

Limited Menu  
Lunch 1200 to 1500  
Dinner 1800 to 2130

# THE WILMOT

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## ENTREES

- Six sydney rock oysters, lemon, mignonette *(gf)* \$28
- Grilled avocado, sheep yoghurt, beetroots, hazelnuts, salsa verde *(gf, v)* \$24
- 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

## 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

## DESSERT

- Mango, coconut custard trifle, passionfruit sorbet *(gf)* \$18
- Chocolate brownie tart, citrus salad, orange yoghurt ice cream \$18
- Pandan crème brulee, macadamia wafer, coconut sorbet *(gf)* \$18
- Cheesecake, hazelnut coffee crumb, salted caramel ice cream \$18

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## ON THE SIDE

Sourdough, Probiotic Butter \$5 ea  
Truffle Fries, Parmesan \$12 ea  
Broccolini, Pistachio \$12 ea  
Tomato, Fig \$12 ea  
Cauliflower Gratin \$12 ea  
Mixed Leaf Salad \$12 ea

## CHOICE OF ARTISANAL CHEESE

One \$15 | Two \$28 | Three \$36 | Four \$44

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

Lyher Dairies Cornish Kern

*West Cornwall, GBR, Pasteurised Cow's Milk*

Cypress Grove Midnight Moon

*Holland, California, Goat's Milk*

Colston Bassett Stilton

*Nottinghamshire, GBR, Pasteurised Cow's Milk*

Will Studd Brillat Savarin

*Normandy, France, Cow's Milk*