILABLE FOR TAKE-AWAY

SPICED APPLE

\$9 GLASS

Served warm in winter or over ice in summer, our Spiced Apple is always a favourite.

SPARKLING APPLE

\$5.50 BOTTLE

Fresh Victorian Pink Lady apples, no added sugar

WATERMELON APPLE

\$6 CAN

Fresh Victorian Pink Lady apples, no added sugar

SPARKLING SPICED APPLE

\$6 CAN

A sparkling take on our Spiced Apple now canned.

NEGRONI MOCKTAIL

\$8

Using our in house grapefruit spritz, dry, bitter, refreshing.

ORGANIC LEMONADE

\$6 BOTTLE

LEMON, LIME & BITTERS

\$6.50 BOTTLE

COKE ZERO

\$5 CAN

SODA WATER

POT \$3 PINT \$5

APPLE JUICE

\$4 CUP

BAR SNACKS

CHAPPY'S POTATO CHIPS

\$7.50 PER BAG

Dill Pickle / Chicken Salt / Chilli and Lime / Sea salt and more

WILD OAK CANDIED NUTS

\$8 BOWL

crunchy mix of nuts, caramelised and roasted in our Wild Oak cider

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SHARE PLATES

OPEN FOR LUNCH DAILY FROM 11:15AM

V (vegetarian) VG (vegan) DF (dairy-free) GF (gluten-free) NF (nut-free)

MOUNT ZERO OLIVES V, VG, DF, GF, NF **\$10**
Warm olives marinated with garlic, herbs and citrus

ROAST PUMPKIN HUMMUS V, GF, VG, DF, NF **\$12**
With Corn Chips

HOUSE BREAD BASKET V, VG, DF **\$12**
Home made herb focaccia with extra virgin olive oil **Dukha \$2**

HOMEMADE GARLIC BREAD V (VG,GF by request) **\$12**
House made

SAGANAKI V, GF, NF **\$20**
Pan-fried graviera served with In-house beetroot and caramelised onion jam.

SMOKED TROUT PATE NF (GF by request) **\$22**
Local Tuki smoked Trout pate, with pickled dill & croutes

BAKED BRIE NF, (GF by request) **\$28**
Baked cheese with hot honey, rosemary and garlic with house herb focaccia

ROASTED POTATOE'S NF, GF (DF by request) **\$14**
Potatoes tossed in harissa with house made chive crème fraiche

GRAZING PLATTER (V/GF/NF by request) **\$60**
Chef's selection of items which change seasonally, but include meat, cheese, bread, crackers, fruits, nuts and our house made chutney.

SALADS

ROASTED BEETROOT SALAD V (DF,GF,NF by request) **\$18**
Add peppered chicken **\$7**

Roasted beetroot, Yarra Valley Persian Feta, roquette, pepita and sunflower seed dukha

POACHED PEAR & PARMESAN V, NF **\$15**
Peppery rocket, evoo, parmesan, red onion and our house made spiced poached pear.

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MAINS

PIE OF THE WEEK

Chef's choice of weekly pie, served with a side salad. **\$28**

PIZZA

MARGHERITA V (VG/DF/GF by request) **\$29**

Fresh basil, oregano, mozzarella, bocconcini, EVOO, passata

MEDITERRANEAN V, NF (VG/GF by request) **\$31**

Roasted capsicum, Kalamata olives, spanish onion, semi-dried tomato, mozzarella, fetta, rocket and papita pesto base

GOLDFIELDS POTATO V, (VG/DF/GF by request) **\$32**

Thinly sliced potato, confit garlic base, mixed herbs, fennel, salt, caramelised onion, mozzarella, Welshman's Free Blue (Goldfield's Farmhouse Cheese), spring onion

ISTRA SMOKED HAM (V/DF/GF by request) **\$32**

Locally smoked "Istra" ham, red onion, Swiss brown mushrooms, mozzarella, creamy brie, passata

ISTRA HOT CHORIZO (DF/GF by request) **\$33**

Local made "Istra" hot chorizo, kalamata olive, fetta, mozzarella, passata and salsa verde

PEPPER CHICKEN NF (GF/DF by request) **\$31**

Crispy bacon, passata, mozzarella

ADD ONS: ADD SOME EXTRAS TO YOUR PIZZA OR CHEESE BOARD

Istra Ham **+\$5** Isttra salami **+\$5** Anchovies **+\$4** Olives **+\$3**

GLUTEN FREE PIZZA BASE - all adult-size pizzas can be GF **+\$5**

Our gluten-free bases are prepared, cooked and sliced in a dedicated area of the kitchen. While we take every care to avoid contact with flour, please note that as we make traditional pizzas in our kitchen there is a heavy use of flour and we cannot guarantee against cross-contamination. Please allow additional time for Gluten-free orders.

KIDS MENU

MARGHERITA OR HAWAIIAN PIZZA (DF by request) **\$17**

CHIPOLATAS AND POTATOES GF (DF by request) **\$16**

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CHEESE

CHEESE BOARD V (GF/NF by request)

\$35 or \$45

Served with house made fig jam, crackers, Spiced Cider poached pear, nuts, fruit and seeds.

Choose 2 or 3 cheeses:

Goldfields Farmhouse Cheese (a family owned business based in Ballarat)

-Welshman's Reef blue.

-Saint George's Gruyere. or

-Fromager D'Affinois, super soft and creamy brie (French)

DESSERTS

CHOCOLATE FUDGE BROWNIE GF, NF

\$15

Cocoa nib tuille, vanilla ice cream

BURNT HONEY PANNACOTTA GF, NF

\$15

With berry compote and poppyseed glass biscuit

AFFOGATO (GF by request)

\$12

House Made Biscotti, Ice Cream, Espresso

+Frangelico **\$8**

KID'S ICE CREAM

\$8.50

2 scoops vanilla ice cream, chocolate sauce, sprinkles

HOT DRINKS

HOT CHOCOLATE

\$7.50

CHAI LATTE

\$7.50

LATTE, CAPPUCCINO OR FLAT WHITE

\$7

MOCHA

\$7

LONG BLACK

\$7

SHORT BLACK

\$5

POT OF TEA

\$6

English Breakfast, Early Grey, Green tea.

please let us know if you require sugar or cold milk on the side

EXTRA SHOT | OAT MILK | DECAF

+\$1

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CELLAR-DOOR SHOP

Like what you tried?

Be sure to head inside to the shop to check out our full range of Daylesford Ciders - all available to take home with you today.

We want to help you choose your best selection of favourite ciders to take home - so we've made it simple;

- **Mix 'n match** any cider styles, all volumes, any amounts, no minimums.
- **Sample something new** - If there's a cider you'd like to try or know more about - ask us.

Did you know... not only do we make all our ciders here onsite in a big red shed, but we currently have 14+ different cider styles on offer at our cellar-door.

Our passion and dedication has resulted in one of Australia's largest cider collections and we're thrilled you've come to share them with us.

ONLINE STORE

If you aren't able to take home ciders with you today, or want to send them as a gift to a loved one - be sure to check out our online store instead.

We ship nationwide using Australia Post.



WE HOST A MULTITUDE OF EVENTS, FROM CITY ESCAPING CORPORATE RETREATS, TO BEAUTIFUL WEDDINGS. ASK STAFF FOR MORE INFORMATION.