

# Wildgrain Mornington

## DINNER MENU

### TO START

<b>Freshly Shucked Oysters</b>	6.5ea
Mignonette, WG Chives	
<b>Grass Fed Beef Fillet Tartare</b>	34
Beetroot, Black Garlic Béarnaise, Purple Congo Potato Crisps	
<b>Jamon Serrano Croquettes</b>	26
Smoked Leek & Paprika Aioli, WG Green Chili Salsa, Manchego	
<b>Pulled Sweet &amp; Spicy Lamb</b>	28
Romesco Sauce, Crispy Swiss Chard, Toasted Almonds, Marigold	
<b>Fresh Burrata</b>	28
Confit Heirloom Tomatoes, Tempura Zucchini, Black Olive, Coriander Seeds	
<b>Broad Bean Hummus</b>	26
Persian Macadamia Feta, Sesame Candy, WG Radishes, Potato Chips	
<b>Kefalograviera Saganaki</b>	28
Fennel Jam, Native Lime, Pink Peppercorns	
<b>Portland Blue Fin Tuna Crudo</b>	29
Chilli & Ginger Dressing, Cucumber, Radish, Puffed Wild Rice	

### FEED ME !

### ENJOY CHEF'S SELECTION

**\$95PP**

(ENTIRE TABLE)

All cards transactions will incur a merchant fee  
18% surcharge applies on Public Holidays

All tables of 10 or more, a 5% staff gratuity will be added to the final bill

Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient

## MAIN PLATES

<b>Miso Glazed Pumpkin</b>	38
Coconut Yoghurt, Chimichurri, WG Zucchini Flowers, Pomegranate	
<b>Baked Ricotta Gnudi</b>	42
Basil Pesto, Asparagus, Toasted Pine Nuts, Pecorino	
<b>Harissa Smoked Chicken</b>	44
Summer Button Squash, Grilled Peach, Red Capsicum & Pedro Ximenez Sauce, Morcilla Crumb	
<b>Dry Aged Aylesbury Duck</b>	46
Roasted Breast, Confit Leg, Pistachio, Pickled Balnarring Berries, WG Golden Beetroots	
<b>Bass Strait Scallop Ravioli</b>	44
Crab & Corn Veloute, Pickled Chilli, Fresh Peas	
<b>Baked Rainbow Trout Fillet</b>	44
Mt Martha Mussels, Charred Broccolini, Cured Egg Yolk, Nduja butter	
<b>O'Connor's Slow Cooked Beef Short Rib</b>	49
Hawkes Potato Pave, Vintage Cheddar Custard Tart, Roasted Yeast Crumble	
<b>Slow Cooked Lamb Shoulder</b>	44
WG Cucumber, Broad Beans, Black Garlic, Mint Yoghurt, Smoked Almond Brittle	
<b>350g O'Connors Pasture Fed Scotch Fillet</b>	68
Salsa Verde, Grilled Lemon, WG Horseradish, Veal Jus	

## FARM GATE

<b>WG Summer Greens / Chorizo, Horseradish Cream</b>	16
<b>WG Farm Cucumbers / Dashi, Compressed Watermelon, Tamari Pumpkin Seeds, Basil Mint</b>	16
<b>WG Organic Leaves / Fennel, Orange, Toasted Almonds</b>	16
<b>WG Roasted Heirloom Beetroots / Pine Nut Puree, Pancetta, Marinated Goats Feta</b>	16
<b>WG Roasted Zucchini / Marinated Olives, Feta, Apple Mint</b>	16
<b>Twice Cooked Hawkes Farm Russet Potatoes / Tarragon Aioli, Capers, Parsley</b>	16