



SMOKEHOUSE  
RESTAURANT

*Wily Trout*  
VINEYARD  
CELLAR DOOR

## Weekday Menu

Available 11:00 am - 4 pm

Our platters showcase the two different styles of smoking - cold & hot smoking - and are the perfect way to begin your meal. Cold smoking is a 3 month 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 20°C. Hot smoking is a much quicker process with meats being marinated in brine, seasoned and smoked for approximately 2 hours at 80°C. All meats (excluding fish and seafood) are cured and smoked in our Smokehouse located behind the restaurant.

<b>Poachers Charcuterie Board</b>	35
Smoked pork hock terrine, hot and cold smoked meats, duck rilette, house relish, cornichons, croutes (gluten free available)	
<b>Smokehouse Seafood Board</b>	36
Salmon gravlax, smoked seafood, taramasalata with caviar, house relish, pickles, toasted croutes (gluten free available)	
<b>Vegetarian Antipasto Board</b>	31
Smoked and marinated vegetables, olives, mozzarella, salad leaves, toasted croutes (vegetarian, gluten free available)	
<b>Farmhouse Cheese Board</b>	31
A selection of regional and international cheeses, crackers, fruit, almond wafer, quince paste (gluten free available)	
<b>Artisan Bread and Dips</b>	18
Assorted dips, baked artisan bread and lavosh (vegetarian, gluten free available)	
<b>Poachers Pie</b>	15
Please refer to our team members for pie flavour of the day	
<b>Poachers Frittata</b>	15
Please refer to our team members for frittata flavour of the day	

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.

10% surcharge will apply on all public holidays | No split bills - please pay as one account