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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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SNACKS

Poachers Smokehouse charcuterie, three meats \$24

Three mills sourdough roll, EVOO, smoked sea salt \$3pp

Tempura coated zucchini blossoms, ricotta di buffala, preserved truffled honey, Pecorino (gf) \$7ea

Trout crudo, blood orange, garden chives, squid ink crackers, samphire (gf, df) \$18

Fries, baked aromatic salt \$10

Regional Olives \$8

PASTA

Gigli pasta, hot smoked swordfish, vongole, blistered cherry tomato, crisp capers, Yarra Valley caviar, crystal plant \$36

MEAT

Lamb striploin, mint pistachio pesto, boulangère potato, baked aromatic salt, Warrigal greens, local fig jus (gf, dfa) \$40

Poachers smoked duck, smoked sunchoke purée, braised baby carrot, rosemary and blueberry glaze (gf) \$36

VEGETABLES

Heirloom tomato and marinated beetroot salad, Parafield olives, balsamic glaze (gf,df) \$12

Wild mushroom duxelle, set provalone cream, pillowed pastry, toasted hazelnuts, spring shoots \$26

Stracciatella, vincotto, blistered grapes, crisp prosciutto, toasted baguette (gfa) \$25

Cos Salad \$14

DESSERT & CHEESE

Dark chocolate moelleux cake, chamomile milk caramel, smoked macadamia (gf) \$16

Passionfruit semifreddo, strawberry gum Genovese, lavender honey praline (gfa, dfa) \$16

Housemade sorbetto with Poachers Vineyard Sparkling \$23

Cheese, 1 variety \$14, 2 varieties \$25, 3 varieties \$34