

SMALLS

Garlic Bread

house buttered ciabatta

\$7

Arancini

see daily specials for flavours

\$12

Pickled WA Octopus GF

rocket, lemon

\$15

Zucchini Bhajis VG GFO

served with mint chutney

\$8

Oysters

natural GF | yuzu GF | kilpatrick

single \$4
½ dozen \$20
dozen \$30

Venison Chorizo GF

Margaret River venison, rocket, lemon

\$16

Duck Pancakes

spinach pancakes, hoisin sauce, spring onion,
chilli, cucumber

each \$4.50
five \$20

Baked Camembert v

manuka honey chunks, lavosh, apricot, fig jam

\$16

BOARDS - serves 2

Wild Board VGO GFO

chef's selection of goodies

\$24

Cheese v

choice of 2 local cheeses (brie, blue, cheddar), fig jam,
pickled grapes, guindillas, fruit, lavosh

\$18

WILD FAVS

Pork Belly Burger

sweet pickle slaw, celeriac remoulade, aioli, chips

\$26

Fish & Chips GFO

mushy peas, tartare, lemon

\$26

Vegan BBQ Burger VG or GFO

Pulled BBQ jackfruit, Asian slaw, chips, cashew aioli

\$24

Moroccan Spiced Chickpea VGO GF

pumpkin, charred baby eggplant, artichoke, rocket

sundried tomato, confit garlic, curried eggplant dip

add halloumi

\$26

FIGGIN' BIG

Pork Medallions GF

heritage carrots three ways, charred pickling onions,
charcuterie sauce

\$30

Beef Gnocchi

braised beef shin, mushroom, truffle pecorino

\$30

Seafood Ravioli

stuffed with minced prawn & scallop, spinach, sun blushed
tomatoes, white wine sauce, capers

\$28

Vegan Pasta VG

eggplant - lentil - walnut ragu,
sun blushed tomatoes, spinach

\$24

Venison Rack GF

served medium

Margaret River venison, roasted potatoes,
sautéed broccolini, heritage carrots,
native Illawarra plum chutney, red wine jus

\$45

Pitch Black Angus Eye Fillet GF

200g pitch black angus, shallot cream,
duck fat potatoes, asparagus, red wine jus

\$42

Roast Chicken GF

half chicken, roasted Jerusalem artichoke,
sautéed kale, toasted pine nuts, jus

\$28

Fish of the Day GF

crushed kipfler potatoes, sautéed broccolini, lemon,
sun blushed tomato, your choice of lemon caper sauce
or sauce vierge

\$MP

SIDES

Fries GFO VGO

garlic aioli

\$9

Garden Salad VG GF

mesculin, red onion, tomato, lemon dressing

\$7

Seasonal Greens VG GF

served with love

\$9

ARE YOU A WILD CLUB MEMBER?

JOIN TODAY, IT'S FREE!

Sign up for a free coffee, points towards
free meals, birthday meals, special offers
and more!