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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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3 COURSES \$69

Optional wine pairing \$29

Smoked tomato tartare, Boquerones, pickled spring onion, pine nut, baby basil

Wily Trout Pinot Chardonnay 2015

Smoked duck breast, duck parfait cigar, parsnip, blackberries, brassica petals

Wily Trout Shiraz 2017

Salted caramel, white chocolate, walnuts, carrot

Poachers Vineyard Riesling 2019

\$4 DESSERT SUPPLIMENT

Holy Goat La Luna Ring Goat's Cheese

SIDES \$12

Shaved 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

Vanilla bean ice cream with chocolate or strawberry coulis

\$6
