

wildes

DINING

Snacks

WARM KANGAROO OLIVES	\$9
MUSHROOM, MADEIRA & HAZELNUT TARTELETTE	\$7 EACH
LA BOQ DOM ANCHOVIES <i>Garlic Cream, Salsa Verde, Chargrilled Sourdough</i>	\$8 EACH

Small Plates

FRESHLY BAKED HOUSE BRIOCHE <i>Whipped Cultured Butter</i>	\$12
CRISPY FISH CAKE <i>Tarragon Mayonnaise, Lemon Gel (2 Serves)</i>	\$16
POINT GREEN STEAK TARTARE <i>Egg Yolk, House Chips</i>	\$23
SALT BAKED BEETS <i>House-Made Goats Curd, Walnut Crumble</i>	\$22

Large Plates

POINT GREEN BEEF FLANK STEAK <i>Chimichurri, Wedge Salad</i>	\$45
HANDROLLED HANDKERCHIEF PASTA <i>Pesto Butter, Broccoli, Ricotta</i>	\$31
PAN-FRIED BARRAMUNDI <i>White Bean Stew, Artichoke Preserved Lemon Gremolata</i>	\$36
ROAST JAPANESE PUMPKIN <i>Macadamia Cream, Black Garlic, Savoury Granola</i>	\$31
CRUMBED PORK CUTLET <i>Fennel Slaw, Garlic & Parsley Butter</i>	\$36

Sides

HASSELBACK POTATOES <i>Crème Fraîche, Salmon Roe, Dill</i>	\$16
DEEP FRIED SPROUTS <i>Nduja Butter Emulsion</i>	\$12
SEASONAL GARDEN LEAVES <i>Pickled Shallots, Hazelnuts, KV EVOO Dressing</i>	\$12
GREEN BEANS <i>Almonds, Confit Shallots</i>	\$16
SHOESTRING FRIES <i>Aioli</i>	\$12

Please note that a surcharge applies to credit card payments.
A 15% surcharge is applicable on public holidays.
Split bills are not available.