

Wild Cattle Creek Estate

(please notify the wait staff of any dietary requirements prior to ordering. While all care is taken to accommodate dietary requirements, traces may still remain in some products.)

Starters & to Share



Black Garlic and Herb Bread – olive tapenade	12
Olives – in house marinated olives & bread	10
Garden Vegetable Blends- a selection of seasonal vegetable dips with house baked flat bread	18
Rabbit and Pistachio Terrine – flat bread, cornichons	19
Antipasto – cured meats, marinated vegetables, pate, local produce & house baked flat bread	34
Salt & Pepper Squid – fermented lemon aioli & watercress fennel slaw	16
Pork and Chive Dumplings- spiced bone broth, chili oil	16
Tempura Prawn Cocktail- avocado, sesame wasabi mayo	22
Batemans Bay Rock Oysters- freshly shucked, native finger lime (6)	21
Kilpatrick (6)	27

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Mains

Suggested wine accompaniments

*Syrian spiced Lamb - pearl cous cous, baked figs, labne 30

Pinot Noir

Goolwah Pipi's al Cartocchio, YVP lemon parsley linguine, WCC Chardonnay, tomato, chili (GF) 34

Charolais Blanc

Beef Bourguignon - potato and truffle gnocchi, orange gremolata 32

Merlot

Whole Roasted Eggplant- kosheri, shichimi togarashi (V, GF,DF) 28

Chardonnay

Pan fried Blue Eye Fillet - carrot ginger puree, green beans, ponzu sauce (GF) 36

Pinot Gris

Korean Spiced Free Range Pork Ribs- French fries, sweet corn (GF) 34

Classic Reserve Sangiovese

From the grill -

All our steaks are accompanied by potato gratin, truffled greens & choice of

- Béarnaise sauce
- WCC shiraz jus
- Courvosier peppercorn sauce

Flinders Island eye fillet 200g 38

Cape Grim porterhouse 250g 36

Robbins Island Wagyu MS9+ porterhouse 250g 78

Cape Grim Black Angus rib eye (2) 900g 94

Shiraz

Chicken Shawarma- kosheri, zhoug (GF) 30

Rose

Half West Australian Cray fish- herbed butter, French fries MP

Sparkling Pinot Noir/Chardonnay

WCC Seafood Platter- MP


Chardonnay

Crayfish, prawns, squid, oyster, french fries, béarnaise sauce, salad leaves

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Sides

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- Chips – house made, hand cut, red wine gravy 10
 - Kosheri- spiced rice with lentils and herbs 10
 - French fries- bearnaise 12
 - Local, seasonal greens- sea salt, virgin oil 12

Sweets

- Dark Chocolate Tart – stewed rhubarb, crème fraîche (GF) 17
- Sticky Pear Pudding – poached pear, poir-William custard 18
- Affogato – vanilla bean ice cream, espresso & choice of frangelico, baileys or kahlua 17
- Fromage – today's selection of cheeses
(served with riverina muscatels, natural quince paste & wholemeal crisps) 34
- WCCE dessert board – indulgent selection of treats, sweets and petit fours 36