

Lunch 1200 to 1500

Dinner 1800 to 2130

THE WILMOT

ENTREES

Six Sydney rock oysters traditional with *Chardonnay mignonette*
or *cucumber granita* (GF, DF) \$24

Seared scallop, granny smith, radish, ponzu \$26

Char-grilled avocado, goat cheese, beetroot crisps, furikake \$24

King fish, sashimi, wasabi mayo, crispy nori potato (GF) \$25

Slow cooked grilled octopus, green mango salad spiced sauce (GF) \$26

Crab cake, fennel salad, toasted walnuts, Japanese mayo \$26

Duck breast with hoisin glaze, pickled spring onion, berry gel, mandarin pancake crisps \$26

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MAINS

200gm cape grim eye fillet, Café de Paris butter, twice cooked potato (GF) \$46

Crispy skinned barramundi, semi-dried tomatoes, kalamata olives, green salad (GF) \$36

Grilled moreton bay bugs, herb butter (GF) \$48

Fettucine with creamy primavera sauce, spinach, pumpkin and parmesan (V) \$26

74 degree corn fed chicken breast, spicy salsa rojo, greens (GF) \$34

Pork cutlet, capsicum chutney, sweet potato puree and chips, onion sauce (GF) \$34

Roasted lamb rump, wattle and macadamia dukkah, spinach puree, rosemary jus (GF, contains nuts) \$42

Braised short ribs with cauliflower puree and black garlic jam, jus \$40

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ON THE SIDE

Sourdough bread or House made focaccia with olive oil or pepe saya butter \$5

Green salad (V) \$8

Char-grilled broccolini with pistachio- (V, GF, contains nuts) \$12

Truffle fries with parmesan (V) \$12

Bocconcini, heirloom tomato, rocket extra virgin oil, pesto (V, GF, contains nuts) \$15

Stir-fried mix seasonal vegetables (V) \$8

Couscous with roasted pumpkin and almonds (V, GF, contains nuts) \$10

(GF) Gluten free

(DF) Dairy free

(V) Vegetarian

A 10% public holiday surcharge applies

Please let us know if you have any dietary requirements

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THE WILMOT

DESSERT

Mango, coconut custard trifle, passionfruit sorbet (GF) \$18
Chocolate brownie tart, citrus salad, orange yoghurt ice cream \$18
Pandan crème brûlée, macadamia wafer, coconut sorbet (GF) \$18
Cheesecake, hazelnut coffee crumb, salted caramel ice cream \$18

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CHOICE OF ARTISANAL CHEESE

One \$14 | Two \$20 | Three \$27 | Four \$32

Served with crackers, raisins, nuts and quince paste

Please choose from below

Enterprise double cream brie-organic
Victoria - cow's milk

Cypress grove midnight moon
Holland - goat's milk

Will studd hand - ladled traditional stilton
Great Britain - cow's milk

L'Artisan fermier organic
Victoria - cow's milk

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BANQUET MENU

Min. 40mins

Wagyu full grain tomahawk, mbs 9+ jus, 1.5 kg \$275

Slow roasted lamb shoulder with mint yoghurt, saffron pilaff 1.2-1.4 kg \$79

Crackling pork belly, sauerkraut, apple and rhubarb compote, grain
mustard 1.2-1.4 kg \$79

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