THE WILMOT

Entrée

Sydney rock oyster GF / DF / NF **5 each**
Zucchini flowers, ricotta, pecorino, romesco V **24**
Prawn ravioli, prawn butter NF **28**
Wagyu carpaccio, truffle vinaigrette, baby rocket, parmesan GF / NF **26**
Heirloom tomatoes, burrata, sorrel GF / V/ NF **24** + San Daniele Prosciutto GF / NF**28**
Pan fried potato ricotta gnocchi, roasted pumpkin, pinenuts, currants, mint V
S **22** L **30**

Main

…….From the grill... GF / DF / NF**…….**

Served with wild rocket, lemon and a choice of one condiment - mustards (hot english, dijon or seeded), béarnaise, creamed horseradish or veal jus

160g O'Connor sirloin steak frites, watercress, fries **38**
200g O'Connor pasture fed centre cut fillet | Victoria ***55***
300g Rangers valley grain fed Black Angus sirloin | New South Wales **78**
400g Nolan grain fed rib eye | Queensland **68**

…….From the sea... GF / DF / NF**…….**

Served with herb radish salad

Salmon | Tasmania **34**
Snapper | New Zealand **48**
Hiramasa kingfish | South Australia **46**

…….To share…….

Slow cooked Junee free range lamb shoulder, mint sauce | New South Wales DF / NF **85**

Side

Butter lettuce, soft herbs GF / V / NF **14**
Roasted baby carrots GF / V/ NF **14**
Green beans, almonds GF / V **14**
Potato puree, preserved truffle GF / V **16**
Roast potatoes, thyme, confit garlic GF / V / NF **14**
Shoestring fries NF / V **10**

Dessert

Coffee cream brulee, vanilla bean ice cream, wattle seed GF / NF **18**
Lemon lime tart, vanilla mascarpone, lemon honey sauce NF **18**
Chocolate delice NF **18**
Pavlova, raspberry sorbet, fresh berries GF / NF **18**
Selection of French and Australian cheese, quince paste, lavash, crackers **20**

(NF) NUT FREE
(GF) GLUTEN FREE
(DF) DAIRY FREE
(V) VEGETARIAN

A 10% public holiday surcharge applies
Please let us know if you have any dietary requirements