

# Wildgrain Mornington

## LUNCH MENU

### TO START

<b>Grass Fed Beef Fillet Tartare</b>	34
Beetroot, Black Garlic Béarnaise, Purple Congo Potato Crisps	
<b>Smoked Pork Croquettes</b>	26
Snow Apple Caramel, Celeriac Remoulade	
<b>Taramasalata</b>	24
Braised Fennel, Potato Chips, Orange, Chives	
<b>Pulled Sweet &amp; Spicy Lamb</b>	28
Romesco Sauce, Crispy Swiss Chard, Toasted Almonds, Marigold	
<b>Smoked Eggplant Hummus</b>	26
Pomegranate, Eggplant Tempura, Goat Cheese, Walnut Candy	
<b>Kefalograviera Saganaki</b>	28
Salt Roasted Beetroot, Local Figs, Honeycomb	

### FEED ME !

### ENJOY CHEFS SELECTION

**\$89PP**

(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>Tahini Cauliflower</b>	37
Nasturtium Chimichurri, Pickled Grapes, Persian Macadamia Feta	
<b>Baked Ricotta Gnudi</b>	42
Chestnut, Pumpkin, Burnt Butter, Sage	
<b>Harissa Smoked Chicken</b>	42
Cumin Yoghurt, Feijoa Ketchup, Confit Leeks	
<b>Wildgrain Pale Ale Battered Monkfish</b>	38
House Sambal, Cultured Cashew, Broccoli, Rabe, Burnt Lemon	
<b>Bass Strait Scallop Ravioli</b>	42
Crab & Corn Veloute, Pickled Chilli, Fresh Peas	
<b>Baked Rainbow Trout Fillet</b>	42
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>Berkshire Pork Belly Katsu</b>	42
Persimmon, Cauliflower, Tarragon, Mustard	
<b>Slow Cooked Lamb Shoulder</b>	42
WG Cucumber, Broad Beans, Black Garlic, Mint Yoghurt, Smoked Almond Brittle	

## FARM GATE

<b>Charred Greens / Brown Anchovy, Gruyere, Toasted Almonds</b>	20
<b>Lebanese Cucumbers / Watermelon, Chilli &amp; Ginger Dressing, Puffed Wild Rice</b>	18
<b>WG Organic Leaves / Pickled Celery Hearts, Peninsula Apple, Walnut Vinaigrette</b>	15
<b>Roasted WG Heirloom Beetroots / Pine Nut Puree, Pancetta, Marinated Goats Feta</b>	21
<b>Twice Cooked Hawkes Farm Russet Potatoes / Tarragon Aioli, Capers, Parsley</b>	18

