

Wildgrain Mornington



2 COURSE SHARING MENU - \$65PP

SHARED ENTREE

Wagyu Corned Beed Croquettes / WG Farm Tomato Chutney, Aged Cheddar Custard

Roasted Cauliflower Hummus / Pot Roasted WG Farm Quince, Walnuts, Labne

Tempura Peninsula Mussels / Horseradish Cream, Pickled Sea Succulents, Bronze Fennel

SHARED MAINS & SIDES

Honey Smoked Chicken / Sweet & Sour Quince, Charred WG Brussels Sprouts, Jerusalem Artichoke Chips

Baked Alpine Rainbow Trout Filet / Nduja Butter, Local Mussels, WG Broccolini, Cured Egg Yolk

WG Farm Leaves / Salted Grapes, Celery, Toasted Almonds, Agrodole Vinaigrette

WG Beetroots / Pancetta, pickled shallots, Pine Nuts Sauce, Goats Feta

Crispy Hawkes Farm Twice Cooked Potatoes / Capers, Parsley, Kombu Mayonnaise