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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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WEDDING OPEN NIGHT - 19 OCTOBER 2023

ENTRÉE

Poachers prosciutto, buffalo curd, quince jelly, salted pistachio

Tasmanian scallops in the shell al thermidor, gruyere, Yarra Valley salmon caviar

Confit beetroot, raspberry vinaigrette, Meredith Valley goats curd, olive dust, micro leaves

MAIN

Free range chicken rubbed in sumac, pomegranate, goats cheese, garden herbs

Slow braised lamb shoulder alla cacciatora, olives pearl onions, poachers pancetta, red peppers

Tarte Tatin of confit tomatoes, bush tomato béchamel, fresh buffalo curd, olive dust and basil oil

DESSERT

Traditional pavlova, mango cream, passionfruit coulis, edible flowers

Warm chocolate fondant, vanilla crème Chantilly, Chardonnay Pinot Noir macerated strawberries

SIDES - \$12 each

Crispy chats, smoked sea salt, parmesan, garden chives

Roasted butternut pumpkin, halloumi, mixed leaves, balsamic glaze

Tonight's menu is designed to be shared. Each dish will be served as a mono portion for your table to enjoy.