

W

WANDIN

WANDIN KITCHEN

Crafted by Chef John Rutherford with locally sourced produce

- *courses* -

TWO COURSE 60

choice of two courses from
entree, main & dessert menu

THREE COURSE 75

choice of entree, main & dessert

CHEFS TASTING MENU 110

with matched wines 150

Chefs selection of 5 dishes
see separate menu

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- to start -

WANDIN SOURDOUGH 8.5

with olive oil, vincotto, and pistachio dukkah or
with cultured Butter

TOMATO BRUSCHETTA 16.50

In season heirloom tomatos on Wandin sourdough
with Binnorie feta

DUCK LIVER PARFAIT 20

with quince gel, pickles and brioche croutes

CHARCUTERIE BOARD 30

Lovedale smoke house salami, Pokolbin Black
wax cheddar, Wandin olives, pickles and our
sourdough with cultured butter
(suitable for 2)

- entrée -

WILD FENNEL YUZU CURED
ATLANTIC SALMON

with fennel, orange, chive salad and caper crème
fraiche (gf)

CHICKPEA BATTERED
ZUCCHINI FLOWERS

with whipped Binnorie labna, heirloom tomato,
garlic tahini dressing (v)(gf)

TOGARASHI TEMPURA
KING PRAWNS

with black garlic mayonnaise and wakame herb
salad wrapped in a crisp lettuce leaf (gf)

TORTELLINI OF RICOTTA AND
LOCAL CAVALO NERO

with pumpkin cream, pecorino, and sage (v)

TWICE COOKED PORK BELLY

with macadamia cream five-spiced apple,
xo sauce, and furikake (gf)

D I N N E R



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- mains -

CHEF'S TASTING PLATE

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

Add 4 matches wines 20

MARKET FISH OF
THE DAY

ask staff for today's catch
with accompaniments (gf)

POTATO SEMOLINA
GNOCCHI

With rich tomato sugo, herb ricotta, sage,
pecorino, and steamed greens (v)

WOODVILLE
DUCK BREAST

lightly roasted over pecan with charred
cauliflower puree, shitake mushroom,
and quince jam (gf)

SMOKED CHICKEN

with miso carrot puree, salt-baked beets, labna
filled zucchini flowers, dukkah, and
vincotto

JACKS CREEK
WAGYU RUMP

with green peppercorn jus, rosemary,
and truffle salt Kipfler potatoes cooked in
wagyu fat with crisp gem lettuce and anchovy
mayonnaise

- sides -

FRENCH FRIES WITH CHIPOTLE
MAYONNAISE 8

WANDIN KITCHEN
PICK OF THE GARDEN SALAD 8

LOCALLY SOURCED GREENS,
BINNORIE FETA, AND DUKKAH 8

ROASTED KIPFLER POTATO WITH
ROSEMARY TRUFFLE SALT AND HERB
MAYONNAISE 8

- dessert -

BELGIAN CHOCOLATE
CREMEUX

with raspberry, chocolate cookie, hazelnut
praline, and Brulee cream

CARAMEL PINEAPPLE &
YUZU CURD

with a coconut cloud, and smashed meringue
(v) (gf)

BROWN BUTTER AND
POPCORN PARFAIT

with hazelnut praline candied
popcorn and muscat caramel (v) (gf)

LOCAL CHEESEBOARD

Binnorie aged cheddar, washed rind & triple
cream brie (Lovedale) with quince Gel candied
nuts, Wandin honey, and lavash crisps

D I N N E R



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- Chef's Tasting Menu -

WILD FENNEL YUZU CURED
ATLANTIC SALMON

with fennel, orange, chive salad and
caper crème fraiche (gf)

Wandin Sparkling Cuvée

CHICKPEA BATTERED
ZUCCHINI FLOWERS

with whipped Binnorie labna, heirloom tomato,
garlic tahini dressing (v)(gf)

Wandin Semillon Sauvignon Blanc

TWICE COOKED PORK BELLY

with macadamia cream five-spiced apple,
xo sauce, and furikake (gf)

Wandin Shiraz Rosé

WOODVILLE
DUCK BREAST

lightly roasted over pecan with charred
cauliflower puree, shitake mushroom,
and quince jam (gf)

Wandin Red Blend

CARAMEL PINEAPPLE &
YUZU CURD

with a coconut cloud,
and smashed meringue (v) (gf)

Wandin Off-Dry Semillon

- or -

LOCAL CHEESEBOARD

Binnorie aged cheddar, washed rind & triple cream
brie (Lovedale) with quince Gel candied nuts,
Wandin honey, and lavash crisps

Gartelmann Muscat