

SMOKEHOUSE
CHARCUTERIE



VINEYARD
CELLAR DOOR

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

Grilled Hervey Bay scallops, blue swimmer crab, almond butter, bottarga, fried parsley (gf)

Poachers Vineyard Blanc de Blanc NV

Poachers smoked duck breast, saffron pear, spring onion, Davidson plum, vanilla, jus gras (gf)

Wily Trout Shiraz 2017

Rosemary panna cotta, lemon meringue, raspberry & fig (gf)

or

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

Poachers Vineyard Riesling 2019

SIDES \$12

Pan-fried gnocchi, roast bell peppers, roquette pesto (v)

Sautéed seasonal greens, labneh, truffle oil (gf) (v)

Peach & witlof salad, Poachers prosciutto, mint, orange & chilli dressing (gf) (df)

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

SMOKEHOUSE
CHARCUTERIE



VINEYARD
CELLAR DOOR

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

Burrata, Heirloom tomatoes, olive, crostini, petit cress (v)

Poachers Vineyard Blanc de Blanc NV

Butternut risotto, goats curd, roasted hazelnut, sage (gf) (v)

Wily Trout Shiraz 2017

Trio of fruit sorbet (gf) (df) (v)

or

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

Poachers Vineyard Riesling 2019

SIDES \$12

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CHILDREN (UNDER 12) \$15

Pasta napoliatana, parmesan

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