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SMOKEHOUSE  
CHARCUTERIE  
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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, olive tapenade, EVOO, sourdough (gfa) (df)

*Poachers Vineyard Rosé 2021*

Poached crab, toasted brioche, aioli, cucumber, garden herbs

*Poachers Vineyard Blanc de Blanc NV*

Sugar snap peas, stracciatella, micro tendrils, garden greens oil (gf)

*Poachers Vineyard Blanc de Blanc NV*

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**MAIN**  
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12 hour slow cooked pork belly, wild rocket, Hundred Acres figs, salted macadamia, honey jus (gf) (df)

*Wily Trout Shiraz 2017*

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

*Poachers Vineyard Pinot Noir 2019*

Humpty Doo Barramundi, pickled green tomato, goat cheese cream, basil infused oil, olive dust, nasturtium (gf)

*Poachers Vineyard Sauvignon Blanc 2021*

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**DESSERT**  
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Miso caramel cheesecake, ginger spice, toasted coconut (gfa)

*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*

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**SIDES \$12**  
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Apple and fennel salad, mixed leaves, orange blossom dressing (v) (gf) (df)

Double fried chat potatoes, parmesan, chive butter

Fioretto, cream cheese, pink peppercorn (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%