

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

POACHERS SET MENU

FOR UP TO 3 PEOPLE
2 COURSE - \$64 | 3 COURSE - \$78

WINE PAIRING
2 COURSE \$24 | 3 COURSE \$36

ENTREE

Butter poached sea scallops, sauce Vichyssoise, caper berries, Meyer lemon
Slow roasted duck breast, baking spices, hazelnut cream, prune, bitter mandarin oil
Handmade Agnolotti, capers, chilli, walnut, lemon

MAIN

Parisian gnocchi, toasted corn, Pecorino, chives, soft aniseed herb oil
Confit Ocean Trout, Beurre blanc, Duchess potatoes, dill, caviar, pink peppercorns
Beef tenderloin, rosemary jus, charred greens, wild garlic

SIDES

Salad of chickpea, corn, bulgar wheat and chermoula
Summer leaves, spring onion, verjuice and sheep's yoghurt

DESSERT

Soufflé cheesecake, yuzu and citrus peel, caramelised mango, green tea custard
Honey roasted peach, vanilla and macadamia cream, ginger jelly, rosella and thyme oil
Cheese course + \$12

This is a sample menu.
Dishes may change based on the availability of seasonal ingredients.

Menu designed by
Head Chef Adam Wilson