

# LUNCH MENU

## TO START

**Warm toasted Ciabatta** 14  
 Marinated olives | onion jam | goats curd  
 (GFO/DFO)

## ON THE SIDE

7 each or 3 for 19

**Charred Broccolini** | garlic | lemon | hazelnuts  
 (V/GF/DF)

**Wildflower Salad** | cos | walnut | apple | blue  
 cheese

**Garden Salad** | honey & mustard vinaigrette

**Chips** | aioli (DFO)

## ON THE SIDE SAUCES

2 ea

- tzatziki
- herb OR caper & dill mayo
- nahm prik
- katsu

## FOR THE MOST IMPORTANT ONES

(up to 12 years)

12ea

**Kids cheeseburger** | chips

**Pizza Margarita** | chips

**Fish & chips** | small salad | lemon

**Mini Chicken Parmy** | chips

Including: Ice cream sundae with toppings

## 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

**Toasted Panini** 15  
 Woombye brie | pancetta | piccalilli | rocket | chips

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

**Hot smoked salmon Caesar salad** 18  
 egg | cos | prosciutto | croutons | parmesan (GFO)

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

**Sweet potato & lentil Burger** 19  
 Housemade sweet potato & lentil patty | brioche | tomato relish | chips (GFO)

**Chicken Katsu (Japanese Curry)** 20  
 Crumbed chicken breast | turmeric rice | coleslaw | rice cracker (DF)

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

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

**Potato Gnocchi** 22  
 Slow roasted tomato & eggplant | olives | aged parmesan (GFO)

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

## DESSERT

**Chocolate & coffee tart** – Palmview strawberries | salted caramel ice cream | Moffatdale cognac &  
 walnut liqueur 13

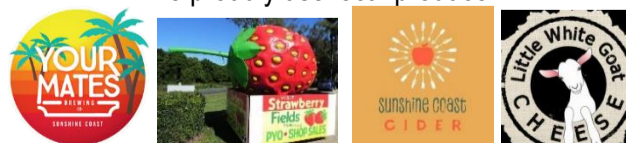
**Lemon Pannacotta** 13  
 Boozy peaches | pistachio shortbread

**Eton mess** 15  
 Meringue | passionfruit curd | Chantilly cream | mango sorbet | chilli honeycomb (GF)

**Chefs selection of cheese** 7 each  
 Woombye brie - Kenilworth cheddar - gorgonzola | quince paste | apple | grapes | lavosh



We proudly use local produce:



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!

