



POACHERS SHARING MENU

\$89pp

wine pairing \$42

Toasted milk loaf & salted, whipped butter

Poached scallop, garden spinach, tahini cream, grapefruit

Grilled red gurnard, potato, lemon & brown butter

Poachers Vineyard Blanc de Blanc 2023

Wagyu beef rump cap, beef fat potato, grilled leeks & peppercorn sauce

Poachers Vineyard Syrah 2019

Mango & coconut parfait, honeycomb

Lerida Estate Botrytis Semillon

ADDITIONS

Roasted duck breast, quince, fennel & orange vinaigrette | \$25pp

Fries, rosemary, vinegar & Pecorino | \$16

Poachers radish salad, cucumber, ginger | \$16

Menu created by Executive Chef Adam Wilson