

Wildgrain Mornington

DINNER MENU

TO START

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| Grass Fed Beef Fillet Tartare | 30 |
| Beetroot, Black Garlic Béarnaise, Purple Congo Potato Crisps | |
| Smoked Pork Croquettes | 26 |
| Snow Apple Caramel, Celeriac Remoulade | |
| Taramasalata | 24 |
| Braised Fennel, Potato Chips, Orange, Chives | |
| Pulled Sweet & Spicy Lamb | 28 |
| Romesco Sauce, Crispy Swiss Chard, Toasted Almonds, Marigold | |
| Smoked Eggplant Hummus | 26 |
| Pomegranate, Eggplant Tempura, Goat Cheese, Walnut Candy | |
| Kefalograviera Saganaki | 28 |
| Salt Roasted Beetroot, Local Figs, Honeycomb | |

FEED ME !

ENJOY CHEFS SELECTION

\$89PP

(ENTIRE TABLE)

All cards transactions will incur a merchant fee
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

MAIN PLATES

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| Tahini Cauliflower | 37 |
| Nasturtium Chimichurri, Pickled Grapes, Persian Macadamia Feta | |
| Baked Ricotta Gnudi | 39 |
| Chestnut, Pumpkin, Burnt Butter, Sage | |
| Harissa Smoked Chicken | 40 |
| Cumin Yoghurt, Feijoa Ketchup, Confit Leeks | |
| Dry Aged Aylesbury Duck | 42 |
| Roasted Breast, Confit Leg & Pistachio Parcel, Celeriac, Quince | |
| Bass Strait Scallop Ravioli | 40 |
| Crab & Corn Veloute, Pickled Chilli, Fresh Peas | |
| Baked Rainbow Trout Fillet | 40 |
| Mt Martha Mussels, Charred Broccolini, Cured Egg Yolk, Nduja butter | |
| O'Connor's Slow Cooked Beef Short Rib | 49 |
| Hawkes Potato Pave, Vintage Cheddar Custard Tart, Roasted Yeast Crumble | |
| Berkshire Pork Belly Katsu | 40 |
| Persimmon, Cauliflower, Tarragon, Mustard | |
| Slow Cooked Lamb Shoulder | 41 |
| WG Cucumber, Broad Beans, Black Garlic, Mint Yoghurt, Smoked Almond Brittle | |

FARM GATE

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| Charred Greens / Brown Anchovy, Gruyere, Toasted Almonds | 20 |
| Lebanese Cucumbers / Watermelon, Chilli & Ginger Dressing, Puffed Wild Rice | 18 |
| WG Greenhouse Leaves / Walnut Vinaigrette, Peninsula Apple, Pickled Celery Hearts | 16 |
| Roasted Hawkes Farm Dutch Carrots / Local Honey, Chevre Mousse, Salted Pepitas | 21 |
| Twice Cooked Hawkes Farm Russet Potatoes / Tarragon Aioli, Capers, Parsley | 18 |

