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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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SMOKEHOUSE SNACKS MENU

Three Mills sourdough, spring pea, mint & new season garlic butter | \$7e

Braised shiitake mushroom, roasted seaweed, tamari (gf, df) | \$12

Ricotta arancini, smoked mascarpone, mozzarella, cracked pepper (gf) | \$12

Cured prosciutto, bush tomato & mountain pepper (gf, df) | \$13

Smoked chicken, ginger, lemongrass & chives (gf, df) | \$13

Kangaroo prosciutto, toasted cocoa nibs, wattleseed (gf, df) | \$14

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

Salad of cucumber, roquette & vincotto (gf, df) | \$14

Boysenberry parfait, vanilla & rose, pistachio cream, pink peppercorns & red currant (gf) | \$18

Cold Cornish cream, preserved strawberries & Amaretti (gfa) | \$16

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

Menu created by Executive Chef Adam Wilson