

SMALL PLATES

Milk loaf, truffle & whipped hazelnut butter | \$11e

Salted, whipped butter available on request

Poached sea scallop, white soy, baked quince & strawberry vinegar | \$24

Smoked cod, allumette potato, sauce gribiche, parsley, coriander seed | \$22

Wild venison loin, mustard greens, horseradish, beetroot & wattleseed | \$21

Poachers shaved ham, Gruyère, pastry & golden syrup vinaigrette | \$18

Smoked ham hock, Poachers prosciutto, apple & curry sauce | \$22

Crispy pumpkin and polenta croquettes, smoked chilli, cocoa & garden herbs | \$17

Potato and fennel seed rosti & shaved black truffle | \$17

LARGE PLATES

Wild mulloway, cauliflower, Clarence River school prawns & bisque | \$48

Braised goat, polenta, sumac, shaved eschalot, mint & cumin | \$59

Braised beef cheek, truffle butter, mash potato & brandy sauce | \$59

Roasted duck breast, pistachio, sauce of Poachers pinot, sweet & sour turnip | \$62

Wagyu flank, beef fat potato, grilled leeks, bresaola & peppercorn sauce | \$64

Poachers pumpkin, black garlic, wattleseed, citrus & toasted yeast | \$35

SIDES

Fries, rosemary, vinegar & Pecorino | \$16

Garden leaves, candied walnut & apple vinaigrette | \$16

Addition | Terra Preta black truffle - \$16 per plate

DESSERTS

Sheep's yoghurt tart, tangerine, white chocolate & cardamom | \$18

Burnt honey bavarois, cassis, malt, mandarin & almond | \$18

Fennel and vanilla sorbet, banana caramel cream & ginger sabayon | \$18

CHEESE

\$16 for 1 | \$30 for 2 | \$42 for 3

All cheese served with lavosh, seasonal condiments & Poachers honey

Woodside goats curd

Maffra mature black wax cheddar

Berrys creek Tarwin blue

Woombye washed rind brie

Menu created by Executive Chef Adam Wilson

20% surcharge will apply on all public holidays / No split bills - please pay as one account / 1.5% surcharge applies to card payments

CHEF'S TASTING MENU

\$88pp

wine pairing \$42

Milk loaf, truffle & whipped hazelnut butter

Salted, whipped butter available on request

—
Poached sea scallop, white soy, baked quince & strawberry vinegar

Wild mulloway, cauliflower, Clarence River school prawns & bisque

Poachers Vineyard Blanc de Blanc NV

—
Roasted duck breast, pistachio, sauce of Poachers pinot, sweet & sour turnip \$27pp

Wagyu flank, beef fat potato, grilled leeks, bresaola & peppercorn sauce

Poachers Vineyard Syrah 2019

—
Fennel and vanilla sorbet, banana caramel cream & ginger sabayon

Lerida Estate Botrytis Semillon

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