



**POACHERS**  
PANTRY

VINEYARD  
CELLAR DOOR

SMOKEHOUSE  
CHARCUTERIE



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**3 COURSES \$70** - optional wine pairing \$29

**ENTREE**

Poachers Charcuterie: Chef's smokehouse meat selection, olive tapenade, EVOO, sourdough (gfa) (df)

*Poachers Vineyard Rosé 2021*

Poached crab, toasted brioche, lemon mayonnaise, cucumber

*Poachers Vineyard Blanc de Blanc NV*

Sugar snap peas, basil infused oil, stracciatella (gf)

*Poachers Vineyard Blanc de Blanc NV*

**MAIN**

12 hour slow cooked beef rib off the bone, smoked pea puree, potato and leek gratin, red wine jus (gf)

*Wily Trout Shiraz 2017*

Ricotta and provolone malfatti, beetroot, confit red cabbage, beta carrot, soft herbs (gf)

*Poachers Vineyard Pinot Noir 2019*

Tarragon and lemon chicken breast, white bean and truffle infused puree, Poachers bacon dust, rosemary oil, green tomato pickle (gf)

*Poachers Vineyard Sauvignon Blanc 2021*

**DESSERT**

Cheesecake, white chocolate ganache, berry compôte

*Poachers Vineyard Riesling 2021*

Trio of house made sorbet (v) (df) (gf)

*Poachers Vineyard Riesling 2021*

Ash Briebelle; triple cream brie, lavash, quince (gfa)

*Poachers Vineyard Riesling 2021*

**SIDES \$12**

Peach and prosciutto, mixed leaves, pickled fennel, orange blossom dressing (v) (gf) (df)

Double fried chat potatoes, parmesan, shallot butter

Fioretto, blue cheese sauce (gf)

**CHILDREN (UNDER 12) \$15**

Pasta Napolitana, Parmesan

Beer battered whiting, garden salad, chips

Tempura chicken nuggets, garden salad, chips

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

**SAMPLE MENU ONLY**

Public holiday surcharge 15%