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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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Shared Table Group Menu | \$85pp

Minimum 5 people | Compulsory menu for tables of 10+ adults

Wine pairing \$36

Please advise of any allergies and dietary requirements to your server

ENTREE

Wine pairing | Poachers Vineyard Rosé 2021

Poachers charcuterie: smoked bresaola, prosciutto, ham and duck rillets, olive tapenade, sourdough

Stracciatella, vincotto, blistered grapes, crisp prosciutto, toasted baguette (gfa)

MAIN

Wine pairing | Poachers Vineyard Pinot Noir 2021

Poachers smoked duck, duchess sweet potato, braised baby carrot, rosemary and blueberry glaze (gf)

Angel hair pasta, hot smoked swordfish, vongole, blistered cherry tomato, crisp capers, Yarra Valley caviar, crystal plant

SIDES

Chef's choice of sides for the table to share

DESSERT

Wine pairing | Poachers Vineyard Tempranillo 2021

Dark chocolate moelleux cake, chamomile milk caramel, smoked macadamia (gf)

Chef's choice of assorted Australian cheese selection, muscatel, quince, lavosh (gfa)

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CHILDREN'S MENU
(UNDER 12) \$15

Pasta Napolitana, Parmesan

Beer battered whiting, garden salad, chips

Tempura chicken nuggets, garden salad, chips

Vanilla bean ice cream with
chocolate or strawberry coulis \$6