

SMOKEHOUSE
RESTAURANT

Wily 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

Risotto of butternut squash, apple, saffron, sage, pecorino (gf)

Barramundi, clams, bacon, celery, capers, court bouillon (gf)

Smoked chicken breast, potato pave, tarragon, heirloom carrots, shiraz (gf)

Seared confit pork belly, baked onion, mushroom broth, radish (gf) (df)

Smoked duck breast, rhubarb & fig, fermented garlic, spinach, pepper oil (gf) (df)

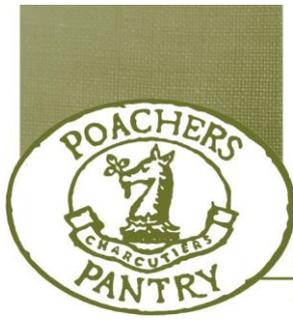
Smoked lamb rack, slow roasted lamb breast, caponata, pumpkin, rosemary (gf) (df)

Side dishes available for all three menu options:

Marinated olives (gf) (df)	8
Polenta, parmesan & rosemary bread, olive oil, balsamic reduction	8
Seasonal greens & garlic butter (gf) (df)	10
Pumpkin panzanella salad (gf) (df)	10
Roast potatoes, rosemary praline (gf) (df)	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.



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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

Risotto of butternut squash, apple, saffron, sage, pecorino (gf)

Barramundi, clams, bacon, celery, capers, court bouillon (gf)

Smoked chicken breast, potato pave, tarragon, heirloom carrots, shiraz (gf)

Seared confit pork belly, baked onion, mushroom broth, radish (gf) (df)

Smoked duck breast, rhubarb & fig, fermented garlic, spinach, pepper oil (gf) (df)

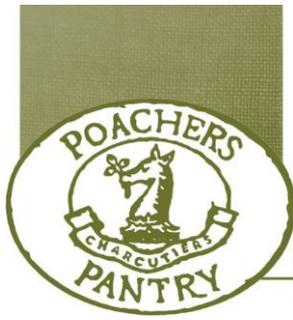
Smoked lamb rack, slow roasted lamb breast, caponata, pumpkin, rosemary (gf) (df)

Dessert

Chef's choice dessert tasting plate

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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

- Beetroot, labneh cheese, walnuts, olive oil (gf)
- Quail, bacon, white beans, agresto, wilted grapes (gf) (df)
- Tasmanian Salmon, apple, horseradish, chervil cream, caviar (gf)
- Cold smoked peppered Sirloin, Swiss brown mushrooms, Manchego, truffle cream (df) (gf)
- Kangaroo prosciutto, whipped tahini, eggplant, pickled onion (gf)

Main

- Risotto of butternut squash, apple, saffron, sage, pecorino (gf)
- Barramundi, clams, bacon, celery, capers, court bouillon (gf)
- Smoked chicken breast, potato pave, tarragon, heirloom carrots, shiraz (gf)
- Seared confit pork belly, baked onion, mushroom broth, radish (gf) (df)
- Smoked duck breast, rhubarb & fig, fermented garlic, spinach, pepper oil (gf) (df)
- Smoked lamb rack, slow roasted lamb breast, caponata, pumpkin, rosemary (gf) (df)

Dessert

- Caramelised baked apple, raisins, almonds, blue cheese, truffle honey (gf)
- Peaches, cream, scorched meringue (gf)
- Yoghurt panna cotta, preserved lemon, sumac (gf)
- Trio of fruit & herbal sorbets, violet gel (gf) (df)
- 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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