

Wildgrain Mornington

LUNCH MENU

AT WILDGRAIN FARM, NESTLED WITHIN TORELLO FARM IN DROMANA, OUR COMMITMENT TO ORGANIC GROWING AND SEASONALITY GUIDES EVERYTHING WE CULTIVATE. FROM VIBRANT VEGETABLES AND FRAGRANT HERBS TO DELICATE MICROGREENS AND EDIBLE FLOWERS, EACH HARVEST IS THOUGHTFULLY PLANNED TWO TO THREE SEASONS AHEAD, ENSURING THE FRESHEST PRODUCE FINDS ITS WAY TO YOUR PLATE. IT'S A QUIET, YEAR-ROUND COLLABORATION BETWEEN SEED, SOIL, KITCHEN AND PLATE — A SUSTAINABLE RHYTHM THAT SHAPES EVERYTHING WE PRESENT.



TO START

TUERONG FARM COUNTRY SOURDOUGH SMOKED KELP BUTTER	4PP
FRESHLY SHUCKED OYSTER WILDGRAIN FARM CHIVES, FENNEL TIP OIL	6.50 EACH
HALF SHELL SCALLOP ENGLISH BLACK PUDDING, LOCAL BRAMLEY APPLE, BLACK GARLIC BUTTER	11 EACH
WAGYU CORNED BEEF CROQUETTES WILDGRAIN FARM TOMATO CHUTNEY, AGED CHEDDAR CUSTARD	8 EACH
ROASTED CAULIFLOWER HUMMUS POT ROASTED WILDGRAIN FARM QUINCE, WALNUTS, LABNE	26
TEMPURA PENINSULA MUSSELS HORSERADISH CREAM, PICKLED SEA SUCCULENTS, BRONZE FENNEL	28
O'CONNOR BEEF TENDERLOIN TARTARE BLACK GARLIC BÉARNAISE, POTATO CRISPS	34

MAIN PLATES

MISO GLAZED PUMPKIN CHIMICHURRI, COCONUT YOGHURT, POMEGRANATE, TEMPURA WILDGRAIN FARM EGGPLANT	39
SEMOLINA & RICOTTA GNOCCHI LAMB SHOULDER RAGU, PICKLED GRAPES, PECORINO	39
PENINSULA HONEY SMOKED CHICKEN SWEET & SOUR QUINCE, CHARRED WILDGRAIN FARM BRUSSELS SPROUTS, JERUSALEM ARTICHOKE CHIPS	39
BAKED ALPINE RAINBOW TROUT FILLET NDUJA BUTTER, LOCAL MUSSELS, WILDGRAIN FARM BROCCOLINI, CURED EGG YOLK	42
PREMIUM O'CONNOR SLOW COOKED BEEF SHORT RIB MUSHROOM KETCHUP, WILDGRAIN FARM SWEDE DAUPHINOISE, ROASTED YEAST CRUMBLE	52
350G PREMIUM O'CONNOR PASTURE FED SCOTCH FILLET WILDGRAIN FARM KOHLRABI REMOULADE, TARRAGON & CAPER BUTTER	68

FARM GATE

WILDGRAIN FARM CHARRED GREENS • CHORIZO, PERSIAN MACADAMIA FETA	16
WILDGRAIN FARM LEAVES • SALTED GRAPES, CELERY, TOASTED ALMONDS, AGRODOLCE VINAIGRETTE	16
WILDGRAIN FARM BEETROOTS • PANCETTA, PICKLED SHALLOTS, PINE NUTS SAUCE, GOATS FETA	16
CRISPY HAWKES FARM TWICE COOKED POTATOES • CAPERS, PARSLEY, KOMBU MAYONNAISE	16

FEED ME !
ENJOY CHEF'S SELECTION
\$95PP
(ENTIRE TABLE)

PROSECCO 14 / 65
CRITTENDEN ESTATE
MORNINGTON PENINSULA
VIC

ROSÉ 13 / 49
INDENTED HEAD
BELLARINE PENINSULA
VIC

WHITE WINE 13 / 49
GALENTE
PINOT GRIGIO
SICILY, ITA

RED WINE 13 / 49
GUILTY BY ASSOCIATION
PINOT NOIR
ADELAIDE HILLS, SA

All cards transactions will incur a merchant fee • 5% surcharge applies on week-end • 18% surcharge applies on Public Holidays
All tables of 10 or more, a 5% staff gratuity will be added to the final bill • Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient