

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 tappenade	12
Olives ~ in house marinated olives & bread	10
Garden Vegetable Blends~ a selection of seasonal vegetable dips with house baked flat bread	18
Charcuterie~ rabbit terrine, cured meats, liver pate, cornichons, flat bread	28
Antipasto ~ cured meats, marinated vegetables, pate, local produce & house baked flat bread	34
Salt & Pepper Squid ~ fermented lemon aioli & watercress fennel slaw	16
Spiced Chicken Broth ~ egg noodles, fried dumplings	18
Prawn and Spring Onion Pancake~ sriracha, asian herb salad	22
Rock Oysters~ freshly shucked, native finger lime (6)	21
Kilpatrick (6)	27

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.)

Mains

Suggested wine accompaniments

*Spring Lamb Cutlets - harrisa spice, goats cheese mash, romesco	30
2017 pinot noir	
Lemon and Parsley Linguine, WA crayfish, Portland mussels, WCC Chardonnay, spring peas, bortaga	46
2016 charlois blanc	
Beef & WCC Shiraz Pithivier - silverbeet, roasted shallots, cauliflower pickle	32
2010 merlot	
Fetta, Ricotta, Silverbeet Pie, beetroot, freekah, rocket salad (V)	30
2015 chardonnay	
Crisp Fried Buxton Trout Fillet - pickled vegetable, rice noodle salad, chili caramel sauce (GF)	36
2016 pinot gris	
BBQ Free Range Chicken- sautéed peas, beans, artichoke chips, salse verd (GF)	34
Red Braised Pork Belly - brocollini, steamed rice, kimchi (GF)	34
2015 classic reserve sangiovese	

From the grill -

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

- Bearnaise sauce
- WCC shiraz jus
- Courvosier peppercorn sauce

Flinders Island eye fillet 200g 38

Cape Grim porterhouse 250g 36

Robbins Island Wagyu MS9+ porterhouse 200g 78

Cape Grim black angus rib eye (2) 900g 94

2017 shiraz

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

2013 sparkling pinot noir/chardonnay

WCC Seafood Platter- MP

2015 chardonnay

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

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.)

Sides



Chips – house made, hand cut, red wine gravy	10
Spice fried rice (v)	14
French fries- bearnaise	12
Local, seasonal greens-sea salt, virgin oil	12
Rockett, green pea, goats cheese salad –sherry vinegar dressing	12

Sweets

DoubleChocolate Pudding – burnt orange ice cream, chocolate tuille	17
Brulleed Lemon Tart – soft merangue, raspberry	18
Yoghurt Rose water Panna Cotta – baklava crumb, floss	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