



WANDIN KITCHEN

Crafted by Chef John Rutherford with locally sourced produce

starters

WANDIN SOURDOUGH 9.5

freshly baked, with olive oil, vin cotto and pistachio dukkah or cultured butter

BRUSCHETTA 16

in season heirloom tomato and herb ricotta on wandin kitchen sourdough (v)

DUCK LIVER PARFAIT 19.5

with quince gel, pickles and brioche croutes

CHARCUTERIE BOARD 31

salumi provencale, regional cheeses, olives, pickles, wandin sourdough and butter (serves 2)

salads

BEETROOT SALAD 19

salt-baked beetroot, roquette, morpeth roast pumpkin, candied pecans, goats cheese, dressed in wandin vin cotto (v)

estate shiraz g 12/b 35

KING PRAWN SALAD 21.5

king prawns with seasonal vegetables, sprouts, fresh seasonal herbs and nuoc cham dressing

estate semillon sauvignon blanc g 8/b 25

LAMB FATOUSH 23.5

salad of flame grilled lamb, toasted pita, roast pumpkin hummus, freekeh and wandin labna

estate red blend g 12/b 30

YUZU SALMON BOWL 30

atlantic salmon, edamame bean, sesame seed, mushroom and sprouted grain with xo dressing

estate rosé g 8/b 22

ATLANTIC SALMON 22/30

wild fennel pollen cured salmon with salad of fennel, orange, chive and caper creme fraiche (gf)

estate rosé g 8/b 22

SEARED SCALLOPS 26/33

creamed corn with nasturtium leaves, speck, peas and edamame beans with xo sauce (gf)

reserve semillon g 12/b 35

TEMPURA PRAWNS 24/31

togarashi tempura battered king prawns with wakame herb salad and black garlic mayonnaise

blanc de blancs g 14 /b 48

TORTELLINI 20.5/29.5

filled with ricotta and cavalo nero in pumpkin cream, with shaved pecorino and crisp sage (v)

estate chardonnay g 8/b 25

PORK BELLY 27.5/33

twice cooked pork with macadamia cream five spiced apple and sesame shallot crumb

reserve chardonnay g 12/b 40

WAGYU RUMP 35

with green peppercorn jus, roast truffle and rosemary salt kipfler and baby gem lettuce wedge dressed in anchovy emulsion

reserve shiraz g 14/b 45

MARKET FISH 33

grilled with selected seasonal accompaniments

- sides -

FRENCH FRIES 10

with chipotle mayo

DUTCH CARROT 15

roasted in miso served with dukkah

KIPFLER POTATO 15

roasted with rosemary truffle oil, served with roast garlic buttermilk dressing

LUNCH