Wild Cattle Creek Estate

Home Delivery Menu

To Share

Olives – in house marinated olives & flat bread bread 10

Housemade Dips – Aselection of 3 dips, dukha , flat bread 14

Antipasto – cured meats, marinated vegetables, local produce
& house baked flat bread 32

Dumplings- a selection (12) of handmade dumplings, pork, prawn and vegetable with crispy chili oil and black vinegar
24

Small Plates

Dukka Spiced Calamari –harissa aioli, chickpea salad 19/27

Seared Rabbit Terrine –Grilled fig, cornichon, flat bread 19

Rock Oysters- freshly shucked, native finger lime (6) 21

Kilpatrick (6) 27

Larger Plates

Robbins Island Waygu Burger –flame grilled, roasted field mushroom, house pickles, hand cut chips, cheese fondue sauce 22

Roasted Pork Belly - crisp tortilla, refried beans, fresh mozzarella, salsa verde 28

Braised Beef Shin- porcini gnocchi, ricotta salata 28

Leek and Mushroom Risotto– Cauliflower cheese, Silverbeet (V) ` 26

Fried Free Range Chicken- kohlrabi slaw, kipfler potato, bulldog sauce (GF) 28

Pan fried Snapper Fillet– sautéed silverbeet, pine nuts, currants, tahini dressing ` 32

Roasted Pumpkin Raviolo – toasted walnuts, rocket grilled figs 28

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 36

Cape Grim porterhouse 250g 30

Robbins Island Wagyu MS9+ porterhouse 200g 58

Cape Grim black angus rib eye (2) 900g 76

Half West Australian Cray fish- herbed butter, French fries 80

WCC Seafood Platter- crayfish, oysters, prawns, calamari, French fries, garden salad 125

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

Silverbeet Salad- hazelnuts, blue cheese, sherry vinegar 14

Cauliflower Cheese 10

Sweets

Upside down Pear & Ginger Cake- caramel sauce, hazelnut praline, clotted cream 14

Fromage – today's selection of cheeses, quince paste, lavosh 26

WCCE dessert board – indulgent selection of treats, sweets and petit fours 32

For the Kids

Chicken Tenders – Crumbed tenders, fries and garden salad 12

Battered Fish – Battered Fish, fries and garden salad 12

Beef Ravioli – Ravioli, Napoli sauce, parmesan 12

Our Wines

Big Discounts for case buys!

Sparkling

Sparkling Pinot Noir / Chardonnay 2015 40

A classic blend of Pinot Noir & Chardonnay. Bottle maturation has produced a fresh, creamy wine with delicate brioche flavours. The palate is full with a clean, crisp & dry finish.

Moscato Frizzante 2017 28

Pale pink in colour with a delicate appearance. Fresh & vibrant with lifted aromas of rose petal and white peach. Intense flavors of musk spice & boiled sweets lead into a textured palate.

White

Sauvignon Blanc 2017
26

Lifted aromas of citrus and tropical fruits are accompanied by hints of fresh kiwifruit and bell peppers. A generous, textured palate with a tight citrus line that lingers on the palate.

Pinot Gris 2016 28

A rich & inviting wine with freshness & textured mouth feel. Subtle floral notes of nashi pear, lychee & ginger spice are complimented with flavours of green apple & yellow peach.

Charolais Blanc 2014 28

A delicious and unique cool climate field blend combining Sauvignon Blanc, Viognier and Chardonnay. The wine displays tropical fruit aromatics whilst the palate is interwoven with textured fruit and crunchy juicy acidity.

Chardonnay 2015 30

A deliciously vibrant wine with aromas of white peach and jasmine flower. The palate is long and rich, with intense stone fruit and citrus flavours layered with French oak. A beautifully balanced wine that displays great fruit purity and exceptional natural acidity.

Red

"Classic Reserve" Sangiovese 2015 — 40

This cool climate wine exudes aromas of red cherries, plums and ripe figs. Older oak barrels bring palate texture with red current and spicy flavours. It has a medium body, round entry on the palate, all supported with silky tannins.

Pinot Noir 2017 — 30

An intense and complex aromatic wine with great depth of character, bursting with red and dark fruits, the wine is fine and complex with a long juicy palate.

Merlot 2017 — 30

Restrained nose of plum & cherries with background notes of spice and perfume. Palate is finely balanced with a seductive mesh of plush dark fruits, spice & a fine bed of dusty tannin.

Shiraz 2017 — 30

A rich brooding wine with aromatics of black cherry and blood plum, complimented with hints of allspice. The palate is laced with sweet red and black fruit, hints of clove and black pepper and savoury tannins.

Cabernet Sauvignon 2016 — 30

Gorgeous lifted perfume notes of cassis & dark berries on the nose with subtle oak providing complexity. Palate displays fine gravelly tannins underpinning elegant dark cherry & cassis fruit with wonderful length.