

wildes

DINING

SMALL PLATES

Sourdough, oregano, olives, salt flakes, balsamic & olive oil **GFO** \$17

Bruschetta, tomato, basil, Spanish onion, garlic, Persian feta & balsamic **GFO** \$18

Scillian garlic chilli prawns, Spanish onion, olives, white wine, pomodoro sauce, charred bread **GFO** \$22

Chargrilled squid, garlic, chilli, rosemary, heirloom tomatoes, Spanish onion, Persian feta, chilli jam & kewpie mayo **GF** \$26

Japanese Scallops, three pan seared scallops, crispy prosciutto, carrot & fennel seed puree, mandarin & blood orange sauce **GF** \$22

Greek salad of cucumber, Spanish onions, Persian feta, olives **V** \$25

LARGE PLATES

Chargrilled scotch fillet, carrot & fennel seed puree, seasonal greens, rosemary potatoes, red wine jus **GF** \$56

Crispy skinned barramundi, cauliflower puree, rosemary potatoes, seasonal greens & lemon & caper sauce **GF** \$48

Tortellini, truffle & enoki mushroom filling, mushroom cream sauce, shaved grana padano **V** \$30

Seafood ravioli, king prawn & cream cheese filling with a soy bisque \$32

Pork belly, 12 hour slow cooked crispy skinned port belly, carrot & fennel puree, greens, potatoes, spiced peach, red wine jus **GF** \$42

SIDES

Fries & Aioli \$13

Seasonal greens \$13

Garden Salad \$13

TO FINISH

Cheese plate – cheddar, brie & blue - served with condiments \$26

Cheesecake of orange & white chocolate on a & coconut base with mixed berry compote \$16

Banana & Fig pudding, Frangelico butterscotch with mixed berry compote \$18

Crepes, filled with Nutella, hazelnuts, banana and a wild mixed berry compote \$18