

Wildes

· KANGAROO VALLEY ·

To Start

Wildes House Focaccia, Rocket Pesto	9
Warm Kangaroo Valley Olives	11
Chef Simons House Biltong	10

Small Plates

Free range chicken liver parfait	8 each
Brioche, Pedro xo caramel.	
Spring Tartlet	8 each
Local goat cheese, fennel marmalade, asparagus, nasturtium.	
Tempura Feta and Lemon zucchini flower	24
Fermented Gerringong chilli honey.	
Duck fat potato cake	18
Chive emulsion salted egg yolk.	
House cured juniper salmon	25
Sweet & sour cucumber, sourdough crisp.	

Large Plates

300g Point Green Angus Beef Sirloin	65
With bone marrow sauce.	
300g Free Range Pork cutlet	48
Burnt apple puree, black garlic.	
Pea and ricotta tortellini	32
Lemon emulsion, zucchini.	
Roast heirloom carrots	30
Tofu cream, blood orange, dehydrated grapes.	
Chargrilled local squid	36
Nduja, confit tomato and basil.	

Sides

Corn Ribs 14
Chipotle coriander butter, parmesan.

Chargrilled broccolini 16
Served with sauce gribiche.

Seasonal garden leaves 12
Pickled shallots, hazelnut KV EVOO dressing.

Shoestring fries 14
Rosemary salt and aioli.

Dessert

Dessert of the day 18

Local cheese plate 22

**No Variations on menu items please, 15% surcharge on public holidays, 10% surcharge on Sundays.
(For any dietary requirements please see our friendly waitstaff)**