

SMALL PLATES

- Toasted milk loaf & salted butter | \$7ea
- Grilled Abrolhos scallop, bergamot & smoked cream | \$9ea
- Yamba prawn, honey, prawn oil & bottarga roe | \$17ea
- Seared kangaroo loin, celariac & macadamia | \$21
- Pistachio mortadella, Gruyère, pastry & golden syrup vinaigrette | \$16
- Fried panisse, tarama, potato & paprika | \$7ea

LARGE PLATES

- Grilled mullet, potato & caramelised onion rosti, lemon & brown butter | \$52
- Pork loin, steamed mussels & picalilli | \$39
- Pressed duck leg, braised fennel & smoked breast | \$48
- Wagyu beef rump cap, sauce béarnaise & jerusalem artichoke | \$65
- Parisian gnocchi, winter pesto & pepita | \$34

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

SIDES

- Garden radish salad, ginger, toasted sesame | \$16
- Fries, pecorino, rosemary & vinegar | \$12
- Sugarloaf cabbage, vinaigrette, garden herbs, parmesan | \$16

DESSERTS

- Soft white chocolate, caramel, pear & lavender | \$18
- Blackberry & 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 goat's curd
- Mortlake L'Artisan triple cream brie
- Mortlake L'Artisan Fermier

All seafood at Poachers Restaurant is Australian

Menu created by Executive Chef Adam Wilson