

SMOKEHOUSE
RESTAURANT

Wild Trout
VINEYARD
CELLAR DOOR

Brunch Menu

Saturday & Sunday

9:30 am – 11:00 am

Vegetarian Bruschetta (gf available) (v)	18
Smashed avocado, tomato, olive, feta, rocket, 63 degree eggs, basil infused olive oil	
Smoked Trout Rösti (gf available)	18
Hot smoked ocean trout, scrambled eggs, potato rösti, baby spinach, labneh, chilli dhuka	
Green Eggs & Ham Benedict (gf available)	18
Toasted sourdough, Poachers Little Ham, fried eggs, salsa verde, hollandaise sauce	
Bacon Waffles	18
Candied Poachers bacon, maple whipped ricotta, banana, pecan, caramel sauce	
Smokehouse Breakfast Burger (gf available)	18
Beef and chorizo patty, Poachers bacon, American cheddar, fried egg, mizuna, smoked aioli	
Pea Fritters	20
Pea, haloumi and mint fritters, Poachers classic prosciutto, 63 degree eggs, black pudding crumb, garlic yoghurt, watercress	
Smokehouse Big Breakfast (gf available)	20
Toasted sourdough, Poachers bacon, bratwurst sausage, rosemary fried chat potatoes, mushroom, scrambled egg	

Sides

Fruit plate, yoghurt, honey	14
Lemon, raspberry & coconut bread	9
Butter croissant, Poachers ham, Swiss cheese	9
Butter croissant, Lynwood jam	8
Rye Toast	5
Poachers Pantry natural cured cold smoked bacon	5
Corn & manchego cheese croquette	5
Avocado smash with feta	5
House cured Atlantic salmon	5
Extra egg	2

For the Kids

Fried egg & bacon on toast	12
Toasted waffle with fresh fruit & maple syrup	12

Variation to the menu and substitutions of items will incur a surcharge of \$4 per item.

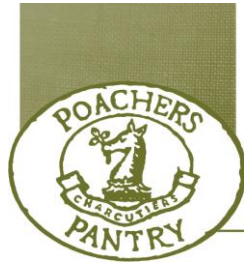
Not all ingredients of the dishes are listed, so please let us know of any dietary concerns and we shall do our best to accommodate your needs. We are more than happy to cater for any special dietary needs.

All eggs are free range from Darbalara Farm NSW

Local mushrooms from Majestic Mushrooms

Poachers Pantry bacon is naturally cured

10% surcharge will apply on all public holidays | No split bills - please pay as one account



SMOKEHOUSE
RESTAURANT

Wily Trout
VINEYARD
CELLAR DOOR

Coffee & Tea

The King's Grove #1

	Cup	Mug
Espresso Macchiato Piccolo	3.50	4.50
Cappuccino Latte Flat White Long Black	4	5
Hot Chocolate Chai Latte	4	5
Mocha	4.50	5.50
Babycino	2	
Extra shot	0.50	
Pots of Tea	4.50	
English Breakfast Supreme Earl Grey Chamomile Blossoms Lemongrass & Ginger Peppermint Fruits of Eden Honeydew Green Oriental Jasmine Green		

Cold Drinks

StrangeLove Sparkling Mineral Water (750ml/500ml/250ml)	8/6/4.50
Daylesford & Hepburn Organics Apple Juice Pineapple Juice Orange Juice Lemonade Ginger Beer Lemon, Lime & Bitters	4.80
Coca Cola Diet Coke Coke Zero	4.50
Iced Coffee Espresso & milk served over vanilla ice-cream	6
Iced Chocolate Chocolate syrup & milk served over vanilla ice-cream	6
Affogato Espresso, butterscotch schnapps & vanilla ice-cream	9

Brunch Cocktail Selection

Sunday Morning A refreshing combination of orange, vodka and fresh lemon juice.	9
Poachers Mimosa Wily Trout Blanc de Blanc & fresh orange juice.	10
Hot Shot Espresso Patron Coffee Liqueur, espresso and Baileys.	13
Mochatini Mozart Chocolate Liqueur, vodka and espresso.	13
Espresso Martini With a touch of butterscotch schnapps.	13

10% surcharge will apply on all public holidays | No split bills - please pay as one account