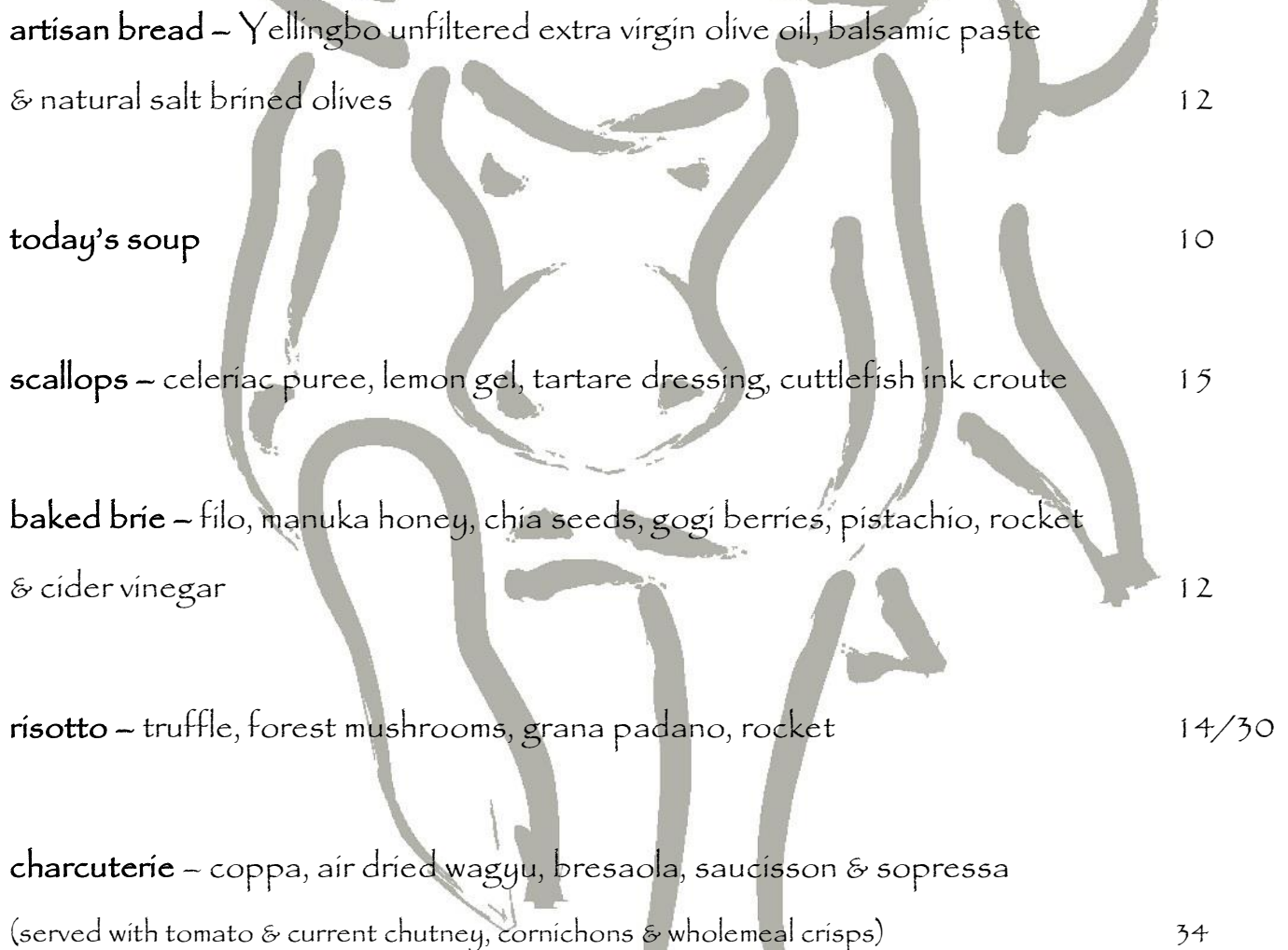


Wild Cattle Creek Estate

(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.)

Entrees




artisan bread – Yellingbo unfiltered extra virgin olive oil, balsamic paste & natural salt brined olives	12
today's soup	10
scallops – celeriac puree, lemon gel, tartare dressing, cuttlefish ink croute	15
baked brie – filo, manuka honey, chia seeds, gogj berries, pistachio, rocket & cider vinegar	12
risotto – truffle, forest mushrooms, grana padano, rocket	14/30
charcuterie – coppa, air dried wagyu, bresaola, saucisson & sopressa (served with tomato & current chutney, cornichons & wholemeal crisps)	34

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Mains

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- today's steak – buttered pomme puree, broccolini, forest mushrooms, crispy onions, tomato chutney & red wine jus 36
- today's fish – mussel, pernod cream sauce, coffin bay baby octopus, crispy leeks 32
- marinated kangaroo – biltong rub, sweet potato puree, manuka purple figs, dried stone fruits, pine nuts 32
- oven roasted pork belly – yam, maple & bourbon onion jam, granny smith, baby carrots 32
- confit duck – citrus & aromatics, roast carrot puree, leek, red cabbage & shitake 32
- lamb shank – creamy polenta, grana Padano, chimichurí, root vegetable 32

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Sides



fries	10
baby carrots	10
today's greens	10
rocket, feta & artichoke salad	10

Sweets

malva pudding – whiskey butter sponge, ginger crumb, Amarula & ginger wafer	14
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banana bread – maple caramel, honeycomb, thyme, cinnamon cream	
coco crisp	14

chocolate fondant – 72% kayambe chocolate, frozen buffalo curd butter, chocolate gravel, raspberry	15
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affogato – house made dark caramel ice cream, espresso & Frangelico	14
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fromage – today's selection

(served with SA muscatels, natural quince paste & wholemeal crisps)	34
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