



Poacher's Paradise

MENU



BISTRO OPEN TUESDAY – SUNDAY
LUNCH 12-2
DINNER 6-8

OUR STORY

Sarah & Darren took over the Hotel in late September 2023. Sarah's family have been in Rutherglen for nearly 50 years, so practically locals by now! Coming from a Cheffing background, Sarah was brought up around great homestyle cooking and lived in the Poachers from age 10 to 16 when her parents owned the Hotel. Although she took a different direction for most of her working life (finance/admin) she finally picked up the tongs and spatch to pursue her career in her parent's footsteps. Darren has an extensive background in data analysis and computers (our regular IT man), he has also worked in hospitality for about 25 years. Together they make a great team, friendly and outgoing and love to make their customers happy in every respect. Mitch is their code name for 'Mate, Friend & Colleague', so if you find yourself referred to this way, then you know you are a part of the family! We hope you enjoy your visit to our hotel and look forward to seeing you back on a regular basis.

Whether you're a born and bred local, or passing through as a visitor,
THE POACHER'S PARADISE HOTEL & STAFF WELCOMES YOU!

The Start Bit

Garlic Bread	\$8.00
Add Cheese	\$2.00
Add Bacon	\$2.00
Add Cheese, Capsicum, Red Onion & Olives	\$6.00
Bread	\$8.00
Turkish bread served with olive oil & balsamic	
Olives GF	\$8.00
Marinated olives, capsicum & red onion served warm	
Duck Spring Rolls (3)	\$10.00
Spring roll with rocket & red onion and sweet chilli sauce	
Add one	\$3.00
Honey Baked Camembert	\$17.00
Wheel of camembert, baked and served with honey, walnuts and Turkish bread	
Cheese Croquette (3)	\$10.00
Cheese & Pasta with sriracha mayo	
Add one	\$3.00
Salt N Pepper Calamari GF	\$12.00
Chef's special seasoning with rocket & red onion salad, aioli & lemon wedge	
Arancini Balls (3)	\$12.00
Pumpkin & Goats Cheese with aioli	
Add one	\$3.00
Soup (See Specials Board) GF	\$12.00

The Side Bit

Bowl of Chips GF	\$8.00
Bowl of Wedges - with sour cream & sweet chilli sauce	\$10.00
Onion Rings	\$8.00
Garden Salad GF	\$8.00
Loaded Chips GF - with gravy & cheese	\$10.00
Duck Fat Potato with roasted cherry tomato GF	\$10.00
Seasonal Veg with sesame oil & almonds GF	\$13.00

The Middle bit

Steak GF	Your choice of Scotch, T-Bone or Porterhouse with chips and salad or seasonal veg	Scotch \$37.00 Porterhouse \$35.00 T-Bone \$35.00
Chicken Snitty Roll & Chips (Lunch Only)	Crumbed chicken breast on a brioche bun with lettuce, tomato and mayo	\$25.00
Poachers Steak Sandwich & Chips (Lunch Only)	Steak on a Turkish Bread with lettuce, bacon, caramelised onion, tomato, cheese, mayo & BBQ Sauce	\$25.00
Poachers Burger (Lunch Only)	Beef burger on a brioche bun with lettuce, caramelised onion, tomato, cheese, mayo & BBQ Sauce, served with chips	\$25.00
Add Patti		\$5.00
Lamb Steak GF	Lamb steaks served with a warm green bean and chat potato salad	\$32.00
Pork Scallopini GF option available	Pork medallions in creamy garlic sauce with mushrooms, broccolini and pasta spirals	\$30.00
Thai Beef Salad GF	Sliced Porterhouse served with vermicelli noodles, leafy salad, cherry tomatoes, coriander, red onion, cucumber, chilli & dressing	\$35.00
Bangers N Mash GF	Beef sausages with mash, seasonal veg and onion gravy	\$28.00
Chicken Snitty GF	Crumbed chicken breast served with chips & salad or seasonal veg	\$28.00
Poachers Parmigiana GF	Crumbed chicken breast, Napoli, ham & cheese with chips & salad or seasonal veg	\$29.00

***Add Prawns, Chicken or Calamari to any meal** **\$7.00**

The Fishy Bit

Crispy Skin Salmon – GF
Served with your choice of \$30.00

Balsamic Salad– rocket, red onion, cherry tomato & balsamic reduction

Vietnamese salad – vermicelli noodles, coriander, cucumber, chilli and lime wedge

Mango Chilli Salad– rocket, asparagus, red onion, cherry tomato and mango chilli sauce

Garlic Prawns – GF \$30.00
Chef's special garlic cream with leek & spring onion and chilli served with rice

Salt & Pepper Calamari – GF \$24.00
Chef's special seasoning with rocket & red onion salad, aioli & lemon wedge

Fish & Chips \$25.00
Battered flathead tails with salad and chips, tartare sauce & lemon wedge

Barramundi – GF \$38.00
Pan grilled with brown butter sauce and almonds with roasted potato and green beans

The Seniors Bit

\$20.00

(upon presentation of Seniors Card for each meal purchased)

Salt N Pepper Calamari GF
Chef's special seasoning with rocket & red onion salad, aioli & lemon wedge

Fish N Chips
Battered flathead tails with salad and chips, tartare sauce & lemon wedge

Chicken Snitty GF
Crumbed chicken breast served with chips & salad or seasonal veg

Poachers Parmi GF
Crumbed chicken breast, Napoli, ham & cheese with chips & salad or seasonal veg

Garlic Prawns GF
Chef's special garlic cream with leek & spring onions and chilli with rice

Bangers N Mash GF
Beef sausages with mash & seasonal veg and onion gravy

Spaghetti Bolognaise
Chef's special bolognaise sauce with parmesan cheese

Roast of the Day (See Specials Board) GF
Roast with vegetables & gravy

The Lil Bits

\$15.00

14years old & under

All kids' meals come with a soft drink & ice cream with sprinkles & topping (chocolate, strawberry or caramel)

Nuggets & Chips

Bangers & Mash GF

Fish N Chips

Parmi N Chips GF

Snitty N Chips GF

Spaghetti Bolognaise

Salt N Pepper Calamari N Chips GF

Nacho's GF

The Pasta Bit

\$25.00

Matriciana
Salami, red onion, garlic, chilli, baby spinach, olives, cherry tomatoes and passata with parmesan cheese

Basil Pesto V
Red onion, broccolini basil pesto with parmesan cheese

Sicilian Anchovy Pasta
Anchovies, chilli, breadcrumbs, garlic & parmesan cheese

Creamy Garlic V
Chef's special garlic cream with leek & spring onions and chilli

Bolognaise
Chef's special bolognaise sauce with parmesan cheese

***Add Chicken, Prawns or Calamari** \$7.00

The End Bit

Chocolate Brownie \$12.00
Chef's homemade chocolate brownie served with Chantilly cream or ice cream

Mille Feuille \$10.00
Puff pastry cases with Chantilly cream, berries & berry coulis

Apple Crumble \$12.00
Apples, sultanas, and cinnamon filling on a shortbread base with Chantilly cream or ice cream

Ice Cream GF \$8.00
Vanilla ice cream with chocolate, strawberry or caramel topping

Affogato \$10.00
Espresso served with ice-cream GF
Add Liqueur \$5.00

Thank you for dining with us and we look forward to seeing you again soon... Mitch!!