

Wildgrain Mornington

LUNCH MENU

TO START

Tuerong Farm Country Sourdough	4pp
Smoked Kelp Butter	
Freshly Shucked Oyster	6.5ea
Mignonette, WG Chives, Fennel Tip Oil	
Wagyu Corned Beef Croquette	6.5ea
WG Farm Tomato Chutney	
Crispy Pulled Lamb	8ea
WG Tempura Chard, Toasted Almond Romesco, Pickled Seeds	
Kefalograviera Saganaki	8ea
Feuille de Brick, Fennel Caramel, Native Lime, Pink Peppercorns	
Half Shell Scallop	11ea
English Black Pudding, Local Bramley Apple, Black Garlic Butter	

SMALL PLATES

Roasted Cauliflower Hummus	18
Caramelised Figs, Walnuts, Labne	
Tempura Peninsula Mussels	20
Horseradish Cream, Pickled Sea Succulents, Bronze Fennel	
Whipped Taramasalata	20
WG Cucumbers, Soft Farm Herbs, Salmon Caviar	
Hiramasa Kingfish Crudo	28
Chilli & Ginger Ponzu, Smoked Avocado, Puffed Wild Rice	
O'Connor Beef Tenderloin Tartare	30
Black Garlic Béarnaise, Potato Crisps	

AFTERNOON PAIRINGS

Prosecco 14 / 65
Crittenden Estate Mornington Peninsula, VIC
Rosé 13 / 49
Indented Head Bellarine Peninsula, VIC
White Wine 13 / 49
Galante, Pinot Grigio Sicily, ITA
Red Wine 13 / 49
Guilty by Association, Pinot Noir Adelaide Hills, SA

MAIN PLATES

Semolina & Ricotta Gnocchi	32
WG Farm Pesto, Salted Grapes, Parmigiano Regiano	
Miso Glazed Pumpkin	32
Chimichurri, Coconut Yoghurt, Pomegranate, Tempura Zucchini Flowers	
Lamb Ragu Pappardelle	34
Oyster Mushrooms, Brown Anchovy, Pecorino, WG Basil	
Battered Monkfish	34
Braised WG Farm Greens, Cultured Cashews, Sambal	
Peninsula Honey Smoked Chicken Maryland	35
Braised Leeks, Sweet Corn, Pistachio Crust	
Baked Alpine Rainbow Trout Fillet	36
Nduja Butter, Local Mussels, WG Broccolini, Cured Egg Yolk	
O'Connor Beef Flank Steak 250g	36
WG Kohlrabi Remoulade, Preserved Bull Horn Peppers, Tarragon & Caper Butter	
Slow Cooked Beef Short Rib	44
Mushroom Ketchup, WG Swede Dauphinoise, Roasted Yeast Crumble	

FARM GATE

WG Farm Leaves	12
Salted Grapes, Celery, Toasted Almonds, Agrodolce Vinaigrette	
Crispy Hawkes Farm Twice Cooked Potatoes	14
Capers, Parsley, Kombu Mayonnaise	
WG Beetroots	16
Pancetta, Sweet & Sour Shallots, Pine Nut Sauce	
WG Charred Greens	16
Chorizo, Persian Macadamia Feta	