

SMOKEHOUSE
CHARCUTERIE



POACHERS
PANTRY

VINEYARD
CELLAR DOOR

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

Public holiday surcharge 15%

Kangaroo croquette, lemon myrtle mayonnaise, saltbush dukkah

Poachers Vineyard Chardonnay Pinot 2018

Confit duck, mandarin reduction, beetroot, purple leaf, blackberry

(Add fresh truffle from Blue Frog Farm - \$6)

Wily Trout Shiraz 2017

Ginger & fig pudding, salted macadamia butterscotch, whipped cream

or

L'Artisan Mountain Man, Reblochon style washed rind cheese

Poachers Vineyard Riesling 2019

SIDES \$12

Wild rocket, citrus segments, percorino, blackberry vinegarette

Roasted kipfler, apple cider vinegar, rosemary sea salt

Fioretto, pink peppercorn, shaved parmesan

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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Pickled cherry tomato, provolone custard, lemon thyme short bread crumbs

Poachers Vineyard Chardonnay Pinot 2018

Ricotta gnudi, rocket & walnut pesto, truffled manchego

Wily Trout Shiraz 2017

Trio of fruit sorbet, pistachio crumb (gf) (df) (v)

or

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