



WANDIN KITCHEN

Crafted by Chef John Rutherford with locally sourced produce

WANDIN SOURDOUGH
FOR ONE 7.5

herb truffle butter, Wandin vin cotto and Dukkah

BRUSCHETTA FOR ONE 14

oven dried tomato and Binnorie dairy feta with
Wandin vin cotto

CHARCUTERIE BOARD
FOR ONE 21

Lovedale smoke house salami, Pokolbin Black
wax cheddar, Wandin olives, pickles and our
sourdough with truffle herb butter

SALT BAKED WARM
BEETROOT SALAD 18.5

with roasted local pumpkin, roquette,
candied pecans (V)

CUBANO TOASTED
SANDWICH 16

double smoked ham, roast pork belly, French
mustard, dill pickles and Swiss cheese on
Wandin sourdough

WHITING SOFT TACOS 24

chickpea battered with corn tortillas, crisp
lettuce from our garden, guacamole, chipotle
mayonnaise, pepper and corn salsa

HAINANESE CHICKEN
BOA BUNS 26

pickled cucumber, spring onions, sesame and soy
peanuts with herb mayonnaise

LUNCH

CHEF'S TASTING PLATE 45

Head Chef's daily selection of 4 tasting items
Ask staff for today's selection

Add 4 matches wines 20

POTATO SEMOLINA
GNOCCHI 26

with rich tomato sugo, herb ricotta
and pecorino

LOCAL PRAWN AND SQUID
LINGUINE 32

with fruity olive oil, chilli, lemon, garlic and
parsley pangritata

MARKET FISH OF
THE DAY 36

ask staff for today's accompaniments

WAGYU RUMP 36

green peppercorn jus, roast truffle and rosemary
salt kipfler and wedge salad

- sides -

CHIPS FOR ONE 6

CRISP GARDEN SALAD FOR
ONE 8.50

- dessert -

CHOCOLATE ENTREMET 15

with raspberry and toasted brioche brulee
cream

SMASHED MERINGUE 15

with yuzu curd and blackberry compote

CHEESE PLATE FOR ONE 16

Pokolbin cheddar, Binnorie Brie, Hunter Belle
Blue, Wandin lavosh crackers, quince & candied
pecans