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SMOKEHOUSE
CHARCUTERIE
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VINEYARD
CELLAR DOOR
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ENTREE

Fresh shucked east coast oysters (gf) (df)	
Natural	5
Sparkling mignonette	5
Sesame wakame	5
<i>Wily Trout Pinot Chardonnay 2015</i>	
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Blistered medley of tomatos, caramelised fennel, buffalo feta, olive soil, herb oil (gf)	19
<i>Wily Trout Chardonnay 2016</i>	
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Seared scallops, macadamia, black fig, cherry gel, rose dukkah (gf) (df)	22
<i>Wily Trout Sauvignon Blanc 2018</i>	
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Kangaroo prosciutto, crumbed goats cheese, butternut squash, honey & thyme praline	22
<i>Nanima 2017</i>	
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Tarragon basted Veal loin, potato aioli, enoki mushroom, smoked hazelnuts, Madeira pearls (gf)	22
<i>Wily Trout Pinot Noir 2018</i>	

MAIN

Smoked onion risotto, exotic mushrooms, parmesan custard, brown butter, purslane (gf) (v)	33
<i>Wily Trout Chardonnay 2016</i>	
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Market fish, scorched fennel, parmentier potatoes, peas, smoked mussels, porcini reduction (gf)	38
<i>Wily Trout Rose 2018</i>	
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Smoked chicken breast, ricotta gnudi, preserved lemon, prosciutto, charred broccolini, almonds	38
<i>Wily Trout Chardonnay 2016</i>	
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Borrowdale free range pork tenderloin rouldade, saffron baked pear, radish remoulade, crackle dust, fine herb foam (df)	39
<i>Wily Trout Pinot Noir 2018</i>	
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Smoked duck breast, beetroot & blackberry jam, scallions, swede puree, leek ash (gf)	42
<i>Wily Trout Pinot Noir 2018</i>	
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Smoked lamb rack, sous vide lamb neck, burnt eggplant, dutch carrots, sesame, curry leaf (gf)	42
<i>Wily Trout Shiraz 2017</i>	

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SIDES

Marinated olives (gf) (df)	8
Rosemary & polenta bread, olive oil, balsamic reduction	8
Maple roasted carrots, harrisa yoghurt (gf)	12
Seasonal greens, lemon, extra virgin olive oil (gf) (df)	12
Witlof, apple, radicchio, chickpea (gf) (df)	12

DESSERT

Chocolate fondant, toasted meringue, nougat & almond brittle	18
Buttermilk panna cotta, rhubarb, pine nut granola	18
Brioche doughnuts, coffee caramel espuma, tonka cream, chocolate shavings	18
A trio of fruit sorbet (gf) (df) (v)	18

Lark Hill Sticky Riesling 2019

TO FINISH

Handcrafted chocolates by Robyn Rowe Chocolates - 4 pieces (gf)	10
Confissuer macarons - 4 pieces	8

KIDS (12 YEARS & UNDER)

Beef lasagne	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)

Poachers Charcuterie Board	35
Poachers smoked & cured meats, smoked chicken & garden herb rilette, terrine, pickles, house relish, croutes <i>Gluten free available</i>	
Smokehouse Seafood Board	36
Smoked & cured seafood, taramasalata with caviar, pickles, house relish, croutes <i>Gluten free available</i>	
Vegetarian Antipasto Board	31
Marinated & pickled vegetables, olives, mozzarella, salad leaves, croutes <i>Vegetarian, Gluten free available</i>	
Farmhouse Cheese Board	31
A selection of regional cheeses, crackers, fruit, fig loaf, quince paste <i>Gluten free available</i>	
Artisan Bread and Dips	18
Assorted dips, baked artisan bread and lavosh <i>Vegetarian, Gluten free available</i>	

Our platters showcase the two different styles of smoking - cold & hot smoking - and the perfect way to begin your meal. Cold smoking is a six to nine 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 cured in a brine, seasoned and smoked for around 2 - 3 hours at 68°C. All meats (excluding fish and seafood) are cured and smoked in our Smokehouse located behind the restaurant.