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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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POACHERS SMOKEHOUSE SNACKS

\$24 per plate

Smoked duck breast, melon, elderflower, kombu (gf, df)

Cured prosciutto, bush tomato and mountain pepper (gf, df)

Beef bresaola, apricot, mustard oil (gf, df)

Kangaroo prosciutto, toasted cocoa nibs, wattleseed (gf, df)

Smoked heirloom tomatoes, whipped and spiced chickpeas (gf, df, vg)

Barbecue aubergine, yuzu kosho, tamari (gf, df, vg)

\$38

Selection of two cheeses chosen by the kitchen,
seasonal fruit and condiments, lavosh (gfa)

\$4 per person

Three Mills sourdough, whipped brown butter (gfa, dfa)

Dietary options available upon booking only