

Wildgrain Mornington

DINNER MENU



TO START

Tuerong Farm Country Sourdough	4pp
Smoked Kelp Butter	
Freshly Shucked Oyster	6.5ea
Mignonette, WG Chives, Fennel Tip Oil	
Half Shell Scallop	11ea
English Black Pudding, Local Bramley Apple, Black Garlic Butter	
Wagyu Corned Beef Croquettes	26
WG Farm Tomato Chutney	
Crispy Pulled Lamb	28
WG Tempura Chard, Toasted Almond Romesco, Pickled Seeds	
Kefalograviera Saganaki	28
Feuille de Brick, Fennel Caramel, Native Lime, Pink Peppercorns	
Roasted Cauliflower Hummus	26
Caramelised Figs, Walnuts, Labne	
Tempura Peninsula Mussels	28
Horseradish Cream, Pickled Sea Succulents, Bronze Fennel	
Whipped Taramasalata	26
WG Cucumbers, Soft Farm Herbs, Salmon Caviar	
Hiramasa Kingfish Crudo	29
Chilli & Ginger Ponzu, Smoked Avocado, Puffed Wild Rice	
O'Connor Beef Tenderloin Tartare	34
Black Garlic Béarnaise, Potato Crisps	

MAIN PLATES

Miso Glazed Pumpkin	39
Chimichurri, Coconut Yoghurt, Pomegranate, Tempura Zucchini Flowers	
Semolina & Ricotta Gnocchi	44
WG Farm Pesto, Salted Grapes, Parmigiano Regiano	
Aged Duck Breast	48
Confit Leg, Braised Leeks, Peninsula Sweet Corn, Pistachio Crust	
Baked Alpine Rainbow Trout Fillet	46
Nduja Butter, Local Mussels, WG Broccolini, Cured Egg Yolk	
Premium O'Connor Slow Cooked Beef Short Rib	52
Mushroom Ketchup, WG Swede Dauphinoise, Roasted Yeast Crumble	
Slow Cooked Lamb Shoulder	46
Cumin Yoghurt, Salsa Verde, Bbq Savoy Cabbage, Smoked Almond Brittle	
350g Premium O'Connor Pasture Fed Scotch Fillet	68
WG Kholrabi Remoulade, Preserved Bull Horn Peppers, Taragon & Caper Butter	

FARM GATE

WG Charred Greens / Chorizo, Persian Macadamia Feta	16
WG Farm Leaves / Salted Grapes, Celery, Toasted Almonds, Agrodoble Vinaigrette	16
WG Beetroots / Pancetta, Sweet & Sour Shallots, Pine Nuts sauce	16
Crispy Hawkes Farm Twice Cooked Potatoes / Capers, Parsley, Tarragon Aioli	16

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

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