

—
SMOKEHOUSE
CHARCUTERIE
—



POACHERS
PANTRY

—
VINEYARD
CELLAR DOOR
—

3 COURSES \$69

Optional wine pairing \$29

Hiramasa kingfish crudo, passionfruit mignonette, trout roe, cultured cream, celery (gf)

Wily Trout Pinot Chardonnay 2015

Glazed beef short rib, tomato, grapefruit, spring onion, smoked aioli, artichoke crisps (gf)

Wily Trout Shiraz 2017

Sumac roasted strawberries, cream cheese, pistachio, meringue (gf)

Poachers Vineyard Riesling 2019

\$4 DESSERT SUPPLIMENT

Holy Goat La Luna Ring Goat's Cheese

SIDES \$12

Baked fennel, grapefruit, spinach, pine nuts (gf)

Twice cooked Mozart potatoes, confit garlic, hazelnut praline (gf)

Broccolini, marinated feta, pink peppercorn, pepita seeds (gf)

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

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

3 COURSES \$69

Optional wine pairing \$29

Hiramasa kingfish crudo, passionfruit mignonette, trout roe, cultured cream, celery (gf)

Wily Trout Pinot Chardonnay 2015

Glazed beef short rib, tomato, grapefruit, spring onion, smoked aioli, artichoke crisps (gf)

Wily Trout Shiraz 2017

Sumac roasted strawberries, cream cheese, pistachio, meringue (gf)

Poachers Vineyard Riesling 2019

\$4 DESSERT SUPPLIMENT

Holy Goat La Luna Ring Goat's Cheese

SIDES \$12

Baked fennel, grapefruit, spinach, pine nuts (gf)

Twice cooked Mozart potatoes, confit garlic, hazelnut praline (gf)

Broccolini, marinated feta, pink peppercorn, pepita seeds (gf)

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
