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SMOKEHOUSE
CHARCUTERIE
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POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

WEDDING OPEN NIGHT

ENTRÉE

Poachers bresaola, walnut mousse, beetroot gel, mustard leaf

Scallop in the shell, creamed leek, crisp pancetta, dill and lemon oil

Poachers smoked duck, calvados apples, pickled fennel

MAIN

Humpty doo, barramundi, smoked mango and citrus coulis, warrigal greens, pickled samphire

Citrus brined roast free range chicken, brushed in rocket pesto

Slow braised Beef in wild mushroom jus

Pumpkin and Meredith valley goats cheese tart, sage infused bechamel, ground seeds

DESSERT

Pavlova, Violette infused mascarpone, summer fruit compote, toasted almonds

Chocolate fondant, raspberry anglaise, chocolate soil

SIDES

Broken chat potatoes, parmesan, chive, lemon thyme

Haloumi, toasted hazelnuts, citrus, roquette, vinaigrette
