

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

POACHERS VALENTINES DAY SHARED MENU

2+ GUESTS | \$130 PP

Dietary options available upon booking only

Poachers Vineyard NV Blanc de Blanc or soft pairing with Poachers house-made cordials

Freshly shucked Sydney Rock oysters (optional) - \$38 half dozen (gf, df)

Sourdough dinner roll, house-made whipped burnt butter (gfa, dfa)

Lightly smoked Queensland prawns, chermoula, yellow squash, pistachio tahini (gf, df)

Seared scallops, toasted miso Beurre Blanc, Poachers rhubarb, kombu (gf, dfa)

Grilled 7+ Wagyu beef, Poachers Syrah jus (gf, df)

SIDES

Salt and vinegar fries (gf, df, v)

Heirloom and vine tomato, verjus and basil vinaigrette (gf, df, v)

DESSERT

Strawberry and passionfruit pavlova, mango, citrus meringue (gf, dfa, v)

White chocolate and rose truffle petit four (gf, v)

Menu created by
Executive Chef Adam Wilson

This menu may be subject to change.