

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

Shared Table Group Menu | \$85pp

Minimum 5 people | Compulsory menu for tables of 10+ adults

Wine pairing \$33

Please advise of any allergies and dietary requirements to your server

ENTREE

Wine pairing | Poachers Vineyard Rosé 2021

Poachers charcuterie; smoked bresaola, prosciutto, ham and duck rillets, olive tapenade, sourdough

Pickled artichoke, polenta chips, confit tomatoes, preserved garden garlic, kutjera (veg, gf)

MAIN

Wine pairing | Wily Trout Shiraz 2017

Poachers smoked lamb rack rubbed in salted macadamia butter, orange scented celeriac cream, blistered blackberry, river mint (gf, dfa)

Paccheri al Spuntature, large tubular pasta, red wine and tomato sugo, slow braised free range pork, Tilba Dairy smoked cheddar, crisp herbs (dfa)

SIDES

Chef's choice of sides for the table to share

DESSERT

Wine pairing | Poachers Vineyard Riesling 2021

Caramelised apples, smoked ricotta mascarpone vanilla cream, tuille

Chef's choice of assorted Australian cheese selection, quince, lavosh (GFA)

—
SMOKEHOUSE
CHARCUTERIE
—



—
VINEYARD
CELLAR DOOR
—

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