



POACHERS
PANTRY

VINEYARD
CELLAR DOOR

SMOKEHOUSE
CHARCUTERIE



POACHERS
PANTRY

VINEYARD
CELLAR DOOR

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 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

Chocolate fondant, white chocolate ganache, berry compôte (gf)

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

Apple and fennel salad, mixed leaves, orange blossom dressing (v) (gf) (df)

Double fried chat potatoes, parmesan, chive butter

Steamed greens, three-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%