

POACHERS SET MENU

\$90pp

wine pairing \$42

Toasted milk loaf & salted, whipped butter

Smoked cod croquette, sauce gribiche, burnt lemon

Poachers Vineyard Blanc de Blanc 2023

Grilled Abrolhos scallop, crème fraîche, asparagus & lemon

Spiced chickpea fritter, whipped potato & smoked roe

Poachers Vineyard Riesling 2024

Grilled whiting, potato & caramelised onion rosti | +\$25pp

Wagyu beef striploin, sauce béarnaise & roast potato

Poachers Vineyard Syrah 2019

Chocolate mousse, orange custard & hazelnut praline

Lerida Estate Botrytis Semillon + \$14

ADDITIONS

Garden kohlrabi & radish salad, ginger vinaigrette & toasted sesame | \$16

Fries, pecorino, rosemary & vinegar | \$14

Sugarloaf cabbage, vinaigrette, garden herbs, parmesan | \$16

Dietary Requirements: All of our produce is fresh & seasonal, dietaries must be noted at time of booking to ensure we can cater to your needs.

Menu created by Executive Chef Adam Wilson