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SMOKEHOUSE
CHARCUTERIE
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POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

3 COURSES \$69

Optional wine pairing \$29

Vodka & lavender cured Atlantic salmon, labneh, charred citrus, Bottarga, chives (gf)

Wily Trout Pinot Chardonnay 2015

Ash coated grass fed eye fillet, pea purée, leek, radishes, cipolinni, wasabi (gf) (df)

Wily Trout Shiraz 2017

Chocolate fondant, cherry, sheep's yoghurt

Poachers Vineyard Riesling 2019

\$4 DESSERT SUPPLEMENT

Holy Goat La Luna Ring Goat's Cheese

SIDES \$12

Shaved fennel, grapefruit, spinach, pine nuts (gf)

Twice cooked Mozart potatoes, confit garlic, hazelnut praline (gf)

Spring greens, marinated feta, pink peppercorn, pepita seeds (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
