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SMOKEHOUSE
CHARCUTERIE
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POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

3 COURSES \$69

Optional wine pairing \$29

Bresaola, burrata, watermelon radish, golden beetroot, preserved lemon, walnuts (gf)

Confit duck leg, parsnip, leek, cumquat, black garlic, thyme (gf)

Orange, white chocolate, rhubarb, burnt vanilla

SIDES \$12

Baked fennel, grapefruit, spinach, pine nuts (gf)

Twice cooked Mozart potatoes, confit garlic, hazelnut praline (gf)

Broccolini, marinated feta, pink peppercorn, pepita seeds (gf)

CHILDREN (UNDER 12) \$15

Pasta napoliatana, parmesan

Beer battered whiting, garden salad, chips

Tempura chicken nuggets, garden salad, chips

SOMETHING SWEET (FOR THE KIDS) \$6

Vanilla bean ice cream with - chocolate | strawberry coulis
