

—
SMOKEHOUSE
CHARCUTERIE
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—
VINEYARD
CELLAR DOOR
—

VALENTINE'S DAY MENU

\$125pp

wine pairing \$42

Toasted thick cut milk loaf, whipped tomato & ricotta

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Pan roasted mulloway, mussels, ginger & lemongrass butter, cucumber & radish

Poachers Vineyard Chardonnay 2021

—

Wagyu loin, chimichurri, grilled zucchini & beef jus

Roasted beef fat potatoes, garden rosemary & thyme

Poachers Vineyard Syrah 2019

—

Cherry ripe marquise, dark chocolate & coconut yoghurt

Lerida Estate Botrytis Semillon

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 | 1.5% surcharge applies to card payments

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POACHERS
PANTRY

—
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VALENTINE'S DAY ADDITIONAL MENU

Sydney Rock oysters, pine lime granita | \$6ea

Grilled Hervey Bay half shell scallop, pickled ginger
& ponzu cream | \$12ea

Poachers Vineyard NV Blanc de Blanc | \$17

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