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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### **POACHERS SHARING LUNCH**

**\$75pp**

wine pairing \$36

Three Mills sourdough, pumpkin and Eucalyptus whipped butter (gfa, dfa)

Spencer Gulf king prawn, saffron skordalia, Romesco sauce, grapefruit, Australian oregano (gf, dfa)

*Poachers Vineyard Chardonnay 2021*

Roasted duck breast, quince membrillo, Pinot jus gras, wild salsify, rosemary & toasted pinenuts (gf, df)

*Poachers Vineyard Pinot Noir 2021*

Brussel sprouts, Poachers bacon, almond cream

### **DESSERT**

Sunchoke parfait, baking spice and vanilla custard, preserved pears, hibiscus (gf, df, vg)

Caramelised orchard apple, brick pastry, calvados caramel, chestnut, malted barley fig leaf (v)

*Lark Hill Ley-Line Riesling 2022*

*Dietary Requirements: All of our produce is fresh & seasonal, dietartes 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**