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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### **POACHERS SHARING LUNCH**

**4+ GUESTS | \$82 PP**

*Dietary options available upon booking only*

Three Mills sourdough, whipped brown butter, Reedy Creek honey  
Scallop crudo, saffron and honeydew melon, grilled cucumber juice, crème fraiche, black lime, radish  
Roasted and glazed Byron Bay pork neck, crispy sage, cherries, capers, green bean jam  
Aged grass fed rib eye, bbq spiced aubergine, Poachers Tempranillo jus, horseradish

### **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

Poachers Vineyard wine pairing available for \$36pp

Menu designed by  
Head Chef Adam Wilson