

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

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

Grain Organic Sourdough, Paya Seye Butter  
4 (PER PERSON)

## ENTRÉE

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

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

Ora King Salmon Gravlox, Caviar, Crème Fraîche, Verjuice, Squid Cracker

Buffalo Mozzarella, Tomatoes, Basil, Vino Cotto (GF, V)

Wagyu Beef Cheek Cannelloni, Taleggio Sauce

Grilled Octopus, Broccolini, Calamondin Mayo, Wasabi Nori Sesame Crumb

Pork Belly, Jerusalem Artichokes, Crab Beignets

## FANCY "IN & OUT" LUNCH SPECIAL

Available Monday - Friday

— 20ea —

Buffalo Mozzarella, Tomatoes, Vino Cotto (GF, V)

Octopus, Broccolini, Calamondin Mayo, Sesame Crumb

Wagyu Brisket Burger, Truffle, Taleggio Sauce

Tempura Market Fish, Kipfler Potatoes, Sauce Gribiche

Minute Steak, Jerusalem Artichokes, Mushrooms (GF)

## ON THE SIDE

— 10ea —

Cauliflower Cheese Gratin (V)

Potato Galette, Vinegar Salt, Chimichurri (V)

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

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

Charred Hispi Cabbage, Garlic Miso, Pecans (GF, V)

French Fries, Aioli (V)



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## MAINS

Braised Short Rib, Pea Purée, Rainbow Carrots, Paris Mash (GF)

Confit Duck Cassoulet, Pork Hock, Toulouse Sausage, Brussels Sprouts (GF)

Butter Braised Flathead Lobster, Clams, Fennel, Lemon Buerre Blanc +\$10

Steamed Hapuka, Miso Shellfish Chowder, Tomato, Daikon, Chives (GF)

Barramundi, Cuttlefish, Yuzu Kosho, Sea Grapes, Bell Pepper Sauce (GF)

200g Eye Filet, Sweet Potato Dauphinoise, Baby Beets, Pedro Ximenez Jus (GF)  
Cape Grim Beef Center Cut Filet, Tasmania, 100% Natural Grass "Pasture" Fed MB 2+

250g Wagyu Sirloin, Potato Galette, Chimichurri (+\$5)

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

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

## FOR TWO TO SHARE (includes two choices of side dishes)

Whole Market Fish, Mussels, Sea Herbs, Lemon 65

1.5kg+ Black Onyx Tomahawk Grilled, (GF) 125  
Rangers Valley, Northern Tablelands NSW

Farmed Free Range Suckling Pig, Apple Sauce 95

## DESSERT

Peanut Butter Ice Cream Sandwich, Caramelised Banana

Rocky Road, Toasted Marshmallow, Raspberry Coconut Sorbet

Meringue, Passionfruit Cream, Mix Berries, Honeycomb Passionfruit Sorbet (GF)

Chocolate Poir William Delice, Poached Pear, Vanilla Ice Cream (GF)

Persimmon Sponge Cake, Sugared Almonds, Persimmon Vanilla Honeycomb Ice Cream

