

# 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.)

## The Boards

**charcuterie** – coppa, air dried wagyu, bresaola, saucisson & sopressa  
(served with tomato & current chutney, cornichons, olives & wholemeal crisps) 38

**fromage** – Will Stud brillat savarin, le Dauphin soumaintrain, Onetik chebris,  
Pyengana mature cheddar & Berry's Creek Riverine blue  
(served with SA muscatels, natural quince paste & wholemeal crisps) 38

**sweet** – citrus curd in chocolate tart, vanilla bean panna cotta, warm  
kayambe chocolate fondant, choc nut brownie, buffalo yoghurt ice cream  
& assorted macarons 36

## Entrees

**salmon tartare** – Tasmanian salmon, charcoal crusted prawn, lemon aioli, crisp  
bread wafer & fresh herbs 19

**duo of haloumi** – Aphrodite haloumi 2 ways, sesame balsamic toffee tomato,  
walnut crumb, rocket, yuzu & tomato powder 19

**babotie** – classic South African sweet curried lamb mince, filo pastry, minted  
sheep's curd, tomato & currant jam & almonds 18

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## Mains

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- eye fillet steak** – white alba pomme puree, greens, balsamic baby beets, crispy kale & red wine morel jus 42
- rainbow trout** – locally sourced, grilled coffin bay octopus, celeriac puree, lemon gel, tartare dressing & micro herbs 38
- marinated kangaroo** – biltong rub, sweet potato puree, rosemary & manuka honey roasted figs & stone fruit salsa 38
- oven roasted pork belly** – sweet potato, maple & bourbon onion jam, baby dutch carrots, apple salsa & crispy crackling 38
- mushroom risotto** – medley of exotic forest mushrooms, grana Padano, wild rocket & truffle 39

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## Sides



truffle fries	12
artisan bread ~ king valley cultured butter	12
baby carrots ~ maple & bourbon, sesame seeds	12
rocket salad ~ pumpkin seeds, raspberry vinaigrette	12

## Sweets

malva pudding ~ whiskey butter, ginger crumb, coco husks & house made Amarula ice cream	18
Afrikaner trio ~ traditional koek sisters, house made ginger beer & frozen milk tart	18
affogato ~ house made dark caramel ice cream, espresso & Frangelico	18
sweet board ~ citrus curd in chocolate tart, vanilla bean panna cotta, warm kayambe chocolate fondant, choc nut brownie, buffalo yoghurt ice cream & assorted macarons	36