

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
Roasted butternut pumpkin croquettes, black rice, garlic cream & pink pepper | \$16

LARGE PLATES

Grilled mullet, potato & caramelised onion rosti, lemon & brown butter | \$52
Pork loin, steamed mussels & picalilli | \$39
Confit duck leg, smoked breast, mandarin, kohlrabi | \$48
Wagyu beef rump cap, jerusalem artichoke & green peppercorn | \$65
Parisian gnocchi, winter pesto & pepita | \$34

SIDES

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