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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### POACHERS SHARING LUNCH

\$85pp

wine pairing \$36

Three Mills sourdough, amber malt and dried cep whipped butter

Jervis Bay scallop, shaved kohlrabi, black garlic, white soy, Sudachi tangerine,  
horseradish & macadamia milk (gf, df)

Swordfish belly, mussels, cauliflower & harissa, preserved lemon, capers & persillade (gf, df)

*Poachers Vineyard Blanc de Blanc NV*

Roasted duck breast, boudin blanc, sauerkraut, pastis veloute, caramelised apple,  
parsnip & chestnut (gf, df)

Wagyu striploin mb5+, soubise, whipped white polenta & Bordelaise sauce (gf, df)

White radish, tahini, apple cider & lime vinaigrette (gf, df)

*Poachers Vineyard Pinot Noir 2021*

### DESSERT

Caramel chocolate ganache, cardamom & vanilla yoghurt, mandarin & gingerbread

*Lerida Estate Botrytis Semillion*

Cheese course selection available - \$16 per piece

*Dietary Requirements: All of our produce is fresh & seasonal, dietaries must be noted on time of booking to ensure we can cater to your needs.*

*Menu subject to change due to seasonality & availability of produce*

Menu created by

Executive Chef Adam Wilson