

## **POACHERS SHARING MENU**

\$90pp

*wine pairing \$42*

Toasted milk loaf & salted, whipped butter

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Grilled Abrolhos scallop, garden spinach & grapefruit

Grilled Southern NSW bream, potato & caramelised onion rosti, lemon & brown butter

*Poachers Vineyard Blanc de Blanc 2023*

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Wagyu rump cap, jerusalem artichoke & green peppercorn

*Poachers Vineyard Syrah 2019*

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Blackberry & coconut parfait, honeycomb

*Lerida Estate Botrytis Semillon*

## **ADDITIONS**

Roasted duck breast, persimmon, fennel, red leaves and orange vinaigrette | \$25pp

Fries, rosemary, vinegar & Pecorino | \$16

Poachers radish salad, ginger, toasted 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*

*All seafood at Poachers Restaurant is Australian*

Menu created by Executive Chef Adam Wilson

### **SMALL PLATES**

- Toasted milk loaf & salted butter | \$7ea
- Grilled Abrolhos scallop, garden spinach & grapefruit | \$9ea
- Poached Spencer Gulf squid, tomato, toasted almond, green olive & harissa | \$21
- Seared kangaroo loin, sweet potato, crème fraîche & mustard | \$21
- Pistachio mortadella, Gruyère, pastry & golden syrup vinaigrette | \$16
- Roasted butternut pumpkin croquettes, black rice, garlic cream & pink pepper | \$16

### **LARGE PLATES**

- Grilled Southern NSW Bream, potato & caramelised onion rosti, lemon & brown butter | \$52
- Pork cheek, cabbage, molasses & nashi pear | \$52
- Roasted duck breast, persimmon, fennel, red leaves and orange vinaigrette | \$56
- Wagyu beef rump cap, jerusalem artichoke & green peppercorn | \$65
- Parisian gnocchi, hazelnut, shiitake & sage | \$34

### **SIDES**

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

### **DESSERTS**

- White chocolate, black sesame, prunes & praline | \$18
- Blackberry & coconut parfait, honeycomb | \$18

### **CHEESE**

- \$15 for 1 cheese selection | \$28 for 2 | \$39 for 3
- All cheese served with lavosh, seasonal condiments & Poachers honey*
- Woodside goat's curd
- Mortlake L'Artisan triple cream brie
- Mortlake L'Artisan Fermier

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