

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.)

Starters & to Share



Black Garlic and Herb Bread – olive tapenade	12
Olives – in house marinated olives & bread	10
Garden Vegetable Blends- a selection of seasonal vegetable dips with house baked flat bread	18
Rabbit and Pistachio Terrine – flat bread, cornichons	19
Antipasto – cured meats, marinated vegetables, pate, local produce & house baked flat bread	34
Salt & Pepper Squid – fermented lemon aioli & watercress fennel slaw	16
Pork and Chive Dumplings- spiced bone broth, chili oil	16
Tempura Prawn Cocktail- avocado, sesame wasabi mayo	22
Batemans Bay Rock Oysters- freshly shucked, native finger lime (6)	21
Kilpatrick (6)	27

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Mains

Suggested wine accompaniments

*Syrian spiced Lamb - pearl cous cous, baked figs, labne 30

Pinot Noir

Goolwah Pipi's al Cartocchio, YVP lemon parsley linguine, WCC Chardonnay, tomato, chili (GF) 34

Charolais Blanc

Beef Bourguignon - potato and truffle gnocchi, orange gremolata 32

Merlot

Whole Roasted Eggplant- kosheri, shichimi togarashi (V, GF,DF) 28

Chardonnay

Pan fried Blue Eye Fillet - carrot ginger puree, green beans, ponzu sauce (GF) 36

Pinot Gris

Korean Spiced Free Range Pork Ribs- French fries, sweet corn (GF) 34

Classic Reserve Sangiovese

From the grill -

All our steaks are accompanied by potato gratin, truffled greens & choice of

- Béarnaise sauce
- WCC shiraz jus
- Courviosier peppercorn sauce

Flinders Island eye fillet 200g 38

Cape Grim porterhouse 250g 36

Robbins Island Wagyu MS9+ porterhouse 250g 78

Cape Grim Black Angus rib eye (2) 900g 94

Shiraz

Chicken Shawarma- kosheri, zhoug (GF) 30

Rose

Half West Australian Cray fish- herbed butter, French fries MP

Sparkling Pinot Noir/Chardonnay

WCC Seafood Platter- MP

Chardonnay

Crayfish, prawns, squid, oyster, french fries, béarnaise sauce, salad leaves

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Sides

Chips – house made, hand cut, red wine gravy	10
Kosheri- spiced rice with lentils and herbs	10
French fries- bearnaise	12
Local, seasonal greens- sea salt, virgin oil	12

Sweets

Dark Chocolate Tart – stewed rhubarb, crème fraîche (GF)	17
Sticky Pear Pudding – poached pear, poir William custard	18
Affogato – vanilla bean ice cream, espresso & choice of frangelico, baileys or kahlua	17
Fromage – today's selection of cheeses (served with riverina muscatels, natural quince paste & wholemeal crisps)	34
WCCE dessert board – indulgent selection of treats, sweets and petit fours	36