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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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CHEF'S TASTING MENU

\$85pp

wine pairing \$42

Toasted sourdough & whipped miso butter

Poached scallop, wood mushroom, salted plum caramelised soy

Grilled Gold band snapper, Yamba school prawns, potato rosti & leek fondue

Poachers Vineyard Blanc de Blanc NV

*Byron Bay pork cutlet, Poachers lardons, galangal root, sapphire grapes,
rhubarb caramel & seeded mustard jus \$27pp*

Wagyu beef loin, braised red cabbage, Bordelaise sauce, fried sprouts

Poachers Vineyard Syrah 2019

White chocolate parfait, strawberries, vanilla, crystallised ginger & passionfruit sabayon

Lerida Estate Botrytis Semillon

Dietary Requirements: All of our produce is fresh & seasonal, dietaries must be noted on time of booking to ensure we can cater to your needs.

Menu subject to change due to seasonality & availability of produce

Menu created by

Executive Chef Adam Wilson