

Wild Cattle Creek Estate

Mother's Day Feast

Lunch Sunday May 13

(shared dining perfect for celebrating mum)

- house made focaccia w/ king valley butter & Himalayan rock salt
 - house made hommus
 - calamari w/ lemon aioli & espellette pepper
 - chef's selection charcuterie
- oven roasted pork belly, lamb noisette & free range chicken
 - green beans w/ garlic & almond flakes
 - maple & bourbon baby carrots
 - duck fat roasted baby potatoes
 - chef's selection dessert indulgence platter

adults \$79

children 12 & under \$29

bookings essential

- \$25 per person deposit required at time of booking.
 - balance of payment due 7 days prior.
- please notify us of any dietary requirements at time of booking. While all care is taken, traces may remain in some products.