

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

POACHERS SMOKEHOUSE SNACKS

Three Mills sourdough, amber malt and dried cep whipped butter \$6pp

Warmed regional olives \$8

Braised shiitake mushroom, roasted seaweed, tamari \$9

Ricotta arancini, smoked mascarpone, mozzarella, cracked pepper \$9

Cured prosciutto, bush tomato and mountain pepper (gf, df) \$11

Smoked turkey, cranberry, tarragon mustard, garden sage \$11

Kangaroo prosciutto, toasted cocoa nibs, wattleseed (gf, df) \$12

Smoked duck breast, pickled beetroot, shaved macadamia (gf, df) \$12

Salt and vinegar fries, pecorino cheese \$15

Cheese course selection available \$16 per piece

All of the meat and vegetarian dishes consist of 2 portions