



WILDFLOWER
RESTAURANT + BAR

Wildflower Dinner

Petite Plates

Warm toasted house bread & dips – warm olives – balsamic & olive oil	15
Tempura asparagus – woodside goat curd – truffle oil	15
Scallop – carrot puree – jamon crumble – micro herb	16
Byron Bay pork belly – apple puree – crab & shallot aioli	16
Chilli salt calamari - wombok & beansprout salad – cashews – nham prik dressing	19
Gado Gado salad– tofu – peanut sambal – green papaya – egg - shoots & herbs	19

Mains

Gnocchi – roast pumpkin – confit garlic & onion – olives – spinach – goat curd	29
Master stock chicken – hokkien noodle –szechuan - vegetable sambal – fried garlic	32
Grilled fish – carrot & ginger puree – pickled fennel & rocket – sunflower & pepita dukkah	35
Confit duck & shiitake mushroom pappardelle – peas – fetta - mint – duck jus	36
Slow cooked beef rendang – coconut rice – cucumber pickle – kasava crackers	37
Eye fillet 180gms – sauteed kipflers – red onion – jus - café de Paris butter – petite caesar salad	41

Side dishes

8 each or 3 for 19

Chips & aioli

Salad leaves – vegetable cuts – honey balsamic dressing

Broccolini – garlic butter – preserved lemon

Rocket & parmesan – olive oil