

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.)

To Share

Black Garlic and Herb Bread – olive tapenade	12
Olives – in house marinated olives & bread	10
Charcuterie – rabbit terrine, cured meats, liver pate, cornichons, flat bread	28
Antipasto – cured meats, marinated vegetables, local produce & house baked flat bread	34
Dumplings – a selection (12) of hand made dumplings, pork, prawn and vegetable with crispy chili oil and black vinegar	28

Small Plates

Calamari – crisp fried squid, taramasalata, black olive salt	19
Saganaki – grilled keflagraviera cheese, roasted olives, walnut pate	18
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	32
Tlayudas – house made tortilla, crisp pork belly, refried beans and green salsa	34
Braised Beef Shin – porcini gnocchi, ricotta salata	36
Leek and Mushroom Pie – Cauliflower cheese, Silverbeet (V)	34
Roasted Free Range Chicken – kohlrabi slaw, kipfler potato, lemon reduction (GF)	34
Pan fried Snapper Fillet – sautéed silverbeet, pine nuts, currants, tahini dressing	36

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From the grill

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

- Bearnaise sauce
- WCC shiraz jus
- Courvosier peppercorn sauce

Flinders Island eye fillet 200g	42
Cape Grim porterhouse 250g	36
Robbins Island Wagyu MS9+ porterhouse 200g	88
Cape Grim black angus rib eye (2) 900g	96

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

WCC Seafood Platter- crayfish, oysters, prawns, calamari, fish MP

Sides

Chips - house made, hand cut, red wine gravy	10
French fries- bearnaise	12
Roasted Kipfler Potatoe- garlic, rosemary, sea salt	14
Local, seasonal greens- sea salt, virgin oil	12
Silverbeet Salad- hazelnuts, blue cheese, sherry vinegar	16

Sweets

Bourbon Chocolate Fondue - marsh mellowes, strawberries, honeycomb	22
Crème Catalan - sticky poached figs	18
Upside down Pear & Ginger Cake- caramel sauce, hazelnut praline, clotted cream	18
Affogato - vanilla bean ice cream, espresso & choice of frangelico, baileys or kahlua	17
Fromage - today's selection of cheeses, quince paste, lavosh	34
WCCE dessert board - indulgent selection of treats, sweets and petit fours	45