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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### **POACHERS FATHERS DAY MENU**

\$105pp

*Wine pairing \$42*

Three Mills sourdough, spring pea, mint & new season garlic butter

Poached flathead, chermoula, globe artichoke, morels, asparagus & saffron verjuice

*Poachers Vineyard Blanc de Blanc NV or Bentspoke Barley Griffin*

New England Angus rib eye & peppercorn jus

Salt & vinegar fries

Spring salad, garden leaves & eschallot vinaigrette

*Poachers Vineyard Syrah 2019*

### DESSERT

Spiced rum canelé, caramelised cream & roasted white chocolate

*Lerida Estate Botrytis Semillon*

Cheese selection available - \$16 per piece

Kids 12 and under - bolognese raviolo, bechamel & crispy reggiano, chocolate ice cream \$25pp

*Dietary Requirements: All of our produce is fresh & seasonal, dietaries must be noted on time of booking to ensure we can cater to your needs.*

*Menu subject to change due to seasonality & availability of produce*

Menu created by

Executive Chef Adam Wilson

*15% surcharge will apply on all public holidays | No split bills - please pay as one account*