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SMOKEHOUSE
CHARCUTERIE
—



POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

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CHARCUTERIE
—



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

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ENTREE
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Poachers Charcuterie: bresaola, prosciutto, wild mushroom paste, EVOO, sourdough (gfa)
Poachers Vineyard Rosé 2021

Duck tart, caramelised onion, soft buffalo cheese
Poachers Vineyard Rosé 2021

Zucchini blossom tempura, lemon infused goats curd, Pecora Mezza
Poachers Vineyard Chardonnay Pinot 2018

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MAIN
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Braised lamb shoulder, saffron almond purée, champagne soaked cranberry, lemon thyme (gf)
Wily Trout Shiraz 2017

Spring heirloom vegetables, sunchoke purée, crème fraîche, garden herbs (gf)
Poachers Vineyard Riesling 2021

Ocean trout, spring citrus, watercress, sea succulents, housemade gribiche (gf)
Poachers Vineyard Sauvignon Blanc 2019

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DESSERT
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Swiss buttercream roll, vanilla bean, passionfruit compôte
Poachers Vineyard Tempranillo 2018

Trio of house made sorbet (v) (df) (gf)
Poachers Vineyard Riesling 2021

L'Artisan Mountain Man: Reblochon style washed rind cheese
Poachers Vineyard Riesling 2021

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SIDES \$12
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Summer heirloom tomato, basil pesto, buffalo mozzarella (gf)

Blood orange, ruby grapefruit, shaved fennel, blackberry vinaigrette (gf)

New potato, burnt sage & caper butter (gf)

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CHILDREN (UNDER 12) \$15
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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

Public holiday surcharge 15%