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SMOKEHOUSE
CHARCUTERIE
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POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

POACHERS SMOKEHOUSE SNACKS

Three Mills sourdough, pumpkin and Eucalyptus butter (gfa, dfa) \$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

Poachers selection of two Australian cheeses, housemade seasonal condiments,
wheat & gluten free lavosh (gfa) \$38

All of the meat and vegetarian dishes consist of 2 portions.

15% surcharge will apply on all public holidays | No split bills - please pay as one account