

SMOKEHOUSE
RESTAURANT

Wily Trout
VINEYARD
CELLAR DOOR

Lunch Menu

Friday - Sunday

Welcome to Poachers Pantry & Wily Trout Vineyard!

Poachers Pantry & Wily Trout Vineyard is a family owned business specializing in smoked meats and cool climate wines. Our country smokehouse began in the early 1990s, producing high quality smoked meats for the kitchens of leading chefs throughout the country.

In 1998 the Wily Trout Vineyard was born, growing premium fruit to create the delicate and complex flavours that are the signature of the Canberra Wine Region.

To celebrate this wonderful marriage of artisanal food & wine, the Smokehouse Restaurant opened its doors in 2002 bringing together the food, wine and stunning countryside to create a stunning location for a relaxed country outing.

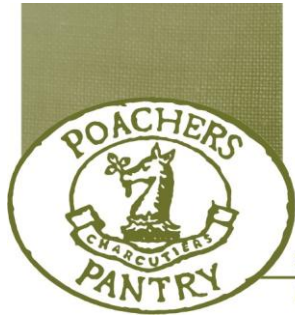
Come up to the Cellar Door, try some of our wines and smoked meats and let us explain the difference between hot and cold smoking and the age old techniques we use to make our goods. It is the perfect opportunity to choose one of the Wily Trout wines to match your menu selection.

Enjoy!

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.

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



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Poachers Pantry Tasting Menu

Hiramasa kingfish ceviche, wasabi, apple, cucumber, fried nori

Wily Trout Pinot Chardonnay 2015

Kangaroo prosciutto, fennel, buttermilk, tarragon mustard, pangrattato

Wily Trout Shiraz 2017

Smoked chicken breast, new potatoes, chorizo, Ligurian olives, bay leaf brodo

Wily Trout Chardonnay 2015

Chocolate fondant, vanilla cream cheese, Shiraz poached baby pear

Wily Trout Rosé 2018

65 per person

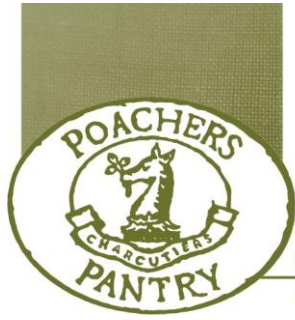
90 per person with wine pairings

Participation recommended by the entire table

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Entrée

Roast shallot & charred rhubarb tart, buffalo ricotta, honey, thyme (v) Wily Trout Sauvignon Blanc 2017	18
Hiramasa kingfish ceviche, wasabi, apple, cucumber, fried nori (gf/df) Wily Trout Pinot Chardonnay 2015	18
Bresaola, whipped parsnip, hazelnut, watercress, brown butter (gf) Wily Trout Chardonnay 2015	18
Kangaroo prosciutto, fennel, buttermilk, tarragon mustard, pangrattato Wily Trout Shiraz 2017	18
Pressed confit chicken, pumpkin, king brown mushroom, crisp chicken skin, blood plum jus (gf/df) Wily Trout Pinot Noir 2017	18

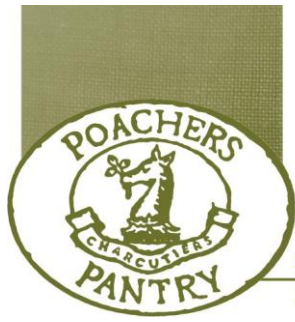
Main

Asparagus risotto, goats curd, lemon, cured hens egg (v/gf) Wily Trout Rosé 2018	31
Seared John Dory, gnocchi, broad beans, garlic scapes, saffron foam Wily Trout Sauvignon Blanc 2017	38
Smoked chicken breast, new potatoes, chorizo, Ligurian olives, bay leaf brodo (gf/df) Wily Trout Chardonnay 2015	38
Pork belly crepinette, spring slaw, agave nectar, crackling (gf/df) Wily Trout Nanima 2017	38
Smoked duck breast, beetroot hibiscus jam, spring onion, nettle, leek ash (gf/df) Wily Trout Pinot Noir 2017	41
Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices Wily Trout Shiraz 2015	43

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Side

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

Sweet Things

Melon, basil, strawberry, smoked yoghurt (gf)	18
Brioche donuts, quark, apple, cinnamon	18
Chocolate fondant, vanilla cream cheese, shiraz poached baby pear (10-15 minutes)	18
Trio of fruit & herbal sorbet, violet gel (gf/df)	18
Chef's dessert (Please ask our friendly Staff)	18

To Finish

Handcrafted chocolates by Robyn Rowe Chocolates - 4 pieces (gf)	10
Turkish delight - 4 pieces (gf/df)	6
Assorted macarons - 4 pieces	5

For the Kids

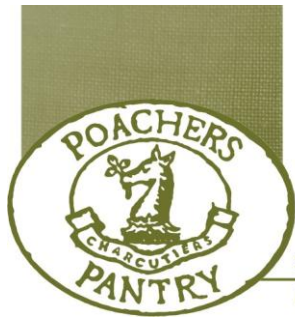
(12 years & under)

Beef lasagna	15
Poachers smoked chicken breast & chips with tomato sauce	15
Battered fish & chips with tomato sauce	15
Vanilla ice-cream with chocolate topping or strawberry topping	6
Vanilla bean ice cream, strawberry coulis, fairy floss, pop rocks	6

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To Share

Available 11:30am - 4pm

Our platters showcase the two different styles of smoking - cold & hot smoking - and are the perfect way to begin your meal. Cold smoking is a 6 months process which involves dry curing the meat with salt and spices before pressing, then smoking for a number of days at a temperature of approximately 25°C. Hot smoking is a much quicker process with meats being marinated in brine, seasoned and smoked for approximately 2 hours at 68°C. All meats (excluding fish and seafood) are cured and smoked in our Smokehouse located behind the restaurant.

Poachers Charcuterie Board	35
Smoked pork hock terrine, hot and cold smoked meats, duck rilette, house relish, cornichons, croutes (Gluten free available)	
Smokehouse Seafood Board	36
Salmon gravlax, smoked seafood, taramasalata with caviar, house relish, pickles, croutes (Gluten free available)	
Vegetarian Antipasto Board	31
Smoked and marinated vegetables, olives, mozzarella, salad leaves, croutes (Vegetarian, Gluten free available)	
Farmhouse Cheese Board	31
A selection of regional cheeses, crackers, fruit, almond wafer, quince paste (Gluten free available)	
Artisan Bread and Dips	18
Assorted dips, baked artisan bread and lavosh (Vegetarian, gluten free available)	

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