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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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POACHERS VINEYARD WINE DINNER

FIVE COURSE | \$165PP

Three Mills Sourdough, Seaweed and Eucalyptus Butter

Poachers Vineyard Blanc de Blanc NV

Coffs Harbour Spanish Mackerel Escabeche, Lime Crema, Tomato Juice

Poachers Vineyard Riesling 2023

Grilled Byron Bay Pork Cutlet, Poachers Prosciutto, Mint, Cardamon, Horseradish and Fig

Poachers Hilltops Rose 2022

Roasted Cowra Lamb Saddle, Preserved Cherries, Cumin, Aubergine, Vine Tomato
Side Salad, Zucchini, Pepitas, Vincotto and Citrus

Poachers Vineyard Tempranillo 2021

Strawberry Castella Cake, Toasted White Chocolate, Finger Lime, Honey Lemongrass Cream

Elderflower, Rosemary, Poachers Vineyard Sauvignon Blanc Cocktail

Menu curated by Executive Chef, Adam Wilson and Wine Grower, William Bruce

15% surcharge will apply on all public holidays | No split bills - please pay as one account