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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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WEDDING & EVENTS MENU SELECTION

Three Mills sourdough, spiced pumpkin and eucalyptus butter

ENTREE

Butter poached sea scallops, saffron vichyssoise, caper berries, meyer lemon (gf)

Slow roasted duck breast, mousseline, hazelnut cream, prune, mandarin oil (gf, df)

Aubergine parmigiana, whipped ricotta, reggiano (v)

MAIN

Parisian gnocchi, toasted corn, pecorino, chives, soft aniseed herb oil (v)

Confit ocean trout, beurre blanc, duchess potatoes, dill, caviar, pink peppercorns (gf)

Aged grass fed striploin, potato allumette, rosemary jus, salt and vinegar greens (gf, df)

SIDES

6.50/pp per side

Salad of English cucumber, pickled ginger and sesame (gf, df, vg)

Grain salad, smoked yoghurt, olive oil, preserved fruit (gf)

DESSERT

Dark chocolate marquis, marmalade negroni sauce, caramelised cream, vanilla, rosemary (gf)

Castella cake, yuzu and citrus peel, caramelised mango, green tea custard (v)

Washed rind brie, lavosh, Poachers honey (v)

Menu designed by
Executive Chef Adam Wilson

Our menus are subject to change based on the cost and availability of ingredients. Poachers reserves the right to change it's menus due to other business needs.