

# 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 & cultured butter	12
olives ~ in house marinated olives & bread	10
today's soup	10
chicken liver pate ~ wholemeal crisps & spiced pickled cornichons	15
salt & pepper squid ~ lemon garlic aioli & watercress fennel slaw	14
risotto ~ truffle, forest mushrooms, grana padano, rocket	14/30
lamb croquettes ~ Flinders Island premium salt grass lamb, pomegranate seeds, tahini yoghurt & rocket	16
antipasto ~ cured meats, marinated vegetables, house made dip, cheese & wholemeal crisps	34

# 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.)

## Mains

### Flinders Island Premium Steak

- all our steaks are served with potato puree, buttered spinach, forest mushrooms & roasted vine ripened tomatoes & choice of
- red wine jus
- café de paris butter
- creamy white wine & garlic seafood sauce

eye fillet 200g 38

scotch fillet 250g 38

porterhouse 250g 36

market fish ~ cauliflower puree, snow pea tendrils, red cabbage marmalade & vine ripened tomatoes 32

chicken ballotine ~ herbed chicken farce, prosciutto, creamy polenta, seasonal greens, beetroot pesto, Gembrook micro herbs & jus 31

oven roasted pork belly ~ Valenca free range pork belly, congo potato mash, asparagus, confit fennel, apple gel, radish & Gembrook micro herbs 32

chicken ceaser salad ~ grilled chicken, baby cos, croutons, pancetta, parmesan & ceaser dressing 28

# 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.)

## Sides

- 
- fries ~ goats cheese, truffle & thyme 10
- seasonal vegetables 10
- spiced chick pea, rocket, balsamic & parmesan salad 10

## Sweets

- millionaire's chocolate tart ~ sweet pastry, salted caramel, chocolate sponge, chocolate tuille, cardamom & white chocolate ice cream 15
- vanilla panna cotta ~ blueberries, raspberries, honeycomb & freeze dried pomegranate seeds 15
- affogato ~ vanilla bean ice cream, espresso & choice of Frangelico, Baileys or Kahlua 14
- dessert board ~ indulgent selection of treats, sweets and petit fours 36
- fromage ~ today's selection  
(served with SA muscatels, natural quince paste & wholemeal crisps) 34