

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

THE WILMOT

Served with a glass of house wine:

1 COURSE	\$33 PP
2 COURSES	\$50 PP
3 COURSES	\$64 PP
4 COURSES	\$75 PP

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

COURSE ONE

Six Sydney Rock Oysters, Finger Lime and Mignonette *(GF)*
Soft Egg Soup, Speck, Peas, Parmesan Crusted Waffle Brioche
Mushroom Consommé, Pumpkin Gnocchi, Black Truffle, Mushrooms, Potato Tuile *(V, GF)*

COURSE TWO

Butter Chicken Soufflé, Coriander, Basmati Rice *(Vegetarian Option Available)*
Grilled Octopus, Yuzu Mayo, Snow Peas, Kaffir Lime, Daikon, White Soya, Kelp Crumb
Marinated Ora King Salmon, Caviar, Pickled Grapes, Wasabi *(GF)*
Kangaroo Tartare, Capsicum Jam, Jerusalem Artichokes, Saltbush *(GF)*
Miso Glaze Little Joe Brisket, Macadamia Nuts, Cubed Celtnuce, Citrus
Abalone Schnitzel, Couscous, XO sauce *(+\$5 additional per dish)*

COURSE THREE

Lasagne of Vegetables, Spinach Pesto, Buffalo Mozzarella, Napoli Sauce *(V, GF)*
Barramundi, Radicchio, Chestnut Crème, Dried Grape Tomato, Salsa Verde *(GF)*
Pork Belly, Pedro Ximenez Poached Pear, Burnt Cabbage Puree, Sage *(GF)*
Roast Chicken Terrine, Whipped Corn, Young Carrots, Pickled Spring Onions, Truffle Jus *(GF)*
200g Cape Grim Eye Fillet, Café De Paris Butter, Frites épaisses *(GF) (+\$5 additional per dish)*
250g Wagyu Sirloin, Thick Potato Maxim, Vinegar Salt, Chimichurri *(GF) (+\$10 additional per dish)*
Lobster Bouillabaisse, Seafood, Fregola, Rouille, Crusty Bread *(+\$10 additional per dish)*

COURSE FOUR

Crème Catalan, Chocolate Almond Wafer, Orange Sorbet *(GF)*
Cheesecake, Hazelnut Coffee Crumb, Honeycomb, Salted Caramel Ice Cream
Lemon Syrup Cake, Yoghurt Panna Cotta, Fennel Almonds, Lemon Gelato
Warm Chocolate Fondant, Raspberry, Vanilla Ice cream *(minimum 15 minutes wait)*



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ON THE SIDE

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

———— \$12 ea ————

Truffle Fries *(GF)*

Spiced Potatoes *(GF)*

Morning Glory

Cauliflower Gratin

Red Leaf Salad *(GF)*

CHOICE OF TWO ARTISANAL CHEESES

———— \$15 ————

Lynher Dairies Cornish Kern

West Cornwall, GBR, Pasteurised Cow's Milk

Cypress Grove Midnight Moon

Holland, California, Goat's Milk

Will Studd Brillat Savarin

Normandy, France, Cow's Milk

Colston Bassett Stilton

Nottinghamshire, GBR, Pasteurised Cow's Milk

FOR TWO TO SHARE

Roasted Whole Chicken, Couscous, Kale, Spiced Potato, Jus Gras \$62

Lamb Shoulder, Rosemary, Garlic, Cipollini, Mint Sauce *(GF)* \$72

1.5kg+ Shiro Kin Full Blood Wagyu Tomahawk MBS *(GF)* \$269

