

SMOKEHOUSE  
CHARCUTERIE



VINEYARD  
CELLAR DOOR

**Mother's Day Menu**

**4 COURSES \$89** - optional wine pairing \$29

**FIRST COURSE**

Poachers smoked ham croquettes, lemon myrtle mayonnaise

**SECOND COURSE**

Poachers Charcuterie: Bresaola, prosciutto, olive tapenade, EVOO, sourdough (gfa) (df)  
*Poachers Vineyard Blanc de Blanc NV*

Toasted brioche, poached crab, aioli, chives from the Kitchen Garden  
*Poachers Vineyard Blanc de Blanc NV*

Sugar snap peas, micro tendrils, stracciatella, garden green oil  
*Poachers Vineyard Blanc de Blanc NV*

**THIRD COURSE**

12 hour slow cooked pork belly, wild rocket, Hundred Acres figs, salted macadamia,  
honey jus (gf) (df)  
*Wily Trout Shiraz 2017*

Market fish, white bean and truffle infused puree, Poachers bacon dust, rosemary oil  
*Poachers Vineyard Sauvignon Blanc 2021*

Ricotta and provolone malfatti in beetroot, confit red cabbage, beta carrot, soft herbs  
*Poachers Vineyard Pinot Noir 2019*

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**FOURTH COURSE**

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

Trio of house made sorbet (v) (df) (gf)

Ash Briebelle, triple cream brie, lavasj, quince (gfa)

**SIDES \$12**

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)

**CHILDREN (UNDER 12) \$25**

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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