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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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CHEF'S TASTING MENU

\$80pp

wine pairing \$42

Three Mills sourdough, spiced tomato & whipped ricotta

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Dashi poached diver scallop, caramelised tofu, melon, broad bean & chilli

Grilled Gold band snapper, Yamba school prawns, lime pickle, ginger butter

Poachers Vineyard Blanc de Blanc NV

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

Wagyu beef loin, roast chicken jus, pickled jalapeño & enoki mushrooms

Poachers Vineyard Syrah 2019

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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

15% surcharge will apply on all public holidays | No split bills - please pay as one account | 1.5% surcharge applies to card payments