

Wildgrain Mornington

LUNCH MENU

TO START

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

Miso Glazed Pumpkin	38
Coconut Yoghurt, Chimichurri, WG Zucchini Flowers, Pomegranate	
Baked Ricotta Gnudi	42
Basil Pesto, Asparagus, Toasted Pine Nuts, Pecorino	
Harissa Smoked Chicken	44
Summer Button Squash, Grilled Peach, Red Capsicum & Pedro Ximenez Sauce, Morcilla Crumb	
Wildgrain Pale Ale Battered Monkfish	39
House Sambal, Cultured Cashew, Braised Greens, Burnt Lemon	
Bass Strait Scallop Ravioli	44
Crab & Corn Veloute, Pickled Chilli, Fresh Peas	
Baked Rainbow Trout Fillet	44
Mt Martha Mussels, Charred Broccolini, Cured Egg Yolk, Nduja butter	
O'Connor's Slow Cooked Beef Short Rib	49
Hawkes Potato Pave, Vintage Cheddar Custard Tart, Roasted Yeast Crumble	
Slow Cooked Lamb Shoulder	44
WG Cucumber, Broad Beans, Black Garlic, Mint Yoghurt, Smoked Almond Brittle	
350g O'Connors Pasture Fed Scotch Fillet	68
Salsa Verde, Grilled Lemon, WG Horseradish, Veal Jus	

FARM GATE

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

