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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 | \$7e

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) | \$16e

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Poached Lakes Entrance flathead, chermoula, globe artichoke, morels,
asparagus & saffron verjuice (gf, df) | \$28e

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

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Salad of cucumber, roquette & vincotto (gf, df) | \$14

Salt & vinegar fries, Pecorino cheese (gf, df) | \$16

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Boysenberry parfait, vanilla & rose, pistachio cream, pink peppercorns & red currant (gf) | \$18

Roasted peach & tamarind bombolini, calamansi sugar (df) | \$14

Cold cornish cream, preserved strawberries & Amaretti (gfa) | \$16

— 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

Menu created by Executive Chef Adam Wilson