

SMOKEHOUSE  
CHARCUTERIE



# POACHERS

PANTRY

VINEYARD  
CELLAR DOOR

## Poachers charcuterie:

smoked bresaola, prosciutto, ham and duck rillettes, olive tapenade, lavosh (dfa, gfa) **\$10pp**

**Warm sourdough**, red gum smoked salt, Morello EVOO **\$3pp**

**TWO COURSE \$60pp | THREE COURSE \$75pp**

wine pairing \$24 | wine pairing \$36

## ENTREE

**Confit pork**, mandarin marmalade, brioche toast, crème fraîche rosemary oil (gfa, dfa)  
Poachers Vineyard Pinot Gris 2022

**Poachers smoked quail**, black berry glaze, Romanesco broccoli in Poachers bacon butter, bush spice dukkah (gf, dfa)  
Poachers Vineyard Sangiovese Hilltops 2022

**Warm slow braised heirloom beetroot**, blueberry vinaigrette,  
Meredith Valley goats curd, olive dust, garden tendrils (gf, dfa, veg)  
Poachers Vineyard Rosé 2021

**Squid**, Australian prawn mousseline, lobster saffron bisque, seppia tuile (gfa, dfa)  
Poachers Vineyard Sauvignon Blanc 2022

## MAIN

**Duck confit**, quince calvados mostarda, Dutch cream dauphinoise, salted duck fat shortbread (gfa, dfa)  
Poachers Vineyard Pinot Noir 2021

**14-hour braised beef cheeks**, pickled corn croquette, homegrown horseradish mayonnaise, Nanima blend jus (gfa, dfa)  
Wily Trout Shiraz 2017

**Market fish**, burnt winter apple, sunchoke cream, charred asparagus, lemon verbena oil, tempura salt bush (gfa, dfa)  
Poachers Vineyard Chardonnay 2021

**House made gnocchi**, crema di quattro formaggi, nashi gel, toasted pistacchio  
Poachers Vineyard Riesling 2021

## SIDES \$12

Crispy chats, garden chive, parmesan (gf, df)

Spiced pumpkin, honey mustard, roasted pepitas (gf, df)

Steamed greens with garden fresh pesto (gf, dfa)

## DESSERT

**Trio of sorbet** (df, gf, veg)  
Poachers Vineyard Riesling 2021

**Deconstructed sugar pie**, bitter cocoa sable, flower confetti, double vanilla cream chantilly  
Poachers Vineyard Chardonnay Pinot 2018

**Cheesecake mousse**, scented with orange blossoms, salted ginger crumbs, chai dusted almonds (gf)  
Poachers Vineyard Riesling 2021

**Dessert cheese supplement \$4**: "Hunterbelle Ash Briebelle"; triple cream brie, quince, lavosh (gfa)  
Poachers Vineyard Riesling 2021

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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