

# 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

Olive and Fetta Bread – with black garlic butter and dukkha

12

Olives – in house marinated olives & bread

10

Garden Vegetable Blends- a selection of seasonal vegetable dips with house baked flat bread

18

Chicken Liver Pate – grilled rye bread & spiced pickled cornichons

15

Antipasto – cured meats, marinated vegetables, feta, local produce & house baked flat bread

34

Salt & Pepper Squid – fermented lemon aioli & watercress fennel slaw

14

Confit Duck Spring Rolls - sweet chilli sauce

18

Batemans Bay Rock Oysters- freshly shucked, native finger lime (6)

21

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## Mains

- \*24hour Lamb Shoulder- spinach, chickpea and olive salad, pumpkin hummus  
(GF) 30*
- Garlic Prawns- YVP lemon parsley linguine, samphire, pangritata  
36*
- Rajasthani Duck Leg Curry- mild alloo masala, coconut sambal, roti 32*
- Masala Dosa- lentil pancake filled with potato curry, spinach, chickpeas,  
fermented lemon yoghurt (V, GF)  
28*
- Twice Cooked Free Range Pork Belly – ramen noodles, tamarind sauce 34*

*From the grill -*

*All our steaks are accompanied by shoe string fries, truffled greens & choice of*

- Bearnaise sauce*
- WCC shiraz jus*
- Courviosier peppercorn sauce*

*Flinders island eye fillet 200g 38*

*Robbins Islands scotch fillet 250g 36*

*Robbins Island Wagyu MS9+ porterhouse 250g 78*

*Cape Grim Black Angus Rib Eye (for 2) 900g 94*

*Char grilled Swordfish Fillet - braised white beans, fennel, tomato and chorizo, salse verde 34*

*Half West Australian Cray fish- herbed butter, french fries 85*

*WCC Seafood Platter- 145*

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

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## Sides

- Chips – house made, hand cut, red wine gravy 10*
- Spiced chick pea, rocket, balsamic & parmesan salad 10*
- French fries- served with bearnaise sauce 12*
- Local, seasonal greens - sea salt, virgin oil 12*

## Sweets

- Dark chocolate dome – nutella mousse, white chocolate ganache, honeycomb  
white chocolate soil, freeze dried raspberries 15*
- Vanilla panna cotta – blueberries, raspberries, honeycomb & freeze dried  
pomegranate seeds 14*
- Affogato – vanilla bean ice cream, espresso & choice of frangelico, baileys  
or kahlua 14*

## Fromage – today's selection of cheeses

*(served with riverina muscatels, natural quince paste & wholemeal crisps)*

