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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, whipped brown butter (gfa, dfa)

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

Hawkesbury Mulloway, shaved Arrow squid, galangal, white soy, burnt lime, pickled grapes (gf, df)

Poachers Vineyard Chardonnay 2021

Cowra lamb collar, Poachers wild blackberries, honey and Pinot, sage, mint (gf, df)

Poachers Vineyard Pinot Noir 2021

Aged grass fed rib eye, Poachers Syrah jus, horseradish (gf, df)

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