

LUNCH from 12.00 to 15.00
AVAILABLE TUESDAY - SATURDAY

THE WILMOT

Served with a glass of house wine:

1 COURSE	\$30PP
2 COURSES	\$50PP
3 COURSES	\$60PP

Additional \$8 to upgrade your wine choice.
(See waiter for details)

COURSE ONE

Grilled Avocado, Pumpkin, Hazelnuts, Feta, Salsa Verde (GF,V)

Miso Glazed Little Joe's Brisket, Macadamia Nuts, Celtuce

Half Dozen Sydney Rock Oysters, Chardonnay Vinegar, Eschallots, Lemon (GF)

Octopus, Yuzu Mayo, Snow Peas, Kalamansi, Daikon, Kelp Crumb

Marinated Ōra King Salmon, Horseradish Crème, Radishes, Verjuice (+\$5 additional per dish) (GF)

COURSE TWO

Orecchiette Pasta, Pesto, Sundried Tomatoes, Pine Nuts, Parmesan (V)

Fried Lemon Chicken, Marjoram, Cucumber Dill Tzatziki

Braised Lamb Shoulder, Mash Peas, Sunflower Seeds, Pomme Allumettes, Mint Yoghurt

Pan Roasted Barramundi, Chickpeas, Chorizo, Ham Hock Broth (GF)

200g Cape Grim Eye Fillet, Café De Paris Butter, Chips (+\$5 additional per dish)

COURSE THREE

Chocolate Brownie Trifle, Cookie Crumbs, Raspberry, Vanilla Ice Cream

Hazelnut Praline Cheesecake, Coffee Ice Cream

Passionfruit Brûlée, Coconut Wafer (GF)

Peanut Butter Ice Cream Sandwich, Caramelised Banana (GF Option Available)



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ON THE SIDE

Sourdough, Probiotic Butter \$5 (PER PERSON)

—— \$12 ea ——

Grilled Broccolini (GF, V)

Red Velvet Salad (GF, V)

Tomatoes (GF, V)

Thin Fries

CHOICE OF TWO ARTISANAL CHEESES

—— \$15 ——

Served with Quince Paste, Walnut Roulade, Muscatels, Raisin Sourdough

Berry's Creek Riverine Blue

South Gippsland, Victoria, Buffalo Breed

Holy Goat Brigid's Well

Castlemaine, Victoria, Pasteurised Organic Goat's Milk

Le Dauphin Soumaintrain

Burgundy, France, Cow's Milk

Quicke's Extra Mature Cheddar

West Country, England, Cow's Milk

LIVE CARVERY STATION

Available Fridays for lunch only

—— \$30 PER SERVING ——

Served with a glass of house wine

Roast of the week with
all the trimmings.
(See waiter for details)

Limited servings available.

FOR TWO TO SHARE

Tempura Whole Market Fish, Togarashi,
XO Sauce, Lemon \$65

Suckling Pig, Sauerkraut, Apple Sauce \$95
Duroc Cross Breed, Northern Rivers, NSW

1.5kg+ Shiro Kin Fullblood Wagyu
Tomahawk, Grilled (GF) \$169
*Japanese formulated diet 500days
MB 9+, Queensland*

