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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, pumpkin and Eucalyptus whipped butter (gfa, dfa)

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

Monkfish, seaweed and savoy cabbage roulade, enoki, miso Beurre blanc, szechuan pepper (gf, df)

*Poachers Vineyard Riesling 2021*

Roasted duck breast, quince membrillo, Pinot jus gras, kohlrabi, rosemary & toasted pine nuts

*Poachers Vineyard Pinot Noir 2021*

Grass fed angus rump cap, Poachers Syrah and chanterelle mushroom sauce, creamed spinach (gf, df)

Brussel sprouts, Poachers bacon, almond cream, citrus (gf, df, vg)

### DESSERT

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

Dark chocolate marquis, marmalade negroni sauce, Caramelised cream, vanilla & rosemary (gf)

*Lark Hill 'Estate' 'Victoria' Fortified Shiraz 2013*

*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