

**DINNER** from 18.00 to 21.30  
**AVAILABLE TUESDAY - SATURDAY**  
*(Minimum order of two courses per person  
required on Fridays and Saturdays)*

# THE WILMOT

*Served with a glass of house wine:*

<b>1 COURSE</b>	<b>\$30PP</b>
<b>2 COURSES</b>	<b>\$50PP</b>
<b>3 COURSES</b>	<b>\$60PP</b>
<b>4 COURSES</b>	<b>\$70PP</b>

*Additional \$8 to upgrade your wine choice.  
(See waiter for details)*

## COURSE ONE

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Asparagus, Soft Egg, Almonds, Pecorino Cheese, Truffle Vinaigrette *(GF, V)*  
Gazpacho, Spanner & Soft Shell Crab, Chives, Olive Tapenade on Sourdough  
Half Dozen Sydney Rock Oysters, Chardonnay Vinegar, Eschallots, Lemon *(GF)*

## COURSE TWO

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Grilled Avocado, Pumpkin, Hazelnuts, Feta, Salsa Verde *(GF, V)*  
Miso Glazed Little Joe's Brisket, Macadamia Nuts, Celtuce  
Rose Duck Breast, Croquette, Celeriac, Berries  
Octopus, Yuzu Mayo, Snow Peas, Kalamansi, Daikon, Kelp Crumb  
Sea Scallops, Avruga Caviar, Dill, Buttermilk (+\$5 additional per dish) *(GF)*  
Marinated Ōra King Salmon, Horseradish Crème, Radishes, Verjuice (+\$5 additional per dish) *(GF)*

## COURSE THREE

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Orecchiette Pasta, Pesto, Sundried Tomatoes, Pine Nuts, Parmesan *(V)*  
Fried Lemon Chicken, Marjoram, Cucumber Dill Tzatziki  
Braised Lamb Shoulder, Mash Peas, Sunflower Seeds, Pomme Allumettes, Mint Yoghurt  
Pan Roasted Barramundi, Chickpeas, Chorizo, Ham Hock Broth *(GF)*  
200g Cape Grim Eye Fillet, Café De Paris Butter, Chips (+\$5 additional per dish)  
250g Wagyu Sirloin, Potato Galette, Vinegar Salt, Chimichurri (+\$10 additional per dish)  
Steamed Murray Cod, Warrigal Greens, Shiitake, Mussels, Fumet, Karasumi (+\$10 additional per dish) *(GF)*

## COURSE FOUR

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Chocolate Brownie Trifle, Cookie Crumbs, Raspberry, Vanilla Ice Cream  
Hazelnut Praline Cheesecake, Coffee Ice Cream  
Passionfruit Brûlée, Coconut Wafer *(GF)*  
Peanut Butter Ice Cream Sandwich, Caramelised Banana *(GF Option Available)*



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## ON THE SIDE

Sourdough, Probiotic Butter \$5 *(PER PERSON)*

—— \$12 ea ——

Grilled Broccolini *(GF, V)*

Red Velvet Salad *(GF, V)*

Tomatoes *(GF, V)*

Thin Fries

## CHOICE OF TWO ARTISANAL CHEESES

—— \$15 ——

Served with Quince Paste, Walnut Roulade, Muscatels, Raisin Sourdough

Berry's Creek Riverine Blue  
*South Gippsland, Victoria, Buffalo Breed*

Holy Goat Brigid's Well  
*Castlemaine, Victoria, Pasteurised Organic Goat's Milk*

Le Dauphin Soumaintrain  
*Burgundy, France, Cow's Milk*

Quicke's Extra Mature Cheddar  
*West Country, England, Cow's Milk*

## FOR TWO TO SHARE

Tempura Whole Market Fish, Togarashi, XO Sauce, Lemon \$65

Suckling Pig, Sauerkraut, Apple Sauce \$95  
*Duroc Cross Breed, Northern Rivers, NSW*

1.5kg+ Shiro Kin Fullblood Wagyu Tomahawk, Grilled *(GF)* \$169  
*Japanese formulated diet 500days MB 9+, Queensland*

