Wild Cattle Creek Estate

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Starters & to Share	
	dar a
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 bal	ked flat
bread	18
Charcuterie- rabbit terrine, cured meats, liver pate, cornichons, flat bread	28
Antípasto - cured meats, marinated vegetables, pate, local produce	
& house baked flat bread	34
Salt & Pepper Squid - fermented lemon aíolí & 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

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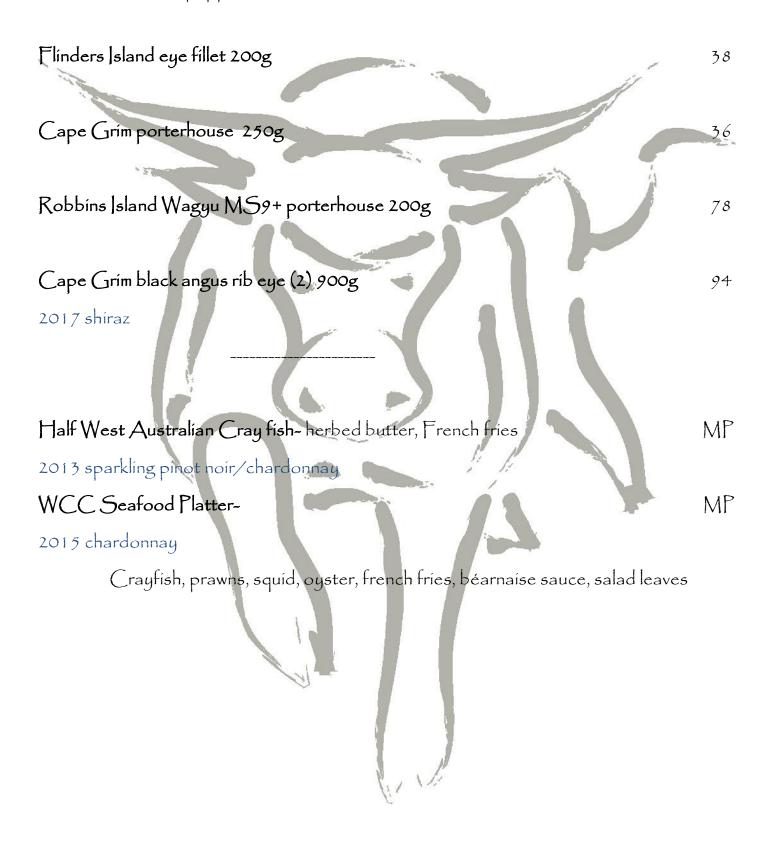
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Mains Suggested wine accompaniments *Spring Lamb Cutlets - harrisa spice, goats cheese mash, romesco 30 2017 pinot noir Lemon and Parsley Linguine, WA crayfish, Portland mussels, WCC Chardonnay, spring peas, bortaga 46 2016 charlois blanc Beef & WCC 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
- Courviosier peppercorn sauce



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Sides	dare a
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