

# LUNCH MENU

## TO START

**Warm toasted ciabatta** 15  
Marinated olives | onion jam | goats curd  
(GFO/DFO)

## ON THE SIDE

7 each or 3 for 19

**Broccolini** | miso butter | soy | chilli | crispy shallots (V/DFOGFO)

**Petite Caesar** | egg | cos | prosciutto | parmesan | croutons (GFO)

**Garden Salad** | honey & mustard vinaigrette (GF/DF)

**Chips** | aioli (GF)

## ON THE SIDE SAUCES

2 ea

- lemon OR lime aioli
- caper & dill mayo
- nahm prik
- peppercorn cream

## LIQUID DESSERTS

**Liqueur coffee:** 14  
ask for our Wildflower favourite selections

**Liqueur coffee & cream:** 14  
Choice of liqueur as per affogato below | espresso coffee | cream

**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

## MAINS

**Hot smoked salmon Caesar salad** 19  
Egg | cos | prosciutto | croutons | parmesan (GFO)

**Korean burger** 19  
Bulgogi beef | Aeni's kimchi | pickled cucumber | miso mayo | brioche | chips (DFO/GFO)

**Cajun chicken burger** 19  
Cajun chicken | coleslaw | lime aioli | brioche | chips (GFO)

**Chilli salt calamari** 19  
Asian aromatics leaves | pineapple | nori | cashews | nahm prik | lime (DF/GFO)

**Charred corn salad** 19  
Charred corn | broccolini | chickpeas | avocado | beetroot | olives | corn tortilla | vegan aioli (VEGAN/GF)

**Wildflower fish & chips** 20  
Garden salad | chips | caper & dill mayo (DFO)

**Crumbed chicken** 22  
Crumbed chicken breast | creamy potato & fennel salad | rocket | peppercorn cream

**Sticky pork belly** 22  
Soy caramel | lychee | peanuts | leaves | radish | apple | sesame & ginger oil (DF)

**Potato gnocchi** 22  
Slow roasted tomato & eggplant | olives | aged parmesan (V/DFO)

**Grilled market fish** 28  
Crab & seafood croquette | Greek salad | lemon aioli (GFO/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



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!

