

Wild Cattle Creek Estate

(please notify the wait staff of any dietary requirements prior to ordering. While all care is taken to accommodate dietary requirements, traces may still remain in some products.)

Breakfast



house made bircher muesli – chai seeds, gogi berries, manuka honey	9
fresh croissant – king valley cultured butter, 4 pillars gin marmalade	9
rainbow trout – poached free range eggs, toasted rye, roasted baby vine tomato & hollandaise	25
smoked pork belly – poached free range eggs, toasted rye, roasted baby vine tomato & hollandaise	25
vegetable – poached free range eggs, toasted rye, roasted baby vine tomato, spinach pesto, black trumpets & hollandaise	25
estate breakfast – bircher, croissant, choice of rainbow trout, smoked pork belly or vegetable, Noah's fruit smoothie & a tea or espresso coffee	39
WCCE mimosa – orange juice, WCCE sparkling pinot chardonnay	9.5
WCCE negroni – 4 pillars navy strength gin, Campari, sweet vermouth	13