

POACHERS SHARING MENU

\$89pp

wine pairing \$42

Toasted milk loaf & salted, whipped butter

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Grilled Abrolhos scallop, garden spinach & grapefruit

Grilled red gurnard, 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, quince, fennel, red leaves and orange vinaigrette | \$25pp

Fries, rosemary, vinegar & Pecorino | \$16

Poachers radish salad, cucumber, ginger | \$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