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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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CHARCUTERIE  
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## TRUFFLE DINNER

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**5 COURSES** - \$130 including wine pairing

### CANAPE

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Wild mushroom tartlet, truffle béchamel, parmesan shortbread (gfa)

*Poachers Vineyard Chardonnay 2021*

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### AMUSE-BOUCHE

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Truffled Humpty Doo Barramundi, chimichurri, flaked almond (gf) (df)

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### ENTREE

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Beef chateau truffle crostini, caramelised onion, blue cheese, micro rocket (gfa) (dfa)

*Poachers Vineyard Pinot Noir 2019*

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### MAIN

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Confit duck, truffled pork and sage stuffing, local fig compôte, creamed celeriac (gf) (dfa)

*Poachers Vineyard Nanima Red Blend 2021*

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### DESSERT

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Pistachio sponge, truffled mascarpone, truffle tuille

*Poachers Vineyard Chardonnay Pinot Noir 2018*

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### SIDES \$12

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Peach and prosciutto, mixed leaves, orange blossom dressing (gf)

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Double fried chat potatoes, parmesan, chive butter

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Fioretto, blue cheese sauce (gf)

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## SAMPLE MENU ONLY

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Public holiday surcharge 15%