

SMALL PLATES

Toasted milk loaf & salted, whipped butter | \$7ea
Poached scallop, rhubarb, asparagus, macadamia & saffron verjus | \$19
Confit arrow squid, chickpea, pink peppercorn & harissa | \$19
Grilled kangaroo loin, eggplant, capers, red currant & wattleseed | \$19
Poachers shaved ham, Gruyère, pastry & golden syrup vinaigrette | \$16
Roasted zucchini croquettes, tomato jam & garden herbs | \$16

LARGE PLATES

Wild muloway, saffron, sweet corn, crab & tarragon butter | \$52
Glazed Byron Bay pork cutlet, lardo, sauerkraut, jalapeño & broccoli | \$52
Roasted duck breast, morel mushroom, Poachers garden greens & black garlic | \$56
Wagyu loin, beef fat potato, grilled leeks, bresaola & peppercorn sauce | \$64
Parisian gnocchi, aged cheese, artichoke, pine nut cream & sage | \$34

SIDES

Fries, rosemary, vinegar & Pecorino | \$16
Poachers radish salad, cucumber, ginger & sesame | \$16

DESSERTS

Sheep's yoghurt tart, peach, white chocolate & cardamom | \$18
Burnt honey bavarois, cassis, malt, melon & almond | \$18
Strawberries and cream, parfait, pastis & frozen Chantilly cream | \$18

CHEESE

\$19 for 1 | \$30 for 2 | \$38 for 3

All cheese served with lavosh, seasonal condiments & Poachers honey

Woodside goats curd
Woombye washed rind brie
Main Ridge dairy capony
Tarago shadows of blue

Menu created by Executive Chef Adam Wilson