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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, whipped brown butter (gfa, dfa)

Scallop crudo, elderflower and honeydew melon, grilled cucumber, crème fraiche, radish (gf, dfa)

*Poachers Vineyard Chardonnay 2021*

Cowra lamb collar, mint, cumin and brassicas, salted plum, Yass Plains saltbush (gf, df)

*Poachers Vineyard Pinot Noir 2021*

### **SIDES**

Salad of English cucumber, pickled ginger and sesame (gf, df, vg)

Grain salad, smoked yoghurt, olive oil, preserved fruit (gf, df, vga)

### **DESSERT**

Coconut Bavarois, black rice caramel, lychee, black cardamom and calamansi (gf, df, vg)

Soufflé cheesecake, yuzu and citrus peel, caramelised mango, green tea custard (v)

*Lark Hill Ley-Line Riesling 2022*

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

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

**Menu created by  
Executive Chef Adam Wilson**

*15% surcharge will apply on all public holidays | No split bills - please pay as one account*