

SMOKEHOUSE
CHARCUTERIE



POACHERS
PANTRY

VINEYARD
CELLAR DOOR

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

Public holiday surcharge 15%

Pecora mezza mousse, Poachers bresaola, local apple gel

Poachers Vineyard Chardonnay Pinot 2018

Poachers Pantry smoked lamb, mountain peper & salt bush rub, sun artichoke veloute, pistachio crumble (Add fresh truffle from Blue Frog Farm - \$6)

Wily Trout Shiraz 2017

Deconstructed frangipane tart, local raspberry compote, vanilla bean ice cream
or

L'Artisan Mountain Man, Reblochon style washed rind cheese

Poachers Vineyard Riesling 2019

SIDES \$12

Nicoise salad, Dutch cream potatoes, green bean, rocket, olive, soft boiled egg

Baked pumpkin, blue cheese cream, candied walnuts

Broccolini in sesame paste and dukkah

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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Tea smoked eggplant, buffalo mozzarella curd, olive, soft boiled egg

Poachers Vineyard Chardonnay Pinot 2018

Twice baked cauliflower and goats cheese souffle, charred leek, pear puree

Wily Trout Shiraz 2017

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

L'Artisan Mountain Man, Reblochon style washed rind cheese

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