

DINNER
from 18.00 to 21.30

THE
WILMOT

AVAILABLE
MONDAY - SUNDAY

ENTREES

- Six Sydney Rock Oysters, Lemon, Mignonette (GF) \$28
- Mushroom Consommé, Pumpkin Gnocchi, Truffle, Potato Tuile (GF, V) \$22
- Grilled Avocado, Sheep Yoghurt, Beetroots, Hazelnuts, Salsa Verde (GF, V) \$24
- Rose Duck Breast, Foie Gras Croquette, Strawberry Puree, Pickled Cherry (GF) \$26
- Kingfish Sashimi, Pickled Kumquats, Jalapeno, Wasabi, Squid Crisp (GF) \$24
- Octopus, Yuzu, Sugar Snaps, Daikon, White Soya, Kelp Crumb \$26
- Kangaroo Tartare, Saltbush, Capsicum Jam, Cured Egg Yolk, Gaufrette Potato (GF) \$26
- Lobster & Crab Omelette, Corn, Chilli, Coriander (GF) \$32

MAINS

- Vegetable Lasagne, Oregano, Tomato Passata, Pesto, Mozzarella Cheese (GF, V) \$32
- Pan Seared Barramundi, Radicchio, Herbs, Grape Tomato, Kalamata Olives, Capers (GF) \$38
- Crumbed Pork Cutlet, Onion Lyonnaise, Capsicum Chutney, Roasted Celeriac (GF) \$32
- Roast Chicken, Jerusalem Artichoke 3 Ways, Pickled Spring Onions, Truffle Jus (GF) \$32
- 200G Cape Grim Eye Fillet, Café De Paris Butter, Thick Potato Maxim (GF) \$48
- Pappardelle Lamb Neck Ragu, Spinach, Aubergine, Pecorino Cheese \$32
- Pan Roasted Whole Rainbow Trout, Dill, Chervil, Fennel, Toasted Coriander Seeds, Verjuice (GF) \$42
- 250g Jack's Creek Wagyu Cube-Roll MBS 8+ Portobello Mushroom, Béarnaise (GF) \$69

DESSERT

———— \$18 ea ————

- Mango, Coconut Custard Trifle, Passionfruit Sorbet (GF)
- Chocolate Brownie Tart, Citrus Salad, Orange Yoghurt Ice Cream
- Pandan Crème Brulee, Macadamia Wafer, Coconut Sorbet (GF)
- Cheesecake, Hazelnut Coffee Crumb, Salted Caramel Ice Cream



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ON THE SIDE

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

———— \$12 ea ————

Truffle Fries, Parmesan

Broccolini, Pistachio

Tomato, Fig

Cauliflower Gratin

Mixed Leaf Salad

CHOICE OF ARTISANAL CHEESES

———— One \$15 ————

Two \$28

Three \$36

Four \$44

Served with quince paste, walnut roulade,
muscatels and raisin sourdough

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

Min. 40mins

1.4kg Slow Cooked Lamb Shoulder,
Rosemary, Garlic, Chimichurri *(GF)* \$72

1.2kg Full-Plate BBQ Pork Rack, Chipotle
Orange Glaze, Citrus Slaw *(GF)* \$122

1.5kg+ Shiro Kin Fullblood Wagyu
Tomahawk MBS 9+ *(GF)* \$269

5 COURSE MENU

Special Promotion. Dinner Only.

FOOD \$129PP

WITH WINES \$199PP

Sourdough, Smoked Butter

Mushroom Consommé, Pumpkin
Gnocchi, Truffle, Potato Tuile *(GF, V)*

Grilled Octopus, Yuzu, Sugar Snaps,
Daikon, White Soya, Kelp Crumb

Rose Duck Breast, Foie Gras Croquette,
Strawberry Puree, Pickled Cherry *(GF)*

Jack's Creek Wagyu Cube-Roll Mbs 8+,
Portobello Mushroom, Béarnaise *(GF)*

Mango, Coconut Custard Trifle,
Passionfruit Sorbet

