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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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SUMMER MENU

Toasted sourdough, spiced tomato & whipped ricotta | \$7e

Dashi poached diver scallop, caramelised tofu, melon, broad bean & chilli | \$16e

Smokehouse kangaroo, horseradish, honey & eucalyptus oil | \$15

Lamb shoulder, pomegranate, pickled fennel, crème fraiche & oregano | \$16

Smoked chicken, ginger, & garden chives | \$14

Shaved Poachers ham, Tomme cheese, beignet & Dijon vinaigrette | \$16

Shiitake mushroom, seaweed, black bean, sweet & sour apricot | \$13

Polenta & zucchini croquettes with a sauce of tomato, harissa and spices | \$13

Warm olives brined in citrus, herbs, olive oil & garlic | \$16

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Mooloolaba swordfish, marinated Yamba prawn, sauce vierge
& San Marzano tomatoes | \$32

Byron Bay pork cutlet, Poachers lardons, galangal root, red grapes,
rhubarb caramel & seeded mustard jus | \$58

Wagyu beef loin, roast chicken jus, pickled jalapeño and enoki mushrooms | \$72

Slow roasted eggplant, romesco sauce, spiced chick peas, vincotto and gremolata | \$34

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Shaved zucchini, fried curds, macadamia milk vinaigrette | \$16

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

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White chocolate parfait, strawberries, vanilla, crystallised ginger & passionfruit sabayon | \$18

Watermelon mousse, roasted morello cherry and coconut yoghurt | \$17

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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

Testun Di Barolo

Menu created by Executive Chef Adam Wilson