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SMOKEHOUSE  
CHARCUTERIE  
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VINEYARD  
CELLAR DOOR  
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### **POACHERS TRUFFLE DINNER**

\$130pp

*Optional wine pairing available \$38*

Toasted brioche, whipped truffle butter

Shaved wagyu, soba noodles, sesame & truffle

*Poachers Vineyard Blanc de Blanc NV*

Scallop, cauliflower veloute, black garlic, tangerine, curry oil & black truffle

Smoked cod, truffled Venetian polenta, green olives & piment d'espelette

*Poachers Vineyard Chardonnay 2021*

Braised beef cheek, lion's mane mushroom & truffle potato purée

White radish, tahini, apple cider & lime vinaigrette

*Poachers Hilltops Tempranillo 2022*

### DESSERT

Golden syrup dumplings, burnt orange caramel, brandy, chantilly cream & shaved truffle

*Lerida Estate Botrytis Semillon*

Cheese course available - \$12 per person

*Truffle Adelaide Hills Cremeaux Brie, Poachers honey, lavosh & seasonal condiments*

*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