

SMOKEHOUSE
RESTAURANT

Wild Trout
VINEYARD
CELLAR DOOR

Poachers 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

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)

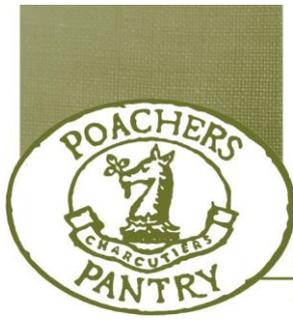
Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices

Side dishes available for all three menu options:

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

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
RESTAURANT

Wily Trout
VINEYARD
CELLAR DOOR

Poachers 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. The meal will be completed with Chef's choice of dessert. Please choose three items from the main course options below:

Entrée

Poachers Charcuterie Board

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)

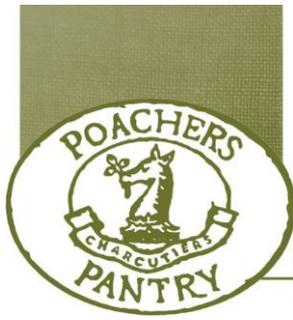
Smoked lamb fillet, spelt, English spinach, swede, port soaked raisins, pan juices

Dessert

Chef's choice dessert tasting plate

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.

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Poachers 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:

Entrée

Roast shallot & charred rhubarb tart, buffalo ricotta, honey, thyme (v)
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

Dessert

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

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We are more than happy to cater for any special dietary needs.