



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

Beetroot, walnuts, labneh cheese (gf)

Wily Trout Blanc de Blanc NV

Tasmanian Salmon, apple horseradish, chervil cream, caviar (gf)

Wily Trout Sauvignon Blanc 2018

Smoked duck breast, fig, pickled fennel, celeriac, Tonka bean jus (gf)

Wily Trout Pinot Noir 2017

Yogurt panna cotta, pistachio, salt lemon sorbet, sumac

Wily Trout Rosé 2018

65 per person

90 per person with wine pairings

Participation recommended by the entire table

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Entrée

Beetroot, walnuts, labneh cheese, olive oil (gf) Wily Trout Chardonnay 2015	18
Pork Belly, apple vanilla, red grapes, pancetta (df) Wily Trout Pinot Noir 2017	18
Tasmanian Salmon, apple horseradish, chervil cream, caviar (gf) Wily Trout Sauvignon Blanc 2018	18
Cold smoked peppered Sirloin, capsicum, parsley oil, capers (df/gf) Wily Trout Nanima 2017	18
Kangaroo prosciutto, plum, jam, ricotta, shallots (gf) Wily Trout Shiraz 2017	18

Main

Blue cheese risotto, pear, sage (gf) Wily Trout Rosé 2018	31
Ocean Trout, red rice, broccoli, artichokes, sauce bourride (gf/df) Wily Trout Sauvignon Blanc 2018	38
Smoked chicken breast with potato & spinach mousse, leeks, peas, carrots (gf/df) Wily Trout Chardonnay 2015	38
Kangaroo Loin, pistachio, apricot, garlic, potatoes, bottom mushroom (gf) Wily Trout Shiraz 2015	38
Smoked duck breast, fig, pickled fennel, celeriac, Tonka bean jus (gf) Wily Trout Pinot Noir 2017	41
Smoked lamb cutlet, lamb belly, baked baby carrots, broad beans, Shiraz (gf) Wily Trout Nanima 2017	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

White chocolate mousse, smoked peaches, mint sorbet	18
Yoghurt panna cotta, pistachio, salt lemon sorbet, sumac (gf)	18
Red wine poached pear, gorgonzola gelato, walnuts, quark, (gf)	18
Trio of fruit & herbal sorbets, 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, 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
Duck rilette, hot & cold smoked meats, pickles, house relish, croutes (Gluten free available)	
Smokehouse Seafood Board	36
Beetroot salmon, smoked seafood, taramasalata with caviar, pickles, house relish, 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, fig loaf, 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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