



WILDFLOWER
RESTAURANT + BAR

Wildflower Dinner

Dinner menu

Entrée

Warm toasted house bread & dips – warm olives – balsamic & olive oil	15
Super grain salad – raisin – roast pumpkin – mint yoghurt – roast seeds – pomegranate	19
Potted crab & avocado – heirloom tomato vierge – Turkish toast – balsamic flakes	23
Master stock chicken & rice noodle salad – cashew - aromatics – sprouts - chilli lime dressing	23
Japanese style raw beef plate – sesame – edamame – coriander – shallot – ginger – radish	24
Calamari - wombok & bean sprout salad – peanuts – nam prik dressing	24
Byron Bay pork belly – seared scallop – spiced carrot puree – pork floss - watercress	25

Mains

Potato gnocchi – forest mushroom – chilli mint butter – goat fetta – spinach	30
Sticky hot & sour chicken – egg noodle – bok choy – vegetable rempah – fried garlic	34
Grilled fish – fennel & artichoke salad – preserved lemon aioli – puffed grains – avocado oil	35
Prawn spaghettini – chilli – garlic – capers – parsley – rocket – olive oil	36
Massaman duck curry – pineapple – shallot – potato - rice – kasava crackers	37
Eye fillet 180gms – pommes anna – jus - café de paris butter – petite Caesar salad	41

Side dishes

8 each or 3 for 19

Chips & aioli

Kipfler potatoes – fetta – lemon thyme – smoked salt

Salad leaves – vegetable cuts – honey balsamic dressing

Rocket salad – blue cheese – maple roast walnuts – virgin olive oil

Gympie green beans – roast tomato - olives