

SMALL PLATES

- Toasted milk loaf & salted butter | \$7ea
- Poached scallop, garden rhubarb, asparagus | \$19
- Confit squid, chickpea, pink peppercorn | \$19
- Seared kangaroo loin, eggplant, red currant & wattleseed | \$19
- Poachers ham, Gruyère, pastry & golden syrup vinaigrette | \$16
- Roasted zucchini croquettes, tomato jam & garden herbs | \$16

LARGE PLATES

- Red Gurnard, sweet corn, crab & tarragon butter | \$52
- Glazed Byron Bay pork cutlet, jalapeño & broccoli pesto | \$52
- Roasted duck breast, black cherry, Poachers garden greens | \$56
- Wagyu beef rump cap, grilled leeks, peppercorn sauce | \$66
- Parisian gnocchi, aged cheese, pine nut cream | \$34

SIDES

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

DESSERTS

- Sheep's yoghurt tart, peach, white chocolate | \$18
- Burnt honey bavarois, blackcurrant, melon & almond | \$18
- Mango & coconut parfait, honeycomb | \$18

CHEESE

\$15 for 1 cheese selection | \$28 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
- Maffra cloth bound cheddar