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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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CHEF'S TASTING MENU

\$75pp

wine pairing \$42

Three Mills sourdough, spring pea, mint & new season garlic butter

Narooma black lip abalone, chicken mousse, sweet corn vinaigrette, braised daikon,
pork crackling & kelp

Poached Lakes Entrance flathead, chermoula, globe artichoke, morels,
asparagus & saffron verjuice

Poachers Vineyard Blanc de Blanc NV

Mandalong Valley duck breast, celeriac, shaved garden beetroot, crème fraiche,
tarragon & vermouth sauce

Poachers Vineyard Syrah 2019

Boysenberry parfait, vanilla & rose, pistachio cream, pink peppercorns & red currant

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