



***THIS IS A SAMPLE MENU AND MAY CHANGE DUE TO SEASONALITY & AVAILABILITY**

POODLE CHEF'S SELECTION

75.PP

A SHARE-STYLE MENU CONSISTING OF OUR HOUSE SIGNATURE DISHES

OYSTERS!

- ALA NATURAL 4.5EA
- ACQUA PAZZA 5EA
- KILPATRICK 5.5EA

FRIED PADRON PEPPERS, NASTURTIUM VINEGAR	12
HOUSE-MADE SPENT COFFEE GROUND SOURDOUGH, BUTTER, RADISH ESCABECHE	9PP
SPANNER CRAB & TARAMASALATA VOL-AU-VENTS	19
HOUSE-MADE CHARCUTERIE DU JOUR	17
PORK & TARRAGON CROQUETTE, PICKLED RHUBARB	9EA
CHARCOAL GRILLED DUCK HEART SKEWER, GUANCIALE, TAMARIND	9EA
CONFIT DUTCH CREAM POTATOES, PRAWN, SORREL SALAD	22
LEEK VINAIGRETTE, MIGAS, SMOKED OLIVE OIL	17
OCEAN TROUT, HORSERADISH, BOTTARGA	18
HEIRLOOM TOMATOES, BURNT BUTTER YOGHURT, PISTACHIO	18
MARGARET RIVER WAGYU STEAK TARTARE ALA TRADITIONAL, CURED YOLK & CRISPS	27
FLOUNDER ALA MEUNIERE – WHOLE FISH, BURNT BUTTER, CAPERS, LEMON	38
GOATS CHEESE & PINE NUT TORTELLINI, ZUCCHINI BUTTER SAUCE, SQUASH BLOSSOMS	32
CHARCOAL GRILLED 250G O'CONNOR FLANK STEAK, GRILLED SPRING ONION, OREGANO	43
BUNDARRA PORK COTOLETTA, BRAISED RUNNER BEANS, LEMON	42
CHARCOAL GRILLED 800G DRY AGED O'CONNOR RIB EYE, PRAWN BUTTER, CRISPY SCHOOL PRAWNS	120
OAK LETTUCE, VERJUS VINAIGRETTE, CHIVES	10
ROASTED & SPICED PUMPKIN, MACADAMIA CREAM, SAGE	14
HAND-CUT FRENCH FRIES, MARIE ROSE	11
WET POODLE COCKTAIL - KETEL ONE OR TANQUERAY, DOLIN DRY, PICKLED ONION	20

A SURCHARGE OF 1.4% APPLIES TO ALL CREDIT CARDS.

POODLE BAR & BISTRO MAKES ALL EFFORTS TO ACCOMMODATE GUESTS' DIETARY NEEDS. PLEASE INFORM YOUR WAITER OF ANY DIETARY REQUIREMENTS.