



SMOKEHOUSE
RESTAURANT

Wily Trout
VINEYARD
CELLAR DOOR

Poachers Christmas Tasting Menu \$55 per person

This two course menu begins with our famous Charcuterie Board served as a shared entree and followed by a table d'hote menu for main course. Please choose three items from the main course options below:

Entrée

Poachers Charcuterie Board

Main

Seared John Dory, gnocchi, broad beans, garlic scapes, saffron foam

Smoked chicken breast, new potatoes, chorizo, Ligurian olives, bay leaf brodo (gf/df)

Smoked duck breast, beetroot hibiscus jam, spring onion, nettle, leek ash (gf/df)

Pork belly crepinette, spring slaw, agave nectar, crackling (gf/df)

Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices

Pineapple Glazed ham, potato galette, roasted heirloom carrots, maple jus (gf)

Side dishes available for all three menu options:

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| <i>Marinated olives (gf/df)</i> | 8 |
| <i>Potenta, parmesan & rosemary bread, olive oil, balsamic reduction</i> | 8 |
| <i>Seasonal greens and toasted almond (gf/df)</i> | 10 |
| <i>Cos leaf salad, elderflower dressing (gf/df)</i> | 10 |
| <i>Pesto roast potatoes</i> | 10 |

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.



SMOKEHOUSE
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Wild Trout
VINEYARD
CELLAR DOOR

Poachers Christmas Smokehouse Menu \$65 per person

This three course menu begins with our famous Charcuterie Board served as a shared entree, followed by a table d'hôtel menu for main course and dessert. Please choose three items from the main course options below, and one item from the dessert options.

Entrée

Poachers Charcuterie Board

Main

Seared John Dory, gnocchi, broad beans, garlic scapes, saffron foam

Smoked chicken breast, new potatoes, chorizo, Ligurian olives, bay leaf brodo (gf/df)

Smoked duck breast, beetroot hibiscus jam, spring onion, nettle, leek ash (gf/df)

Pork belly crepinette, spring slaw, agave nectar, crackling (gf/df)

Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices

Smoked turkey buffet, baked pumpkin, garlic zuchinni, honey mustard cream sauce

Pineapple Glazed ham, potato galette, roasted heirloom carrots, maple jus (gf)

Dessert

Chef's choice dessert tasting plate

Cranberry and pistachio semifreddo, berry sorbet (gf)

Christmas pudding, brandy custard, cinnamon ice cream

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Poachers Christmas Deluxe Menu 71 per person

*This three course menu allows your guests a choice of entree, main and dessert.
Please choose three items from the main course options below and one item
from both the entree and dessert options.*

Entrée

Hiramasa kingfish ceviche, wasabi, apple, cucumber, fried nori (gf/df)

Bresaola, whipped parsnip, hazelnut, watercress, brown butter (gf)

Kangaroo prosciutto, fennel, buttermilk, tarragon mustard, pangrattato

*Pressed confit chicken, pumpkin, king brown mushroom, crisp chicken skin, blood
plum jus (gf/df)*

Main

Asparagus risotto, goats curd, lemon, cured hens egg (v/gf)

Seared John Dory, gnocchi, broad beans, garlic scapes, saffron foam

Smoked chicken breast, new potatoes, chorizo, Ligurian olives, bay leaf brodo (gf/df)

Smoked duck breast, beetroot hibiscus jam, spring onion, nettle, leek ash (gf/df)

Pork belly crepinette, spring slaw, agave nectar, crackling (gf/df)

Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices

Smoked turkey buffet, baked pumpkin, garlic zuchinni, honey mustard cream sauce

Pineapple Glazed ham, potato galette, roasted heirloom carrots, maple jus (gf)

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Dessert

Brioche donuts, quark, apple, cinnamon

Chocolate fondant, vanilla cream cheese, shiraz poached baby pear

Cranberry and pistachio semifreddo, berry sorbet (GF)

Christmas pudding, brandy custard, cinnamon ice cream

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