

wildes

D I N I N G

Snacks

Warm Kangaroo Valley olives	\$9
House biltong	\$10
Mushroom, madeira + hazelnut tartelette	\$7 EACH
La Boq Don Anchovies, garlic cream, salsa verde, chargrilled Sourdough	\$8 EACH

Small Plates

Bread BasketHouse brioche, cultured butter	\$12
Kingfish crudo, tomato consommé, white peach, chilli, saltbush	\$24
Point green steak tartare, egg yolk, house chips	\$23
Market choice crudites, sunflower seed dressing	\$22
Salt baked beets, house made goats curd, walnut crumble	\$22

Large Plates

Point green beef flank steak, chimichurri, watercress	\$45
Handrolled handkerchief pasta, pesto butter, broccoli, ricotta	\$31
Market fish, spinach, Jervis Bay mussel sauce	\$40
Roast Japanese pumpkin, chilli cashew cream, black garlic, savoury granola	\$32
Crumbed pork cutlet, fennel slaw, garlic and parsley butter	\$38

Sides

Hasselback potatoes, crème fraiche, salmon roe, dill	\$16
Corn ribs, chipotle coriander butter, parmesan	\$14
Seasonal garden leaves, pickled shallots, hazelnuts KV EVOO dressing	\$12
Green beans, almond, confit shallots	\$16
Shoestring fries, aioli	\$12