

# 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.)

## Tapas



|  |    |
|--|----|
| <b>Artisan bread selection</b> - garlic butter, olive oil & balsamic       | 10 |
| <b>Olives</b> - Spanish mix marinade olives (gf)                           | 9  |
| <b>Bruschetta</b> - selection of the day                                   | 10 |
| <b>Smoked pork belly</b> - honey soy glaze, chilli & lime (gf)             | 15 |
| <b>Prawns</b> - tempura, tomato & currant chutney (3) (gf on request)      | 12 |
| <b>Kofta meatballs</b> - spiced lamb, mint yoghurt, crispy onions (3) (gf) | 11 |
| <b>Babotie spring rolls</b> - sweet curry mince, fruit chutney (3)         | 12 |
| <b>Cheddar sphere</b> - mature cheddar, grape chutney (3)                  | 11 |
| <b>Satay</b> - chicken, spicy peanut sauce (3) (gf)                        | 12 |
| <b>Squid</b> - harissa mayo, black pepper, lime (gf)                       | 12 |
| <b>Dips</b> - hummus, tzatziki, olive tapenade, crispy bread               | 11 |
| <b>Chicken liver parfait</b> - red onion marmalade, lavosh                 | 16 |

## Share

|  |    |
|--|----|
| <b>Estate charcuterie</b> - cured & smoked cold cuts, red onion marmalade                                | 35 |
| <b>Estate chef's platter</b> - bruschetta, olives, dips, babotie, tempura prawns,<br>condiments & salsas | 37 |

**please note that public holidays incur a 10% surcharge**

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## Chargrill

All of our steaks are premium MSA graded cuts, cooked to your liking and served with -

**truffle fries, king valley cultured butter, asparagus, vine ripened tomatoes & red wine jus.**

**200g Black Angus Eye Fillet** 38

**500g Grain Fed Black Angus T-Bone** 49

**400g Grain Fed Portland Rib Eye** 59

**1kg Black Angus Tomahawk** (ideal to share) 89

(please allow 30 minutes for medium rare)

## The Board

Our chefs believe in utilising fresh local ingredients and as such our menu is constantly changing. Please see our board for our daily combination of the freshest produce.

**Fish** - with fresh seasonal accompaniments 36

**Game** - with fresh seasonal accompaniments 36

**Poultry** - with fresh seasonal accompaniments 34

**Pork** - with fresh seasonal accompaniments 36

**Lamb** - with fresh seasonal accompaniments 38

**Vegetarian** - with fresh seasonal accompaniments 32

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## Sides



|                     |    |
|---------------------|----|
| Crispy fries        | 10 |
| Seasonal vegetables | 10 |
| Garden salad        | 10 |

## Sweet

|   |    |
|---|----|
| <b>Crème brulee</b> – baileys, choc crumb, burnt caramel, espresso ice cream      | 17 |
| <b>Panna cotta</b> – passionfruit, meringue, daiquiri sorbet                      | 18 |
| <b>Cheesecake</b> – marble chocolate, strawberry ice cream                        | 18 |
| <b>Affogato</b> – ice cream, espresso, liqueur                                    | 15 |
| <b>Estate fromage</b> – artisan cheeses, grape chutney, olives, fig paste         | 28 |
| <b>Estate dessert platter</b> – selection of sweets & petit fours (gf on request) | 32 |

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