

AVAILABLE MONDAY - SATURDAY

LUNCH from 12.00 to 15.00

DINNER from 18.00 to 21.30

THE WILMOT

1 COURSE with a glass of wine \$30

2 COURSES with a glass of wine \$50

3 COURSES with a glass of wine \$60

ENTRÉE

Buffalo Mozzarella, Tomatoes, Basil, Lotus Crisps, Vino Cotto (V)

Emu Carpaccio, Blackberries, Wattle Seeds, Lemon Myrtle, Capers, Horseradish Crème

Grilled Octopus, Broccolini, Calamondin Mayo, Wasabi Crumb

Øra King Salmon Gravlax, Caviar, Crème Fraîche, Verjuice, Squid Cracker (+\$5)

Pork Belly, Scallop & Prosciutto, Young Corn, Crab Beignet (+\$5)

Pumpkin Gnocchi, Mushroom Consommé, Black Truffles, Crostini (V)

Wagyu Beef Cheek Cannelloni, Tomato Passata, Taleggio Sauce

MAINS

200g Eye Fillet, Sweet Potato Dauphinoise, Baby Beets, Goats Curd, Pedro Ximenez Jus

*Cape Grim Beef Centre Cut Fillet, Tasmania, 100% Natural Grass "Pasture" Fed MB 2+
Paired with Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina 2016 (\$13 per glass)*

Cauliflower Risotto, Truffle, Chestnuts, Parmesan (GF, V)

Confit Duck Cassoulet, Pork Hock, Toulouse Sausage, Brussel Sprouts, Sourdough Crumbs

Crispy Skin Barramundi, Squid, Mushrooms, Morning Glory, Chicken Broth, XO Sauce (GF)

Smoked Beef Short Rib, Crusted with Native Spices, Mash Potato, Vegemite Nectar d'Or Sauce (GF)

Paired with Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina 2016 (\$13 per glass)

Steamed Wild Caught Grouper, Miso Shellfish Chowder, Mussels, Daikon, Chives (GF)

250g Wagyu Sirloin, Potato Galette, Vinegar Salt, Chimichurri (+\$10)

*Grainge Signature 300, Wagyu Cross Black Angus MBS 3+, Darling Downs QLD
Paired with Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina 2016 (\$13 per glass)*

Butter Braised Flathead Lobster, Clams, Fennel, Brandade, Lemon Buerre Blanc (+\$15)

DESSERT

Cheesecake, Coffee Hazelnut Crumb, Raspberry, Salted Caramel Ice Cream

Peanut Butter Ice Cream Sandwich, Caramelised Banana (GF option available)

Persimmon Sponge Cake, Sugared Almonds, Persimmon Honeycomb Ice Cream

Quince, Mascarpone, Pedro Ximenez Jelly, Shortbread, Vanilla Ice Cream

Vanilla Crème Brûlée, Almond Wafer, Prune and Armagnac Ice Cream (GF)



AVAILABLE MONDAY - SATURDAY

LUNCH from 12.00 to 15.00

DINNER from 18.00 to 21.30

THE WILMOT

1 COURSE with a glass of wine \$30

2 COURSES with a glass of wine \$50

3 COURSES with a glass of wine \$60

Sliced Black Truffles, 3g,
\$25 (PER DISH)

Grain Organic Sourdough, Pepe Saya Butter
\$4 (PER PERSON)

Sydney Rock Oysters, Mignonette, Sea Vegetables, Lemon (GF)
\$4.5ea (MIN 1/2 DOZEN)

ON THE SIDE

—— \$10 ea ——

Broccolini, Eshallots, Verjuice, Pistachios (GF, V)

Cauliflower Cheese Gratin (V)

Crispy Chat Potatoes, Ol Mis Sauce (V)

French Fries, Aioli (V)

Mix Leaf, Parmesan, Balsamic Dressing (GF, V)

FANCY "IN & OUT" LUNCH SPECIAL

Available Monday - Friday

—— \$20 ea ——

Buffalo Mozzarella, Tomatoes, Basil, Lotus Crisps, Vino Cotto (V)

Fancy Tempura Market Fish, Kipler Potatoes, Honey Dill Mustard, Sauce Gribiche

Jamon Toastie, Dijon, Gruyere Cheese, Watercress, Fries

Minute Steak, Jerusalem Artichokes, Mushrooms (GF)

Wagyu Brisket Burger, Truffle, Caramelised Onions, Taleggio Sauce

Paired with Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina 2016 (\$13 per glass)

LIVE CARVERY STATION

Available Fridays for lunch only

—— \$30 PER SERVING ——

Roast of the week with
all the trimmings

Limited servings available

FOR TWO TO SHARE

Whole Market Fish, Mussels,
Sea Herbs, Lemon (GF) \$65

Farmed Free Range Suckling Pig,
Cider Jus, Apple Sauce \$95

1.5kg+ Black Onyx
Tomahawk, Grilled (GF) \$135
Rangers Valley, Northern Tablelands NSW

