

Wild Cattle Creek Estate



Entrée

Soup of the day

\$11.50

Served with warm crusty bread

Flowerpot Bread (V)

\$7.50

*Homemade bread served hot with butter, la Grue olive oil
& balsamic*

Trio of Oysters (GF) (LF)

1/2 dozen

\$18.00

Kilpatrick, Natural & Nam jihm

1 dozen

\$34.00

Twice Cooked Pork Belly (GF) (LF)

\$15.50

Served with a roquette salad, shallot & red currant salad

Finished with an Asian Style dressing & soy glaze

Risotto (GF) (V)

E \$15.50

*Wild mushroom & green pea with asparagus chips, finished
with truffle oil*

M \$30.00

Spice Fried Calamari

E \$15.50

Served with roquette salad & balsamic glaze finished with

M \$30.00

a lemon preserved yoghurt

Hervey Bay Scallops (LF)

\$16.50

Pan seared with chorizo & lemon herbed crust light citrus glazes

& micro herb salad

Wild Cattle Creek Estate Platter For Two

\$34.00

A selection of homemade & local sourced produce served with

ciabatta & lavosh

(GF) = Gluten Free (V) = Vegetarian (LF) = Lactose Free



Main

Premium Porterhouse Steak

\$34.00

Served with potato & smoked bacon croquette, green bean & snow pea medley, with a choice of sauce.

Red Wine Jus, Mushroom, Pepper, Garlic Butter or Spicy BBQ

Premium Eye Fillet

\$37.00

Wrapped in prosciutto served with potato & smoked bacon croquette, green bean & snow pea medley, with a choice of sauce.

Red Wine Jus, Mushroom, Pepper, Garlic Butter or Spicy BBQ

Marinated Lamb Back Strap (GF)

\$33.50

Served with broad bean, baby beets, crushed herb potatoes, goats cheese & olives

Marinated Pork Rack (GF)

\$33.50

Served with prosciutto & green bean risotto, finished with an orange & sage Beurre Blanc (butter sauce)

Crispy Skin Salmon (GF) (LF)

\$33.50

Served with nicoise salad & plum dressing

Seared Duck Breast (GF)

\$34.00

Served with grilled polenta & baby vegetables

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Side Dishes

Sautéed green beans, shallots & sugar snap peas. (GF) (V) \$9.50

Served with a balsamic glaze & sesame seeds

Fat Chips (V) (GF) \$9.50

Duck fat chat potatoes with rosemary sea salt

Roasted Vegetable Medley (V) (GF) (LF) \$9.50

With honey & thyme.

Children's Meal

Battered Fish & Chips \$12.00

Nuggets & Chips \$12.00

Pasta with bolognese sauce \$12.00

Children's Chocolate or Strawberry Ice-Cream Sundae \$5.50

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Dessert

Lime & Ginger Brulee

\$14.50

Served with sweet grissini sticks

Chocolate Panna Cotta (GF)

\$14.50

With rum & raisin ice-cream & raspberry compote

Trio of Sorbet (GF) (VF)

\$14.50

Passion fruit, blood orange & black currant with spiced

rose syrup

Dark Centred White Chocolate Fondant

\$15.50

Served with honeycomb shards & a marinated cherry, coconut

& mascarpone ice-cream

Dessert Indulgence Plate

\$32.00

Lime & ginger brulee, sweet bruschetta, raspberry pistachio nut,

rosewater semifreddo, chocolate panna cotta with raspberry compote.

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