

SMALL PLATES

- Toasted milk loaf & salted butter | \$8ea
- Grilled Abrolhos scallop, crème fraîche, asparagus & lemon | \$9ea
- Seared kangaroo loin, celariac & white asparagus | \$22
- Smoked cod croquette, sauce gribiche & burnt lemon | \$16
- Spiced chickpea fritter, whipped potato & smoked roe | \$14

LARGE PLATES

- Grilled whiting, potato & caramelised onion rosti, lemon & brown butter | \$52
- Lamb rump, soft polenta, harissa & gremolata | \$52
- Roasted half chicken, garlic and chive butter, chicken sauce & pickled onion | \$55
- Wagyu beef striploin, sauce béarnaise & roast potato | \$66
- Parisian gnocchi, almond cream, mint & garden pea shoots | \$36

SIDES

- Garden kohlrabi & radish salad, ginger vinaigrette & toasted sesame | \$16
- Fries, pecorino, rosemary & vinegar | \$14
- Sugarloaf cabbage, vinaigrette, garden herbs, parmesan | \$16

DESSERTS

- Chocolate mousse, orange custard & hazelnut praline | \$18
- Strawberry parfait, whipped mascarpone & vanilla | \$18

CHEESE

- \$15 for 1 cheese selection | \$28 for 2
- All cheese served with lavosh, seasonal condiments & Poachers honey*
- Woodside goat's curd
- Mortlake L'Artisan triple cream brie

All seafood at Poachers Restaurant is Australian

Menu created by
Executive Chef Adam Wilson