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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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POACHERS SHARING LUNCH

\$95pp

wine pairing \$42

Three Mills sourdough, spring pea & new season garlic butter

Green lip abalone, scallop & chicken mousseline, black vinegar, broccoli & congee

Poached flathead, chermoula, globe artichoke, morels, asparagus & verjuice

Poachers Vineyard Blanc de Blanc NV

Lamb saddle & braised shoulder, black carrot, Florence fennel, anchovy, sesame & vermouth au jus

Wagyu beef striploin, smoked intercostal, mostarda, green peppercorn & roasted lemon

Salad of cucumber, roquette, vincotto & pine nuts

Roasted new potatoes, mint butter & pecorino - \$12 per person

Poachers Vineyard Syrah 2019

DESSERT

Vanilla & Poachers Rosé curd, strawberry & boysenberry parfait, black pepper, chartreuse syrup & red currant

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