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WANDIN

WANDIN KITCHEN

Crafted by Chef John Rutherford with locally sourced produce

- 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

- entrée -

**WILD FENNEL YUZU CURED
ATLANTIC SALMON 22.50**

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

**CHICKPEA BATTERED
ZUCCHINI FLOWERS 19.50**

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

**TOGARASHI TEMPURA
KING PRAWNS 22.50**

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

**TORTELLINI OF RICOTTA AND
LOCAL CAVALO NERO 20**

with pumpkin cream, pecorino, and sage (v)

TWICE COOKED PORK BELLY 25

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

LUNCH



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- mains -

CHEF'S TASTING PLATE 40

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 35**

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

**POTATO SEMOLINA
GNOCCHI 28**

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

**WOODVILLE
DUCK BREAST 35**

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

SMOKED CHICKEN 32

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

**JACKS CREEK
WAGYU RUMP 36**

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**

**THE 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 15**

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

**CARAMEL PINEAPPLE &
YUZU CURD 15**

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

**BROWN BUTTER AND
POPCORN PARFAIT 15**

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

LOCAL CHEESEBOARD 25

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

LUNCH