

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

CHEF'S TASTING MENU

\$80pp

wine pairing \$42

Three Mills sourdough, spiced tomato & whipped ricotta

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

Mooloolaba swordfish , marinated Yamba prawn, sauce vierge & San Marzano tomatoes

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, roast chicken jus, pickled jalapeño and enoki mushrooms

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