



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.

Poachers Charcuterie Board	35
Duck rillethe, smoked & cured meats, pickles, house relish, croutes (Gluten free available)	
Smokehouse Seafood Board	36
Taramasalata with caviar, smoked seafood, pickles, house relish, croutes (Gluten free available)	
Vegetarian Antipasto Board	31
Smoked and marinated vegetables, olives, mozzarella, salad leaves, toasted croutes (vegetarian, gluten free available)	
Farmhouse Cheese Board	31
A selection of regional cheeses, crackers, fruit, fig loaf, quince paste (gluten free available)	
Artisan Bread and Dips	18
Assorted dips, baked artisan bread and lavosh (vegetarian, gluten free available)	
Poachers Pie	15
Please refer to our team members for pie flavour of the day	
Poachers Frittata	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