

DINNER MENU

SMALL OR SHARE PLATES

Warm toasted Ciabatta	15
Marinated olives onion jam goats curd (GFO/DFO)	
Zucchini fritters (4)	10
Zucchini, mint & haloumi burnt lime sour cream	
Brisket taco's (2)	10
Low slow brisket black bean ginger relish chipotle mayo	
Crab & Seafood croquettes (4)	12
Capers dill mayo lemon	
Mooloolaba prawns (3)	14
Mango salsa avocado chilli puffed rice sesame & ginger (GF)	
Tapas Plate for 2 to share	30
See our friendly waitstaff for today's selection (GFO)	

FAVOURITES

Korean burger	20
Bulgogi beef Aeni's kimchi pickled cucumber miso mayo brioche chips (DFO/GFO)	
Hot smoked salmon Caesar salad	19
Egg cos prosciutto croutons parmesan (GFO)	
Crumbed chicken	22
Crumbed chicken breast creamy potato & fennel salad rocket peppercorn cream	
Wildflower fish & chips	20
Garden salad chips caper & dill mayo (DFO)	

ON THE SIDE

7 each, 2 for 13 or 3 for 19

Broccolini miso butter soy chilli crispy shallots (V/DFO/GFO)
Petite Caesar egg cos prosciutto parmesan croutons (GFO)
Garden Salad honey & mustard vinaigrette (GF/DF)
Chips aioli (GF/DFO)

ON THE SIDE SAUCES

2 ea

- Bearnaise
- Lemon aioli
- jus

CHILDRENS MENU ON REQUEST

MAINS

Potato gnocchi	28
Eggplant olives artichoke roast capsicum Persian feta (V/DFO)	
NZ Mussels	29
Smoked bacon white wine cream saffron rouille toasted ciabatta	
200g Rump Steak	33
Baby Greek salad chips béarnaise sauce (GFO)	
Masterstock braised pork ribs	35
Red dragon sauce creamy coleslaw chips	
CHEFS SPECIALITIES	
Chicken breast	36
Prosciutto Sicilian caponata salsa verde gruyere corn fritter (GFO/DFO)	
Market grilled fish	36
Prawn, crab, cucumber, tomato & parsley salad salt cod croquette lemon aioli	
Eye fillet	39
Polenta chip roast vine tomatoes field mushroom onion jam port jus (GF/DFO)	

DESSERT

Coconut pannacotta	13
Coconut pannacotta tamarind & chilli roast pineapple stem ginger cookies (GFO)	
Chocolate torte	14
Pressed couverture chocolate cake local strawberries dulce de leche Turkish delight gelato (GF)	
Eton mess	15
Meringue passionfruit curd Chantilly cream mango sorbet honeycomb (GF)	
Chefs selection of cheese	7 each
Woombye brie - Kenilworth cheddar - Gorgonzola quince paste apple grapes lavosh	

LIQUID DESSERTS

Liqueur Coffee: ask for our Wildflower favourite selections	14
Liqueur Coffee & Cream: Choice of liqueur as per affogato below espresso coffee cream	14
Affogato: Choice of Frangelico, Baileys, Butterscotch schnapps or Kahlua espresso coffee ice-cream	16
Tiramisu Amaretto white & milk chocolate liqueurs coffee cream savoiardi biscuit	16
Wildflower Dingbat Bacardi Baileys ice-cream milk (grownups thickshake)	18
To share - Long Kiss Goodnight served warm Frangelico baileys butterscotch schnapps cream	24

*Other items available from our cocktail list

V: Vegetarian | VO: Vegetarian Option available | GF: Gluten Free | GFO: Gluten Free option available | DF: Dairy Free | DFO: Dairy Free option available

If you like it, please tell the world, if we could do something better - please tell us direct!