

POACHERS SHARING MENU

\$89pp

wine pairing \$42

Toasted milk loaf & salted, whipped butter

Poached scallop, rhubarb, asparagus, macadamia & saffron verjus

Red Gurnard, sweet corn, crab & tarragon butter

Poachers Vineyard Blanc de Blanc NV

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

Poachers Vineyard Syrah 2019

Strawberries and cream, parfait, elderflower & frozen Chantilly cream

Lerida Estate Botrytis Semillon

ADDITIONS

Roasted duck breast, black cherry, Poachers garden greens & black garlic | \$25pp

Fries, rosemary, vinegar & Pecorino | \$16

Poachers radish salad, cucumber, ginger & sesame | \$16

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