



## LUNCH

<b>Coolmunda marinated organic olives</b> , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	10
<b>Winter Salad</b> , roast pumpkin, heritage carrot, beetroot and sweet potato, goats curd, pecan pesto, watercress, sunflower and pumpkin seeds	24
<b>Twice baked spinach soufflé</b> , heirloom tomato, torched buffalo mozzarella, olive tapenade, Ghost Gully leafy greens	26
<b>Wild Stanthorpe venison rare roast &amp; braised</b> , beetroot risotto galette, relish, grilled fig, chard, pomegranate molasses	32
<b>Roast lamb rump</b> , baba ghanoush, quinoa, sour onions, baby silverbeet, Jerusalem artichokes, jus	34
<b>Kaffir lime &amp; chili marinated Mooloolaba Prawns</b> , cabbage, Asian greens, grilled pineapple, golden crispy shallot, roast peanut, coconut, papaya, hot & sour dressing	36
<b>Market Fish – Daily Special</b> served with seasonal kitchen garden accompaniment	36
<b>Ploughman's board</b> Adam's Continental small goods, Maffra cloth cheddar, fig, melon, house pickles, organic olives, tomato relish, sourdough baguette	28
<b>Tasting plate of White Gold Creamery &amp; Witches Chase cheeses</b> served with apple, quince paste, house made lavosh, fruit and nut bread <b>Pure Artisan triple cream</b> <b>Broadwater Blue</b> <b>Lost Valley Cheddar</b>	28
<b>Fries</b> , rosemary salt	8

**Please have a look at our pastry cabinet for daily sweet delights**

**Please NO alterations**

Please advise our staff of any dietary requirements

15% surcharge applicable on public holidays.

**OPEN 7 DAYS**

**WEEKDAYS 8.30AM - 4.00PM | WEEKENDS 8:00AM - 4:00PM**

**ONE BILL PER TABLE | WILDCANARY.COM.AU**