

# DINNER MENU

## SMALL PLATES

<b>Warm toasted Ciabatta</b>	<b>14</b>
Marinated olives   onion jam   goats curd (GFO/DFO)	
<b>Smokey lamb flatbread</b>	<b>8</b>
Baba ganoush   harissa   mint   labna (DFO)	
<b>Crispy chicken bao (2)</b>	<b>8</b>
Aeni's kimchi   miso mayo	
<b>Crab &amp; Seafood croquettes (4)</b>	<b>8</b>
Capers   dill mayo   seeded mustard   aioli	
<b>Grilled Little White Goat's Cheese</b>	<b>10</b>
Fig jam   rocket   orange   walnut bread	
<b>Tapas Plate for 2 to share</b>	<b>29</b>
See our friendly waitstaff for today's selection (GFO)	

## ON THE SIDE

7 each, 2 for 13 or 3 for 19

<b>Charred Broccolini</b>   garlic   lemon   hazelnuts (V/GF/DF)
<b>Wildflower Salad</b>   cos   walnut   apple   blue cheese
<b>Garden Salad</b>   honey & mustard vinaigrette
<b>Chips</b>   aioli (DFO)

## ON THE SIDE SAUCES

2 ea

- o bearnaise
- o jus

## FOR THE MOST IMPORTANT ONES

(up to 12 years)

12ea

<b>Kid's cheeseburger</b>   chips
<b>Pizza Margarita</b>   chips
<b>Fish &amp; chips</b>   small salad   lemon
<b>Mini Chicken Parmy</b>   chips
<b>Including: Ice cream sundae with toppings</b>



We proudly use local produce:



## MAINS

<b>Potato Gnocchi</b>	<b>27</b>
Pimento   eggplant   olives   artichoke   smoked paprika   Persian feta (V/DFO)	
<b>200g Rump Steak</b>	<b>29</b>
Feta   olive   tomato salad   chips   béarnaise sauce (GFO)	
<b>Masterstock braised pork ribs</b>	<b>30</b>
Red dragon sauce   creamy coleslaw   chips (DF)	
<b>Chef's Favourites</b>	
<b>Chicken breast</b>	<b>33</b>
Prosciutto   roast capsicum   tomato   eggplant   gruyere & corn fritters (GFO/DFO)	
<b>Grilled market fish</b>	<b>36</b>
Chorizo   chickpeas   potato   broad beans   roast capsicum sauce   pumpkin flower (GF)	
<b>Seafood Paella</b>	<b>38</b>
Shellfish   Israeli cous cous   saffron   pork belly   zucchini ribbons (GF/DFO)	
<b>Eye fillet</b>	<b>38</b>
Paris mash   vanilla braised chicory   black garlic   quince   port jus (GF/DFO)	

## DESSERT

<b>Chocolate &amp; coffee tart</b> – Palmview strawberries   salted caramel ice cream   Moffatdale cognac & walnut liqueur	<b>13</b>
<b>Lemon Pannacotta</b>	<b>13</b>
Boozy peaches   pistachio shortbread	
<b>Eton mess</b>	<b>15</b>
Meringue   passionfruit curd   Chantilly cream   mango sorbet   chilli honeycomb (GF)	
<b>Chefs selection of cheese</b>	<b>7 each</b>
Woombye brie - Kenilworth cheddar - gorgonzola   quince paste   apple   grapes   lavosh	

## LIQUID DESSERTS

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

\*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!

