

Wild Cattle Creek Estate

Summer 2020

As we are unable to journey abroad this Summer

we have compiled a menu of
global dishes for your enjoyment

To Share

Roti – yellow lentil dahl (Sri Lanka)	16
Yarra Valley Paddle – cured meats, marinated vegetables, local produce & house baked flat bread (Yarra Valley)	32

Small Plates

Crayfish Nori Roll – WA Crayfish, avocado, sushi rice, wasabi mayo (Japan)	28
Koo Wee Rup Asparagus – poached quail egg, miso dressing (Japan)	20
Heirloom Tomato Rare Beef Salad- Wild grains, black garlic (Australia)	22
Rock Oysters- freshly shucked, native finger lime (6) (Australia)	18
Kilpatrick (6) (USA)	22

Larger Plates

Veal Schnitzel – lemon thyme crumb, sautéed potato, charred Asparagus (Austria)	36
Beef Cheek Tagine – Wild grains, fermented lemon yoghurt (Morocco)	34
Balinese Chicken Satay – Gado Gado, Macadamia nut Sauce (Indonesia)	34
Thali – a selection of hot and cold vegetarian dishes with grilled Roti (India) (V)	32
WA King Prawn Curry Laksa – fried Tofu, Snake Beans, Hokkien Noodles (Malaysia)	38
New York Strip – chargrilled 350gr Angus Porterhouse, steamed chits, Mustard Greens, hotel butter (USA)	44
Cray fish Mornay- Half West Australian crayfish, gruyere cheese sauce, avocado & potato salad (France)	48

Sides

Cottage Fries- rosemary, garlic	10
Steamed Chats- Sour cream, chives	12
Avocado Garden Leaves- mustard vinagrette	16

Sweets

Rum Baba- Moscato poached Peach (France)	18
Black Forest Cake - double cream (Germany)	19
Honey and Almond Milk Blancmange- brandied apricots (UK)	17
Fromage - today's selection of cheeses, quince paste, lavosh	28

