



Lunch Menu Friday – Sunday

Welcome to Poachers Pantry & Wily Trout Vineyard!

Poachers Pantry & Wily Trout Vineyard is a family owned business specializing in smoked meats and cool climate wines. Our country smokehouse began in the early 1990s, producing high quality smoked meats for the kitchens of leading chefs throughout the country.

In 1998 the Wily Trout Vineyard was born, growing premium fruit to create the delicate and complex flavours that are the signature of the Canberra Wine Region.

To celebrate this wonderful marriage of artisanal food & wine, the Smokehouse Restaurant opened its doors in 2002 bringing together the food, wine and stunning countryside to create an amazing location for a relaxed country outing.

Come up to the Cellar Door and try some of our wines and smoked meats, and let us explain the difference between hot and cold smoking and the age old techniques we use to make our goods. It is the perfect opportunity to choose one of the Wily Trout wines to match your menu selection.

For the Kids

(12 years & under)

Beef lasagna	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, fairy floss, pop rocks	6
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