

# Wild Cattle Creek Estate

## To Start

Scallops - yuzu pearls, parsnip, cherry compote	18
Smoked emu - beetroot, bone marrow, leeks, truffle aioli	18
Quince terrine - goats cheese, broccolini, dukkah	18
Pork Belly - apple & crunchy coco salsa, pickled shallots, cherry compote	18

## To Follow

Quail - pumpernickel crumb, kale, hazelnuts, mushrooms, red wine jus	39
Venison - pancetta, truffle granola, sweet potato puree, parsnips	39
Braised beef cheeks - pearl barley, shallots, baby beets, cervella, greens	39
Fish of the day - prawn tortellini, fennel puree, baby leek, beurre blanc	39
Risotto - wild mushrooms, parmesan, truffle, rocket	34

## Sweet

Citrus - profiteroles, custard, blood orange, dark chocolate, lemon sorbet	19
Pear - caramel brittle, honeycomb, cinnamon crumb, pear ice cream	19
Chocolate - parfait, beetroot, macaroon, yoghurt ice cream	19
Coffee - panna cotta, granite, jelly, sponge, frozen latte	19

## Sides

Crispy fries	10
Seasonal greens	10
Roasted root vegetables	10