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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, red peppers, 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, dietertes 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