

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.

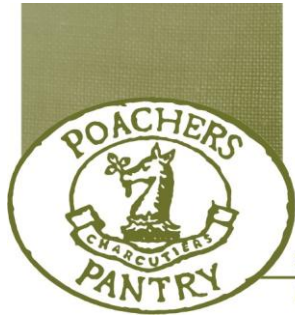
Come up to the Cellar Door, try some of our wines and smoked meats and let us explain the difference between hot and cold smoking and the age old techniques we use to make our goods. It is the perfect opportunity to choose one of the Wily Trout wines to match your menu selection.

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

Smoked potato, wild mushroom, quail egg, truffle toast

Wily Trout Rosé 2018

Kangaroo prosciutto, labneh, quetsch, parsley crumb

Wily Trout Nanima 2017

Smoked duck breast, prune, Swede purée, charred scallions, ginger bread crumb

Wily Trout Shiraz Nouveau 2017

Chocolate fondant, sour cream, red pepper gelato

Wily Trout Pinot Chardonnay 2015

65 per person

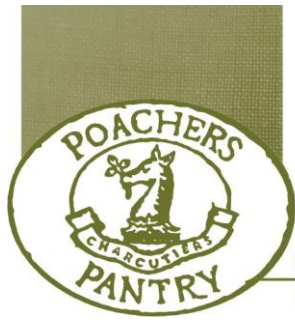
90 per person with wine pairing

Participation recommended by the entire table

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Entrée

Smoked potato, wild mushroom, quail egg, truffle toast Wily Trout Rosé 2018	18
Moreton Bay Bug, shellfish fumé risotto, celery, caviar (gf) Wily Trout Chardonnay 2015	18
Bresaola, golden beetroot whiskey marmalade, black garlic, onion crisps (gf) (df) Wily Trout Pinot Noir 2018	18
Kangaroo prosciutto, quetsche, labneh, parsley crumb Wily Trout Nanima 2017	18
Venison and Portobello ravioli, pancetta, Marsala, Parmigiano-Reggiano Wily Trout Shiraz 2017	18

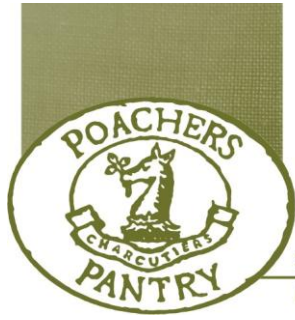
Main

Gnocchi, roast pumpkin, Gorgonzola, sage, walnuts Wily Trout Chardonnay 2015	31
Pan seared ocean trout, saffron carrot purée, asparagus, peas, pink peppercorn emulsion (gf) Wily Trout Sauvignon Blanc 2018	38
Confit pork belly, poached quince, broccolini, buttermilk, leek ash (gf) Wily Trout Pinot Noir 2018	38
Smoked chicken breast, baby beets, sprouts, mascarpone, black currant (gf) Wily Trout Rosé 2018	38
Smoked duck breast, swede, scallions, prunes, pain d'épice Wily Trout Shiraz Nouveau 2017	41
Smoked lamb rack, confit root vegetables, praline, Shiraz glaze (gf) (df) Wily Trout Shiraz 2017	43

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Wild Trout
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Side

Marinated olives (gf) (df)	8
Polenta, parmesan & rosemary bread, olive oil, balsamic reduction	8
Roast potato, confit garlic, oregano (gf) (df)	10
Sautéed greens and white beans (gf)	10
Spinach, pear, blue cheese & walnut salad (gf)	10

Sweet Things

Scorched rhubarb, apple, pistachio, white chocolate (gf)	18
Banana, rum & pecan parfait, tonka cream cheese, chocolate mousse (gf)	18
Chocolate fondant, sour cream, red pepper gelato	18
Trio of fruit & herbal sorbets (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

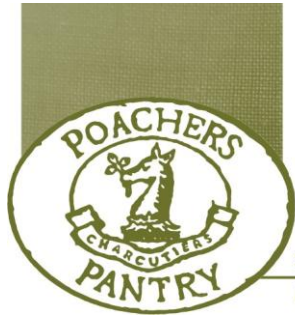
(12 years & under)

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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