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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### SPRING SHARING MENU

- Three Mills sourdough, spring pea, mint & new season garlic butter \$7pp  
Braised shiitake mushroom, roasted seaweed, tamari (gf, df) \$12  
Ricotta arancini, smoked mascarpone, mozzarella, cracked pepper (gf) \$12  
Cured prosciutto, bush tomato & mountain pepper (gf, df) \$13  
Smoked chicken, ginger, lemongrass and chives (gf, df) \$13  
Kangaroo prosciutto, toasted cocoa nibs, wattleseed (gf, df) \$14  
Braised Lachlan Valley lamb, minted yoghurt (gf) \$15  
Narooma black lip abalone, chicken mousse, sweet corn vinaigrette, braised daikon,  
pork crackling & kelp (gf, df) \$16
- Poached Lakes Entrance flathead, chermoula, globe artichoke, morels,  
asparagus & saffron verjuice (gf, df) \$28  
Roasted white cabbage, polenta, capers, citrus (gf, df) \$28  
Mandalong Valley duck breast, celeriac, shaved garden beetroot, crème fraiche,  
tarragon & vermouth sauce (gf, dfa) \$62  
MB5 Wagyu beef loin 180g, barbecued snow peas, Poachers charcuterie sauce, green  
peppercorn & crispy eschallot (gf, df) \$78
- Salad of cucumber, roquette & vincotto (gf, df) \$14  
Salt & vinegar fries, Pecorino cheese (gf, df) \$16
- Boysenberry parfait, vanilla & rose, pistachio cream, pink peppercorns & red currant (gf) \$18  
Lychee, rhubarb & tamarind bombolin, calamansi sugar (df) \$14  
Cold cornish cream, preserved strawberries & Amaretti (gfa) \$16

### CHEESE

\$16 for 1, \$30 for 2 or \$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

Menu created by

Executive Chef Adam Wilson

*15% surcharge will apply on all public holidays | No split bills - please pay as one account*