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SMOKEHOUSE
CHARCUTERIE
—



POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

3 COURSES \$69

Optional wine pairing \$29

Apple, blue cheese, alpine walnuts, beetroot balsamic, baby celery (gf)

Wily Trout Pinot Chardonnay 2015

Heirloom garden vegetables, whipped feta, pea shoots (gf)

Wily Trout Shiraz 2017

Trio of sorbet, pistachio & berries (gf) (df)

Poachers Vineyard Riesling 2019

DESSERT ALTERNATIVE \$4

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
