

# Wild Cattle Creek Estate

## To Share

Flat bread – Dukha, Yellingbo Olive Oil	9
Seasonal vegetable blends – A selection of 3 dips, dukha, flat bread	16
Antipasto – cured meats, marinated vegetables, local produce & house baked flat bread	28

## Small Plates

Dumplings – (6) handmade dumplings, pork and vegetable, pan fried with crispy chili oil and black vinegar	14
Potato & Leek Soup – prosciutto, fried cauliflower	16
Zucchini, Mint, Tallegio Arancini – porcini salt	19
Buxton Smoked Trout Croquettes – Celeriac remoulade	22
Dukka Spiced Calamari – harissa aioli, chickpea salad	22/34
Rock Oysters – freshly shucked, native finger lime (6)	18
Kilpatrick (6)	22

## Larger Plates

Robbins Island Wagyu Burger – flame grilled, roasted field mushroom, house pickles, hand cut chips, cheese fondue sauce	28
Lamb Shank Pie – barley, root vegetables	32
Spaghetti Squash Risotto – fried zucchini flower, tallegio (V)	30
Veal Cotoletta – panko crumbed veal cutlet, buffalo mozzarella, caponata	34
Pan fried King George Whiting Fillet – brussel sprouts, pine nuts, currants, meuniere sauce	36
Truffle Chicken Kiev – Shuki salad	34

## From the grill

All our steaks are accompanied by Cauliflower gratin, roasted field mushroom & choice of

- Bearnaise sauce
- WCC shiraz jus
- Courviosier peppercorn sauce

Flinders Island eye fillet 200g	42
Cape Grim porterhouse 300g	36
Cape Grim Rib Eye 450g	46
Half West Australian Cray fish- herbed butter, French fries	MP
WCC Seafood Platter- crayfish, oysters, prawns, calamari, French fries, garden salad	MP

## Sides

Chips - house made, hand cut, red wine gravy	10
French fries- bearnaise	10
Roasted Kipfler Potatoe- garlic, rosemary, sea salt	12
Local, seasonal greens- sea salt, virgin oil	10
Cauliflower Cheese	10

## Sweets

Quince Tarte Tatin- vanilla bean ice cream, peanut brittle	18
Brulle'd Lemon Tart - double cream	16
Flourless Chocolate torte- jaffa ganache, mandarin sorbet	17
Fromage - today's selection of cheeses, quince paste, lavosh	28