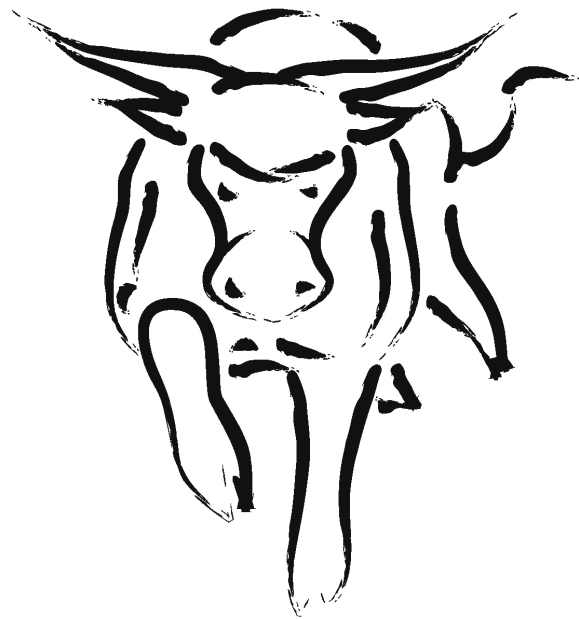


wild cattle creek

ESTATE



www.wildcattlecreek.com.au

03 5964 4755

wild cattle creek

ESTATE



Entrees

<i>soup of the day</i>		12.5
<i>accompanied by fresh crusty bread</i>		
<i>mini bread loaves</i>		8.5
<i>fresh homemade bread served hot</i>		
<i>oysters</i>	<i>natural</i>	16.5/27
	<i>kilpatrick</i>	18.5/29
<i>spiced lamb</i>	<i>(GF)</i>	16.5/34
<i>with a roasted baby beetroot, sweet potato & Persian feta salad</i>		
<i>braised hare with beetroot risotto</i>		16.5
<i>blueberry candy syrup & fig crisp</i>		
<i>sage infused quail</i>	<i>(GF/LF)</i>	15.5
<i>with a port wine glaze & witlof leaves</i>		
<i>buffalo mozzarella on roma tomatoes</i>		14.5
<i>with basil seeds, balsamic reduction & garlic infused lavosh</i>		
<i>crumbed camembert</i>	<i>(V)</i>	15
<i>with a sweet red onion jam</i>		

V = Vegetarian

GF = Gluten Free

LF = Lactose Free

wild cattle creek

ESTATE



Entrees

<i>carpaccio of rare beef</i>	(GF/LF)	16.5
<i>with wild roquette salad, crisp pancetta & shallots, finished with baby capers & a lemon vinaigrette</i>		
<i>hand made chilli prawn spring rolls</i>	(LF)	16.5
<i>served with an Asian inspired dipping sauce</i>		
<i>pork & ginger wontons</i>	(LF)	15.5
<i>served with an Asian style salad & plum syrup</i>		
<i>lemon pepper & salt calamari</i>	(LF)	15.5/30
<i>served with harissa style mayonnaise & roquette salad</i>		
<i>frittata</i>	(GF/V)	14.5
<i>asparagus, oven roasted cherry tomatoes & goats cheese, served with tomato relish</i>		
<i>estate grazing plate</i>		34
<i>selection of local meats & produce, condiments, marinated vegetables & dips, with bread & lavosh</i>		

V = Vegetarian

GF = Gluten Free

LF = Lactose Free

wild cattle creek

ESTATE



Mains

<i>eye fillet</i>	(GF)	37
<i>wrapped in prosciutto, with smoked bacon & onion potato rosti, broccolini, crisp parsnip ribbons & your choice of sauce</i>		
<i>(red wine jus, mushroom, peppercorn or garlic butter)</i>		
<i>creamy seafood sauce</i>		5.5
<i>roasted duck breast</i>	(GF)	34
<i>with spiced vegetables, pears & braised red cabbage, finished with blood orange & thyme reduction</i>		
<i>oven roasted lamb rump</i>	(GF)	34
<i>on a prosciutto risotto, with spiced green pea puree & red wine candy syrup</i>		
<i>jumbo zucchini and ricotta ravioli</i>	(V)	29
<i>with a burnt butter sage sauce</i>		
<i>ballotine of chicken</i>	(LF)	34
<i>on a soba noodle salad with nam jihm dressing</i>		
<i>orange & date infused pork belly</i>	(GF)	34
<i>with seeded mustard mash, wilted spinach & fried shallots, & apple cider jus</i>		
<i>oven roasted salmon</i>		34
<i>wrapped in crème fraiche pastry, with lemon herbed potatoes, garlic chilli Asian greens & a saffron veloute</i>		
<i>marinated vegetable risotto</i>	(GF/V)	29
<i>finished with a rocket pesto</i>		

V = Vegetarian

GF = Gluten Free

LF = Lactose Free

wild cattle creek

ESTATE



Children's Meals

<i>battered fish & chips, ice cream sundae & soft drink</i>	17.5
<i>chicken nuggets & chips, ice cream sundae & soft drink</i>	17.5
<i>spaghetti bolognese, ice cream sundae & soft drink</i>	17.5

Sides

<i>spiced roasted carrot medley with a sesame seed & honey yogurt</i>	(GF/V)	9.5
<i>asparagus with chilli basil butter & parmesan</i>	(GF/V)	9.5
<i>chat potatoes with rosemary sea salt & garlic aioli</i>	(LF/GF/V)	9.5
<i>roquette, oven roasted cherry tomatoes, shallots, blue cheese</i>	(GF/V)	9.5
<i>& pistachio nut salad, with a lime vinaigrette</i>		

V = Vegetarian

GF = Gluten Free

LF = Lactose Free

wild cattle creek
ESTATE



Desserts

<i>apple & cinnamon crumble</i>	15
<i>with blueberry mascarpone ice cream</i>	
<i>butterscotch pudding</i>	15
<i>served with a lime butter sauce & coconut ice cream</i>	
<i>trio of sorbets</i>	15
<i>blood orange, passion fruit & black currant</i>	
<i>roasted orange panna cotta</i>	(GF) 15
<i>with kaffir lime leaf ice cream</i>	
<i>coffee centered chocolate fondant</i>	16
<i>with honeycomb ice cream & dusted with strawberry sherbet</i>	
<i>cheese platter</i>	34
<i>selection of 4 cheeses, assorted nuts, dried & fresh fruits & lavosh</i>	

V = Vegetarian

GF = Gluten Free

LF = Lactose Free

wild cattle creek

ESTATE



Wednesday Steak Night

Enjoy \$25 Steaks every Wednesday night

Your choice of:

Eye Fillet

Prime Porterhouse

Scotch Fillet

Served with:

Peppercorn

Mushroom

Wild Cattle Creek Red Wine Jus

Herb infused Garlic Butter

Creamy seafood sauce \$5.50

Cooked to your liking, with crushed rosemary chat potatoes, & honey & thyme roasted vegetables

wild cattle creek

ESTATE



Sunday Carvery

Enjoy \$25 Carvery every Sunday

All Day

Your choice of a selection of local Roasted Meats

Please see wait staff for Roast Meat selections

Served with

Roasted Rosemary chat potatoes

Honey & Thyme roasted vegetables

&

Full bodied red wine & Thyme jus