

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.)

Entrees



artisan bread ~ Yellingbo unfiltered extra virgin olive oil, balsamic paste & cultured butter	12
olives ~ in house marinated olives & bread	10
today's soup	10
chicken liver pate ~ wholemeal crisps & spiced pickled cornichons	15
salt & pepper squid ~ lemon garlic aioli & watercress fennel slaw	14
risotto ~ truffle, forest mushrooms, grana padano, rocket	14/30
antipasto ~ cured meats, marinated vegetables, house made dip, cheese & wholemeal crisps	34

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Mains

Flinders Island Premium Steak

- all our steaks are served with potato puree, buttered spinach, forest mushrooms & roasted vine ripened tomatoes & choice of
- red wine jus
- café de paris butter
- creamy white wine & garlic seafood sauce

eye fillet 200g 38

porterhouse 250g 36

market fish ~ cauliflower puree, snow pea tendrils, red cabbage marmalade & vine ripened tomatoes 32

salt & pepper squid ~ lemon garlic aioli & watercress fennel slaw 30

oven roasted pork belly ~ Valenca free range pork belly, congo potato mash, asparagus, confit fennel, apple gel, radish & Gembrook micro herbs 32

chicken ceaser salad ~ grilled chicken, baby cos, croutons, pancetta, parmesan & ceaser dressing 28

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Sides

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- fries ~ goats cheese, truffle & thyme 10
 - seasonal vegetables 10
 - spiced chick pea, rocket, balsamic & parmesan salad 10

Sweets

- 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 15
- affogato ~ vanilla bean ice cream, espresso & choice of Frangelico, Baileys
or Kahlua 14
- dessert board ~ indulgent selection of treats, sweets and petit fours 36
- fromage ~ today's selection
(served with SA muscatels, natural quince paste & wholemeal crisps) 34