

## ACF ACT Poachers Pantry Smokehouse Tour



General Manager, Marcel Schuler shared his wealth of knowledge with the 20 odd chefs, apprentices and industry people who made it along. The tour was fascinating. A remarkable little operation punching way above its weight and right here on our own door step.

Once our minds were satisfied with new and exciting information, Marcel and his team satisfied our taste-buds with an array of products from their famous kangaroo prosciutto to smoked chicken and bresaola. And it didn't stop there. A taste of some of Wily Trouts finest wines. A 2014 Chardonnary that was very popular, a young pinot only nine weeks in the bottle, and my favourite, 2011 Shiraz.

A beautiful afternoon kicking back with a platter of house smoked products and local cool climate wine. Easy to see why they are so busy. On behalf of all of us Marcel, thank you so much.

Paul Butler