



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 Boards

Main

Gnocchi, roast pumpkin, Gorgonzola, sage, walnuts

Pan seared ocean trout, saffron carrot purée, asparagus, peas, pink peppercorn emulsion (gf)

Confit pork belly, poached quince, broccolini, buttermilk, leek ash (gf)

Smoked chicken breast, baby beets, sprouts, mascarpone, black currant (gf)

Smoked duck breast, swede, scallions, prunes, pain d'épice

Smoked lamb rack, confit root vegetables, praline, Shiraz glaze (gf) (df)

Side dishes available for all three menu options:

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

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

Gnocchi, roast pumpkin, Gorgonzola, sage, walnuts

Pan seared ocean trout, saffron carrot purée, asparagus, peas, pink peppercorn emulsion (gf)

Confit pork belly, poached quince, broccolini, buttermilk, leek ash (gf)

Smoked chicken breast, baby beets, sprouts, mascarpone, black currant (gf)

Smoked duck breast, swede, scallions, prunes, pain d'épice

Smoked lamb rack, confit root vegetables, praline, Shiraz glaze (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

- Smoked potato, forest mushroom, quail egg, truffle toast
- Moreton Bay Bug, shellfish fumé risotto, celery, caviar (gf)
- Bresaola, golden beetroot whiskey marmalade, black garlic, onion crisps (gf) (df)
- Kangaroo prosciutto, quetsche, labneh, parsley crumb
- Venison and Portobello ravioli, pancetta, Marsala, Parmigiano-Reggiano

Main

- Gnocchi, roast pumpkin, Gorgonzola, sage, walnuts
- Pan seared ocean trout, saffron carrot purée, asparagus, peas, pink peppercorn emulsion (gf)
- Confit pork belly, poached quince, broccolini, buttermilk, leek ash (gf)
- Smoked chicken breast, baby beets, sprouts, mascarpone, black currant (gf)
- Smoked duck breast, swede, scallions, prunes, pain d'épice
- Smoked lamb rack, confit root vegetables, praline, Shiraz glaze (gf) (df)

Dessert

- Almond financier, orange, yoghurt, frosted rosemary (gf)
- Banana, rum & pecan parfait, tonka cream cheese, chocolate mousse (gf)
- Chocolate fondant, sour cream, red pepper gelato
- Trio of fruit & herbal sorbets (gf) (df) (v)
- Chef's Choice (Please ask our friendly Staff)

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Beverage Packages

Poachers Pantry is also home to the Wily Trout Vineyard. a stunning selection of cool climate wines. Guests may either choose to purchase drinks on consumption, set up a tab, or have a beverage package.

Standard Beverage Package

The standard beverage package includes our selection of Wily Trout Wines (1 sparkling, 1 red and 1 white), tap beer, soft drink, juice, tea & coffee. Price depends on the duration of beverage service:

2hr \$30 per person
3hr \$35 per person
4hr \$40 per person
5hr \$45 per person

Premium Beverage Package

The premium beverage package give you access to our full range of beverages. The full range of Wily Trout wines, all beers, soft drink, juice, tea & coffee. Price depends on the duration of beverage service:

2hr \$36 per person
3hr \$41 per person
4hr \$52 per person
5hr \$60 per person

Cakes

Serves 1 to 16 people
Regular cake \$49
Additional writing \$5

Chocolate & Hazelnut (gf)

Apricot Hazelnut Torte (gf)

Lemon, Blueberry & Polenta cake with Passionfruit
Icing (gf)

Orange & Almond cake (gf) (df)

Chocolate Mud Cake

Caramel Cake

Hummingbird (Banana and pineapple spice)

Orange & Poppy Seed Cake

Passionfruit Cheesecake

Lemon Cheesecake

Cherry Cheesecake

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