

THE WILMOT

1 COURSE	30
2 COURSES	50
3 COURSES	60

AVAILABLE MONDAY - SATURDAY

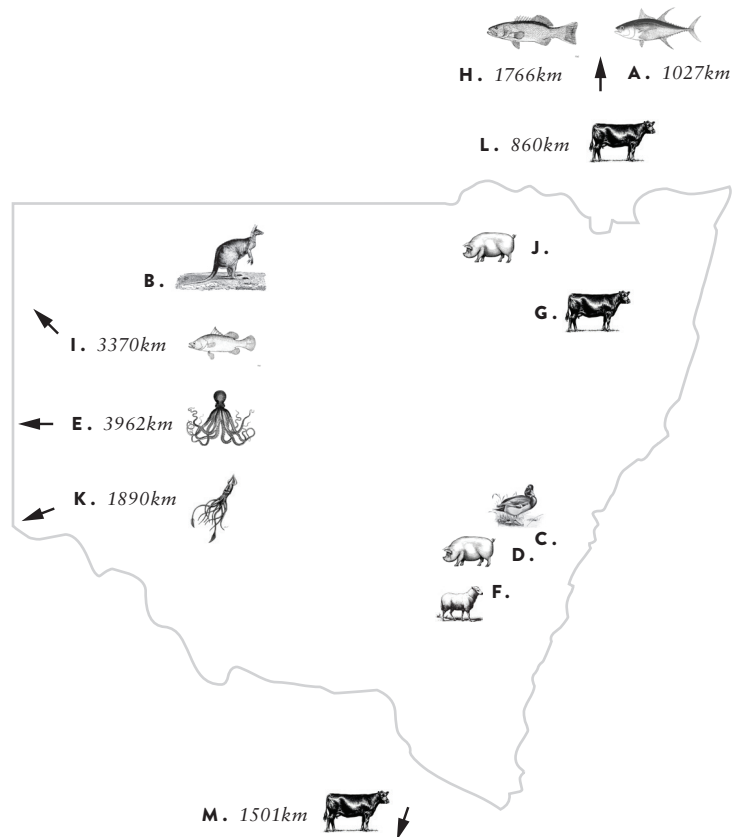
LUNCH from 12.00 to 15.00

DINNER from 18.00 to 21.30

INC. a complimentary glass of wine

FROM PADDOCK TO PLATE *Featuring the very best of produce from all over NSW and beyond **

- A.** Mooloolaba Boats MSC, Yellowfin Tuna (QLD)
- B.** Paroo-Darling National Park, Kangaroo (NSW)
- C.** Windsor, Duck (NSW)
- D.** Wetherill Park, Pork (NSW)
- E.** Fremantle, Octopus (WA)
- F.** Cowra, Lamb (NSW)
- G.** Rangers Valley, Wagyu & Angus Black Onyx (NSW)
- H.** Coral Reef, Coral Trout (QLD)
- I.** Turtle Island, Cone Bay Barramundi (WA)
- J.** Inverell Farm, Suckling Pig (NSW)
- K.** Port Lincoln, XL Calamari (SA)
- L.** Darling Downs, Wagyu (QLD)
- M.** Cape Grim, Beef (TAS)



**all distances are from Sydney*



A 10% public holiday surcharge applies

Sydney Rock Oysters

4.5ea (MIN 1/2 DOZEN)

Grain Organic Sourdough, Cultured Probiotic Butter

4 (PER PERSON)

Grain Organic Bakery, Rosebery, New South Wales & Pepe Saya, Picton, New South Wales

ENTRÉE

Heirloom Tomatoes, Goats Curd, Spring Onions, Cabernet Sauvignon Vinegar, Marjoram, Sumac

Pumpkin Soufflé Gratin, Manchego Cheese, Chives (V)

Yellowfin Tuna, Avocado, Calamondin, Jalapeño, Kohlrabi, Cucumber, Prawn Cracker (GF)

Grilled Octopus, Broccolini, Yuzu Mayo, Nori & Sesame Seed Crumb

Kangaroo Tartare, Capsicum Jam, Saltbush, Cumin, Jerusalem Artichoke Crisps (GF)

Pan Seared Scallops, Mushrooms, Fig, XO Sauce, Sea Herbs

Pork Belly, Spanner Crab, Squash & Zucchini Spaghetti, Coriander, Salmon Caviar (GF)

ON THE SIDE

— 10ea —

Broccolini, Eshallots, Verjuice, Pistachios (V)

Carrots, Cumin, Tzatziki, Sumac (V)

Potato Galette, Vinegar Salt, Chimichurri (V)

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

Grilled Leek, Hazelnuts, Caper Beurre Noisette (V)

Shoe String Fries (V)



MAINS

Duck Breast, Sweet Potato & Foie Gras Purée, Radicchio, Pickled Cherries (GF)

Windsor, New South Wales

250g Wagyu Sirloin, Potato Galette – Crispy Thin Layers Of Potato, Chimichirri +\$5

Grainge Signature 300, Wagyu Cross Black Angus, MBS 3+, Darling Downs QLD

200g Cape Grim Center Cut Filet, Hand-Cut Fries, Béarnaise or Merchant Sauce

Cape Grim Beef Tasmania, 100% Natural Grass "Pasture" Fed MB 2+

Steamed Coral Trout, Mussels, Asparagus, Parsley Root Veloute, Brandade

Coral Reef, Queensland

Barramundi, Witlof, Tomato Consommé, Cucumber, Olives, Baby Herbs (GF)

Turtle Island, Cone Bay Western Australia

Potato & Spinach Gnocchi, Zucchini Flowers, Mushrooms, Parmesan, Kombu (V)

3 Point Best End Lamb Rack, Watercress Purée, Peas, Pickled Turnips, Confit Spring Onions, Pistachios +\$10 (GF)

Cowra, New South Wales

CHEFS FAVOURITE

Wagyu Shoulder Oyster Blade "Cooked Two Ways", Bone Marrow, Onion Soubise, Black Pearl Barley +\$20

Slow braised & pan seared, "Rangers Valley Wagyu" 360 day formulated ration feed BMS 7+

New England Tablelands New South Wales

FOR TWO TO SHARE (Approx 40min)

1.2kg+ Black Onyx Tomahawk, Jus Gras, 270day ration feed, BMS 3+ 270days (GF) 125

Farmed Free Range Blue Merle Suckling Pig, Cider Jus, *Inverell, New South Wales* 95

Grilled XL Calamari, Prosciutto, Chives, XO Sauce, *Port Lincoln, South Australia* 55



DESSERT

Yoghurt Honeycomb Parfait, Fresh Berries *(GF)*

Rocky Road, Toasted Marshmallow, Raspberry, Coconut Sorbet

Vanilla Crème Légère, Watermelon, Shortbread, Strawberry Granita

Peanut Butter Ice Cream Sandwich, Caramelised Banana

Orange Almond Cake, Muscovado Chocolate Cream, Sesame Praline Ice Cream

CHEESE

Chef's selection international and domestic cheese with traditional condiments

1 CHEESE	12
2 CHEESES	22
3 CHEESES	30

