

THE LITHGOW
TIN SHED

Locally Inspired
Cafe & Events

DRINKS MENU

ALCOHOLIC DRINK SELECTION

SEESAW WINES (VE, GF)



Organic cold climate wines, sustainably handcrafted in Orange NSW

PINOT NOIR \$12 \$45

Bright & crunchy red fruit with fine tannins.

SHIRAZ \$12 \$45

Medium bodied, spices of clove & white pepper. Juicy & bright.

ROSÉ \$12 \$45

Red berries with bright, lively acidity.

PROSECCO \$12 \$45

Crispy, zingy acidity, paired with bright green apple & lemon sherbet on the palate.

CHARDONAY \$12 \$45

Well balanced citrus driven fruit with a long acidic line.

PINOT GRIS \$12 \$45

Fresh with hints of orange peel & a crisp finish.

SAUVIGNON BLANC \$12 \$45

Crisp citrus & balanced acidity.

HILLBILLY CIDER (VE, GF)

Locally crafted in Bilpin NSW

CRUSHED APPLE OR PEAR \$9.5

COCKTAILS

A Tin Shed take on classics

BLACKBERRY BRAMBLE \$16

Blackberry, citrus, gin & soda.

DIRTY-CHAI ESPRESSO MARTINI \$18

Academy espresso & spiced chai, vodka, Kahlua & cinnamon.

KENTUCKY MULE \$16

Strangelove double ginger beer, Kentucky bourbon & lime.

THE PALOMA \$16

Tequila, lime, salted grapefruit & soda.

COCKTAIL JUGS

Designed for sharing, our cocktail jugs serve four

PIMM'S CLASSIC \$30

Pimm's No.1, fresh fruits & lemonade.

RED SANGRIA \$32

Cold climate red wine, Cointreau, fresh fruits, citrus & soda.

BOUTIQUE LOCAL BEER

Ask our friendly wait staff about our current selection of locally brewed boutique beer.

10% SURCHARGE APPLIES ON WEEKENDS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE INFORM US OF YOUR ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO PLACING YOUR ORDER.

VE = VEGAN O = ON REQUEST NF = NUT FREE
V = VEGETARIAN GF = GLUTEN FREE