

SMOKEHOUSE
RESTAURANT

Wily Trout
VINEYARD
CELLAR DOOR

Lunch Menu

Thursday – 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.

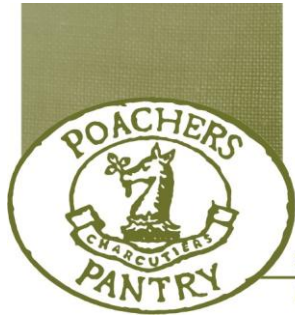
Come up to the Cellar Door, try some of our wines and smoked meats and let us explain the difference between hot and cold smoking and the age old techniques we use to make our goods. It is the perfect opportunity to choose one of the Wily Trout wines to match your menu selection.

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

Scallop crudo, citrus emulsion, ginger, kaffir lime leaves, crushed cashew, chilli oil

Wily Trout Blanc de Blanc NV

Kangaroo prosciutto, beetroot & apple relish, horseradish cream, baby turnips

Poachers Vineyard Sauvignon Blanc 2019

Smoked duck breast, spiced pear puree, French plum, buttered spinach, foie gras, beetroot glaze

Poachers Syrah 2019

Chocolate fondant, macerated strawberries, mascarpone

Poachers Vineyard Rosé 2019

65 per person

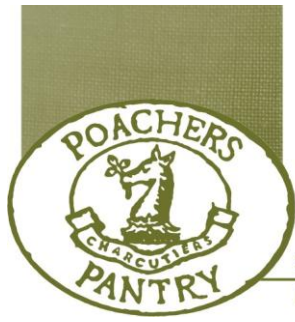
90 per person with wine pairing

Participation recommended by the entire table
Tasting Menu is available until 2:30pm

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Entrée

Blistered bell peppers, whipped garlic, smoked tomato, pangrattato Wily Trout Chardonnay 2016	18
Scallop crudo, citrus emulsion, ginger, kaffir lime leaves, crushed cashew, chilli oil Poachers Vineyard Pinot Noir 2018	18
Kangaroo prosciutto, beetroot & apple relish, horseradish cream, baby turnips Poachers Vineyard Sauvignon Blanc 2019	18
Bresaola, chargrilled sourdough, buffalo ricotta, pickled shallot, white truffle oil Nanima 2017	18
Seared pork belly, apple labneh, radish, poached tamarillo Poachers Vineyard Tempranillo 2019	18

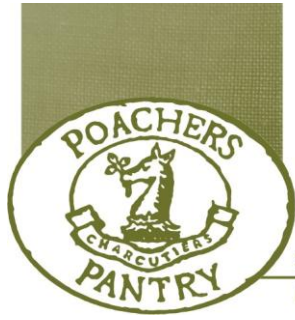
Main

Pan-fried scamorza, heritage tomatoes, tempura zucchini blossom, basil foam Poachers Vineyard Rosé 2018	31
Oven baked blue eye cod, preserved lemon risotto, shaved fennel, green gazpacho sauce Poachers Vineyard Sauvignon Blanc 2018	38
Smoked chicken breast, oakwood mushroom, sticky black barley, sautéed prosciutto & peas Wily Trout Chardonnay 2016	38
Smoked duck breast, spiced pear puree, French plum, buttered spinach, foie gras, beetroot glaze Poachers Vineyard Syrah 2018	38
Smoked lamb rack, baked heirloom carrots, witlof, labneh, mint vinaigrette Poachers Vineyard Pinot Noir 2019	41
Black Angus sirloin, pomme purée, scorched onion, parsley, porcini hazelnut soil, cocoa rosemary jus Nanima 2017	43

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Side

Marinated olives (gf) (df)	8
Polenta, parmesan & rosemary bread, olive oil, balsamic reduction	8
Truffle & parmesan thrice cooked potatoes	10
Seasonal greens & streaky bacon	10
Chickory & gem cos salad, walnuts, blue cheese dressing	10

Sweet Things

Chocolate fondant, macerated strawberries, mascarpone	18
Violet & blackberry panna cotta, white chocolate, frosted hazelnuts, brown butter snow	18
Raspberry & calamansi mess	18
Trio of fruit sorbet (gf) (df) (v)	18
Chef's Choice (Please ask our friendly Staff)	18

To Finish

Handcrafted chocolates by Robyn Rowe Chocolates - 4 pieces (gf)	10
Assorted macarons - 4 pieces	5

For the Kids

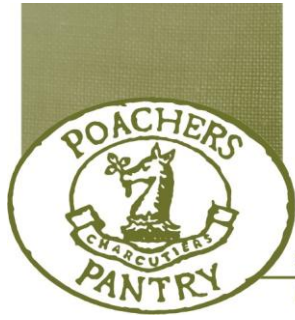
(12 years & under)

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	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
Poachers smoked & cured meats, duck rilette, terrine, pickles, house relish, croutes (Gluten free available)	
Smokehouse Seafood Board	36
Smoked & cured seafood, taramasalata with caviar, pickles, house relish, croutes (Gluten free available)	
Vegetarian Antipasto Board	31
Marinated & pickled 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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