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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, amber malt, pine and dried cep whipped butter (gfa, dfa)

Jervis Bay scallop, shaved turnip, black garlic, white soy, tangerine, horseradish and macadamia milk

Clarence River whiting, mussels, Marseillaise sauce, Poachers chardonnay, citrus peel, cayenne and saffron

Poachers Vineyard Riesling 2021

Roasted duck breast, sauerkraut, pastis veloute, caramelised apple, parsnip and chestnut

Braised wagyu beef cheek, walnut cream, whipped white polenta and bone marrow Bordelaise sauce

Paris mash, white radish, tahini and apple cider vinaigrette

Poachers Vineyard Pinot Noir 2021

DESSERT

Basque cheesecake, vanilla, preserved fig leaf cream, pedro ximenez

Caramel chocolate and cardamom cremeaux, sauvignon blanc and mandarin jam, gingerbread

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