

POACHERS SHARING MENU

\$90pp

wine pairing \$42

Toasted milk loaf & salted, whipped butter

Grilled Abrolhos scallop, bergamot & smoked cream

Grilled mullet, potato & caramelised onion rosti, lemon & brown butter

Poachers Vineyard Blanc de Blanc 2023

Wagyu beef rump cap, sauce béarnaise & Jerusalem artichoke

Poachers Vineyard Syrah 2019

Blackberry & coconut parfait, honeycomb

Lerida Estate Botrytis Semillon

ADDITIONS

Pressed duck leg, braised fennel & smoked breast | \$25pp

Garden radish salad, ginger, toasted sesame | \$16

Fries, pecorino, rosemary & vinegar | \$12

Sugarloaf cabbage, vinaigrette, garden herbs, parmesan | \$16

add terra preta black truffle to any dish | \$11/g

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