

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

Blue cheese risotto, pear, sage (gf)

King reef Barramundi, red rice, broccolini, artichokes, sauce bourride (gf/df)

Smoked chicken breast with potato & spinach mousse, leeks, peas, (gf/df)

Rabbit & bacon, pistachio, apricot, garlic, Swiss brown mushroom (gf)

Smoked duck breast, fig, oats, celeriac, coffee chocolate (gf)

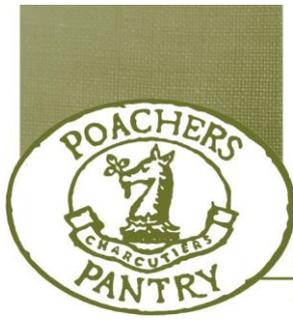
Smoked lamb cutlet, lamb belly, baked carrots, broad beans, shiraz (gf)

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

Blue cheese risotto, pear, sage (gf)

King reef Barramundi, red rice, broccolini, artichokes, sauce bourride (gf/df)

Smoked chicken breast & potato & spinach mousse, leeks, peas, (gf/df)

Rabbit & bacon, pistachio, apricot, garlic, Swiss brown mushroom (gf)

Smoked duck breast, fig, oats, celeriac, coffee chocolate (gf)

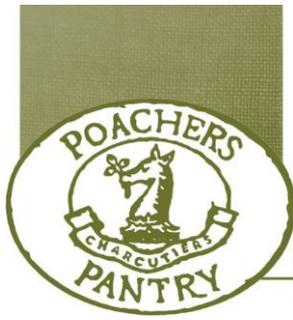
Smoked lamb cutlet, lamb belly, baked carrots, broad beans, shiraz (gf)

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.

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



SMOKEHOUSE
RESTAURANT

Wild Trout
VINEYARD
CELLAR DOOR

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, walnuts, labneh cheese, olive oil (gf)
- Confit duck raviolo, red cabbage, pancetta, black currant (df)
- Tasmanian Salmon, apple horseradish, chervil cream, caviar (gf)
- Mountain pepper lamb, capsicum, parsley oil, capers (df/gf)
- Kangaroo prosciutto, plum, jam, ricotta, shallots (gf)

Main

- Blue cheese risotto, pear, sage (gf)
- King reef Barramundi, red rice, broccolini, artichokes, sauce bourride (gf/df)
- Smoked chicken breast & potato & spinach mousse, leeks, peas, (gf/df)
- Rabbit & bacon, pistachio, apricot, garlic, Swiss brown mushroom (gf)
- Smoked duck breast, fig, oats, celeriac, coffee chocolate (gf)
- Smoked lamb cutlet, lamb belly, baked carrots, broad beans, shiraz (gf)

Dessert

- Chocolate crema catalana tarte, banana sorbet, berries (gf)
- Yoghurt panna cotta, pistachio, salt lemon sorbet, sumac
- Chardonnay Poached Pear, gorgonzola gelato, walnuts, vanilla cream, (gf)
- Trio of fruit & herbal sorbets, violet gel (gf/df)
- Chef's dessert

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.