

# WILDWOOD

## Small Plates

M NM

### Grilled Sourdough

Smoked garlic + herb butter

\$8 \$9.50

### ½ Doz Sydney Rock Oysters

Natural, grilled with bacon jam, pineapple + jalapeño

\$30 \$35.30

### Grilled L'Artisan Haloumi ●

Pickled grapes, paprika spiced honey, mint, lemon

\$15 \$17.70

### Salt & Pepper Squid ●

Aioli, coriander, lemon

\$14 \$16.50

### Pork Belly ●

Korean chilli, peach salsa, fennel

\$17 \$20

### Bruschetta ●

Whipped goats cheese, heritage tomatoes, olive crumb, basil

\$14 \$16

## Gossy Good Times

M NM

### Beer Battered Market Fish ●

Beer battered chips, house made tartare sauce, lemon

\$26 \$30.60

### 200g Wagyu Beef Burger

Potato bun, cheese, mustard, ketchup, beer battered chips

\$22 \$25.90

### Chicken Schnitzel

Club salad, beer battered chips, green goddess dressing

\$24 \$28.30

### Sunday Roast Brisket

Roast potatoes, pumpkin, beans, seeded mustard butter, house gravy

\$25 \$29.50

## Sides

M NM

### Beer Battered Chips

Roast chicken salt, confit garlic aioli

\$10 \$11.80

½ \$6 \$7.10

## Large Plates

M NM

### Piri Piri Eggplant ●

Almonds, lime coconut yogurt, salt + pepper eschalots, soft herbs, pickled peppers

\$28 \$33

### Whole Yamba King Prawns ●●

Sauce piperade, miso butter, confit lemon, soft herbs, chive oil

\$38 \$44.80

### Pukura Estate Lamb Rump ●●

Kale, pickled green tomato, onion puree, tapenade, pistachio, mint

\$35 \$41.20

### Tasmanian Salmon Fillet ●●●

Pickled carrot, radish, puffed wild rice, dill emulsion, dill

\$32 \$37.70

## Grill

M NM

### 200g Black Angus Eye Fillet

\$46 \$54.20

### 300g Black Angus Porterhouse Sirloin

\$42 \$49.50

### 350g Murray Valley Pork Cutlet

\$32 \$37.70

### 280g Black Angus Rump

\$34 \$40

*Inclusive of one sauce + two sides*

**Sauce:** red wine jus, pink pepper corn, diane, chimichurri

**Sides:** rosemary salted chats. Grilled broccolini, roasted carrots, beer battered chips, club salad

Sides cont.

### Grilled Heritage Carrots ●

Hummus, roast spiced chickpeas, carrot top verde

\$10 \$11.80

### Steamed Broccolini ●●

Black garlic butter, pickled onions

\$11 \$13

### Mixed Leaves ●

Garden vegetables, French dressing

\$9 \$10.60

● Dairy Free ● Nut Free

● Vegan ● Vegetarian ● Gluten Free

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## Pizza

	M	NM
<b>Margherita</b> ● Buffalo mozzarella, cherry tomatoes, basil	\$17	\$20
<b>Szechuan Ginger Prawn</b> Mozzarella, green capsicum, szechuan prawns, grated ginger, shallots	\$23	\$27.10
<b>Meat Lovers</b> Mozzarella, pepperoni, salami, chorizo, streaky bacon, onion jam	\$24	\$28.30
<b>The Palms</b> Mozzarella, pepperoni, grilled pineapple, jalapeño, roquette	\$22	\$25.90
<b>Prosciutto</b> Mozzarella, parmesan, prosciutto, rocket, lemon oil	\$23	\$27.10
<b>Mediterranean Veg</b> ● Mozzarella, roasted capsicum, zucchini, eggplant, semi dried tomatoes, basil pesto	\$19	\$22.40

## Kids Meal's

	M	NM
<b>Crumbed Chicken Tenders</b> Club salad, chips	\$12	\$14.20
<b>Battered Flathead</b> Club salad, chips	\$12	\$14.20
<b>Kids Cheeseburger</b> Club salad, chips	\$12	\$14.20
<b>Linguine Pasta</b> Bolognese sauce, Parmesan	\$12	\$14.20

## Pasta

	M	NM
<b>Roast Little Hill Farm Chicken</b> Mafaldine, mushrooms, pea leaf pesto, broad beans, pine nuts, pecorino	\$21	\$24.80
<b>Alaskan King Crab</b> Linguine, shredded zucchini, confit garlic, lemon, parsley, nduja butter	\$26	\$30.60
<b>Pukura Estate Lamb Ragù</b> Rigatoni, pickled green olives, garden peas, mint, smoked ricotta	\$22	\$35.90
<b>Italian Meat Balls</b> Casarecce, marinara sauce, basil, Parmesan, chilli crunch	\$25	\$29.50

## Dessert

	M	NM
<b>Salt Baked Pineapple</b> ●● White chocolate crumb, pineapple puree, chamoy, lemon granita	\$13	\$15.30
<b>Milk Chocolate Ganache</b> ● Polenta wafer, black fruits sorbet, berries, vanilla crème fraiche	\$13	\$15.30
<b>Lemon Tart</b> Amoretto biscuits, basil ice cream, elder flower	\$12	\$14.20
<b>Ice Cream Sundae</b> Frozen vanilla custard, berries, poco wafer, hot fudge sauce	\$12	\$14.20

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