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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

**Warm slow braised heirloom beetroot,** blueberry vinaigrette, Meredith Valley goats curd, olive dust, garden tendrills  
(veg, gf, dfa)

**MAIN**

Wine pairing | Wily Trout Shiraz 2017

**14-hour braised beef cheeks,** homegrown horseradish mayo, Nanima jus (gfa, dfa)

**House made gnocchi,** crisp crema di quattro formaggi, nashi gel, toasted pistacchio

**SIDES**

Chef's choice of sides for the table to share

**DESSERT**

Wine pairing | Poachers Vineyard Riesling 2021

**Deconstructed sugar pie,** bitter cocoa sable, flower confetti, double vanilla cream chantilly

**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