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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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3 COURSES \$69 - optional wine pairing \$29

Seared quail breast, sugarloaf wrapped Maryland, carrot, walnut tarator, enoki (df)

Poachers Vineyard Blanc de Blanc NV

Slow braised pork belly, cauliflower, boudin noir, baby apple, charred shallot, maple glaze (gf)

Poachers Vineyard Pinot Noir 2018

Chocolate cremeux, coffee jelly, caramel textures, shaved chocolate

or

Holy Goat La Luna Ring Cheese (+\$4)

Poachers Vineyard Tempranillo 2018

SIDES \$12

Twice cooked kipfler wedges, feta and garden herbs (gf)

Broccolini, fava bean pesto (gf)

Bitter leaf, apple and wild fennel dressing (gf)

CHILDREN (UNDER 12) \$15

Pasta napoliatana, parmesan

Beer battered whiting, garden salad, chips

Tempura chicken nuggets, garden salad, chips

Vanilla bean ice cream with chocolate or strawberry coulis \$6

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VEGETARIAN 3 COURSES \$69 - optional wine pairing \$29

Twice cooked goats curd souffle, beetroot, olive and parmesan tuile

Poachers Vineyard Blanc de Blanc NV

Wild mushroom risotto, truffled mascarpone, hazelnut and porcini soil (gf)

Poachers Vineyard Pinot Noir 2018

Trio of fruit sorbet (gf, v, d/f)

or

Holy Goat La Luna Ring Cheese (+\$4)

Poachers Vineyard Tempranillo 2018

SIDES \$12

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Broccolini, fava bean pesto (gf)

Bitter leaf, apple and wild fennel dressing (gf)

CHILDREN (UNDER 12) \$15

Pasta napoliatana, parmesan

Beer battered whiting, garden salad, chips

Tempura chicken nuggets, garden salad, chips

Vanilla bean ice cream with chocolate or strawberry coulis \$6
