

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

ENTRÉES

Baby Beetroots & Carrots, Celeriac Purée, Hazelnuts (V)

Kangaroo Tartare, Native Australian Bush Tucker
Malleeroo Kangaroo, Central Southern Areas of Australia

Quail Breast, Blood Orange, Black Barley, Asparagus
Barn Raised Quail, Dural, NSW

Gazpacho, Spanner Crab, Olive Tapenade, Bruschetta
Spanner Crab QLD

Octopus, Coconut, Kalamansi, Green Mango, Kombu Crumb
Fremantle Octopus, WA

Ōra King Salmon Gravlax, Horseradish Crème, Baby Radishes (GF) (+\$5)
Ōra King Salmon, Marlborough Sounds, South Island New Zealand

Sea Scallops, Prosciutto, Avruga Caviar, Dill, Buttermilk (GF) (+\$5)
Canadian Atlantic Northwest Scallops

MAINS

Poblano Chilli, Brown Rice, Queso Fresco, Prunes, Macadamia Nuts, Butternut Purée (GF, V)

Barramundi, Squid, Mushrooms, Morning Glory, Chicken Broth, XO Sauce (GF)
Farmed, Cone Bay Barramundi, WA

Steamed Murray Cod, Asparagus, Baby Carrots, Sugar Snaps (GF) (+\$5)
Freshwater Murray River Cod, VIC

24hr Braised Lamb Shoulder, Peas, Sunflower Seeds, Crispy Potato, Tahini Yogurt
Suffolk Lamb, Riverina District, South-Western NSW

Pork Belly, Compressed Watermelon, Feta, Strawberries, Amarena Cherry Jus (GF)
Northern River, Byron Bay Berkshire Pig, NSW

200g Eye Fillet, Sweet Potato Dauphinoise, Goats Curd, Pedro Ximénez Jus
Cape Grim Beef Centre Cut Fillet, 100% Natural Grass "Pasture" Fed MB 2+, TAS

250g Wagyu Sirloin, Potato Galette, Vinegar Salt, Chimichurri (+\$10)
Grainge Signature 300, Wagyu Cross Black Angus MBS 3+, Darling Downs, QLD

DESSERTS

Cheesecake, Mango, Ginger Crumb, Pineapple Sorbet

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

Coconut Cake, Strawberries, Watermelon, Almonds, Strawberry Sorbet (GF)

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

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



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Grain Organic Sourdough, Pepe Saya Butter

\$4 (PER PERSON)

Sydney Rock Oysters, Mignonette, Lemon (GF)

\$4.5ea (MIN 1/2 DOZEN)

ON THE SIDE

—— \$10 ea ——

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

Grilled Eggplant, White Soy, Mango Salsa (V)

Potato Fries, Aioli (V)

Spinach, Sweet Potato, Sunflower Seeds, Salsa Verde (GF, V)

Vine Ripe Tomatoes, Basil, Aged Balsamic (GF, V)

“IN & OUT” LUNCH SPECIAL

Available Monday - Friday for lunch only

—— \$20 ea ——

Vitality Salad, Spinach, Seasonal Vegetables, Salsa Verde, Marinated Feta (V, GF)

Confit Ocean Trout, Olio, Casarecce Pasta

Petuna Ocean Trout, South-West Coast, TAS

Beer Battered Ling Fillets, Tartare, Gremolata Fries

New Zealand Ling

Jamón Toastie, Dijon, Jalapeño, Gruyère Cheese, Pickles, Fries

Aged 15 months, Serrano, 100% Duroc Pig, Spain

Brisket Burger, Cheese, Pickles, Slaw, Chipotle BBQ Sauce, Fries

Little Joe's Brisket 100% Pasture Fed MBS 3+

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, XO Sauce,
Sea Herbs, Lemon (GF) \$65

Suckling Pig, Cider Jus, Apple Sauce \$95

Duroc Cross Breed, Northern Rivers, NSW

1.5kg+ Black Onyx

Tomahawk, Grilled (GF) \$135

Rangers Valley, Northern Tablelands NSW

