

SMOKEHOUSE
CHARCUTERIE



POACHERS

PANTRY

VINEYARD
CELLAR DOOR

Poachers charcuterie:

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

Warm sourdough, Smoked salt, Morello EVOO \$3pp

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

wine pairing \$24 | wine pairing \$36

ENTREE

Poacher's smoked quail, sweet pea and lemon thyme purée, mandarin oil, watercress (gf, df)
Wily Trout Shiraz 2017

Tempura coated zucchini blossoms, ricotta di buffala, preserved truffled honey, Pecorino (gf)
Poachers Vineyard Pinot Gris 2022

Stracciatella, vincotto, blistered grapes, prosciutto crisp, toasted baguette (gfa)
Poachers Vineyard Rosé 2022

Trout crudo, blood orange, garden chives, squid ink crackers, samphire (gf, df)
Poachers Vineyard Chardonnay Pinot 2018

MAIN

Conchiglie pasta, hot smoked swordfish, vongole, blistered cherry tomato, crisp capers, Yarra Valley caviar, crystal plant
Poachers Vineyard Rosé 2022

Lamb striploin, mint pistachio crust, boulangère potato, baked aromatic salt, Warrigal greens (gfa, dfa)
Wily Trout Shiraz 2017

Poachers smoked duck, smoked parsnip purée, braised baby carrot, local fig jus (gf, dfa)
Poachers Vineyard Pinot Noir 2021

Wild mushroom duxelle, set provalone cream, pillowed pastry, toasted hazelnuts, spring shoots
Poachers Vineyard Syrah 2018

SIDES \$12

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

Cos and herb salad, aged balsamic dressing (gf, df)

Steamed greens with garden fresh pesto (gf, dfa)

DESSERT

Dark chocolate moelleux cake, chamomile milk caramel, smoked macadamia (gf)
Poachers Vineyard Tempranillo 2021

Passionfruit semifreddo, strawberry gum Genoise, lavender honey praline (gfa, dfa)
Poachers Vineyard Sauvignon Blanc 2022

Dessert cheese supplement \$4: Flinders Estate truffle brie, quince, lavosh (gfa)
Poachers Vineyard Tempranillo 2021

Trio of sorbet (df, gf, veg)
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