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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### SNACKS & SINGLE BITES

- Toasted sourdough & whipped miso butter | \$7e  
Poached scallop, wood mushroom, salted plum & caramelised soy | \$16e  
Smokehouse bresaola, horseradish & honey | \$15  
Smoked chicken, chestnut cream & sage | \$14  
Shaved Poachers ham, Tomme cheese, beignet & Dijon vinaigrette | \$16  
Shiitake mushroom, seaweed, black bean, sweet & sour apricot | \$13  
Polenta & zucchini croquettes with a sauce of tomato, harissa & spices | \$13

### LARGE PLATES

- Grilled Gold band snapper, Yamba school prawns, potato rosti & leek fondue | \$44  
Byron Bay pork cutlet, Poachers lardons, galangal root, red grapes, rhubarb caramel & seeded mustard jus | \$59  
Gundagai lamb shoulder, golden raisins, saffron & orange peel | \$59  
Wagyu beef loin, braised red cabbage, Bordelaise sauce, fried sprouts | \$72  
Slow roasted eggplant, romesco sauce, spiced chick peas, vincotto & gremolata | \$34

### SIDES

- Shaved zucchini, fried curds, macadamia milk vinaigrette | \$16  
Salt & vinegar fries, Pecorino, rosemary | \$16

### DESSERTS

- White chocolate parfait, strawberries, vanilla, crystallised ginger & passionfruit sabayon | \$18  
Watermelon mousse, roasted morello cherry & coconut yoghurt | \$17

### CHEESE

\$16 for 1 | \$30 for 2 | \$42 for 3

*All cheese served with lavosh, seasonal condiments & Poachers honey*

Meredith chèvre soft goats cheese

Adelaide Hills cremeaux brie

Wanera washed rind brie

Maffra Cheddar mature black wax

Berry's Creek Riverine buffalo blue

Tarago River shadows of blue

Testun Di Barolo

Menu created by Executive Chef Adam Wilson