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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, Romesco sauce, grapefruit, Australian oregano (gf, dfa)
Monkfish, seaweed and savoy cabbage roulade, enoki, miso Beurre blanc, Schehuan pepper (gf, df)

Poachers Vineyard Chardonnay 2021

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

Poachers Vineyard Pinot Noir 2021

Aged grass fed rib eye, Poachers Syrah and cep 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)

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, 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