

# 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, condiments & salsas	37

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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