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Our food is produce driven, honest fare that has a sense of generosity in portion size. It's cliché but "farm to table" and "paddock to plate" are all very within the boundaries as far as food style. Home cooked, shared plates, food that you can eat every night of the week.

The rotisserie is the heart. Here we soak our free range poultry in herb and spice brine for 12 hours, salting our fish in coriander and fennel, massaging the spatchcocks with our in house rubs and basting pineapples in palm sugar and vanilla for dessert.

Our menu contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

TO BEGIN

Sea-Salt and Rosemary Focaccia
with Alto Robust olive Oil
6

Marinated Alto Olives
in Salt Bush and Rosemary
8

Spring Pea and Ricotta Dip (v) (gf) (gf)
with Flowers, Herbs and Cassava Crackers
16

Sydney Rock Oysters (gf)
with Sorrel Oil, Pickled Apple
each **4.50**

Charred Asparagus (v) (gf) (ve)
with Cashew Nut Cheese and
Kalamata Olives
22

Burrata with Flat Beans (v) (gf)
with Peas, Apple, Fennel and Chives
20

Scallop Civiche
with Pickled Fennel, White Balsamic & Riesling
Dressing, Bacon Dust
26

Soy Marinated Tuna (gf)
with Grilled And Fresh Cucumber,
Oyster Emulsion & Mustards Greens
26

Steak Tartare
with Cured Egg Yolk, Mustard, Watercress
and Toasts
26

TO FEAST

Roast Eggplants (v) (gf) (ve)
with King Oyster Mushrooms, Roast Tomato
and Spiced Hazelnuts
28

Grilled Wild River Barramundi (gf)
with Salt Baked Beetroot, Lentil Parsley Salad
250g **38**

Jack's Creek Wagyu Rump Cap (gf)
250g MBS 5+ with Pickled Heirloom Carrot,
Grilled Leek, Pea Puree and Red Wine Jus
42

Braised Spring Lamb Shoulder (gf)
(1.5kg serves 2-4) in Wine, Onions, Peppers,
Garlic, Preserved Lemon and Smoked
Pumpkin Puree
70

6 Week Dry Aged Jack's Creek
1.2Kg Rib Eye (1.2kg serves 2-4)
with Café De Paris Butter,
Red Wine Jus
120

Market whole fish 1.2kg
with Sorrel Salad, Green Goddess Sauce
Market Price

Rotisserie Chicken
in Oregano and Smoked Paprika
half bird **25**
whole bird **46**

SIDES

Gem Wedge Salad (v) (gf)
with Buttermilk, Radish, Kholrabi, Parsley,
Grains and Seeds
14

Heirloom Tomatoes (v) (gf)
with Whipped Fetta, Cucumbers, Black Olives
and Basil
16

Crispy Polenta & Sweet Corn Bites (v) (gf)
with Shaved Grana Padano
10

Truffle Mash Potato (v) (gf)
with Fresh Chives, Parmesan
14

Chargrilled Flat Bean (v) (gf)
with Sauce Vierge, Pischacio Crumb,
Shaved Manchego
10

Shoestring Fries (gf)
with Roast Garlic Aioli
10

TO END

Orange Sorbet
with Candied Orange and Choc Mint
15

**Valrhona Chocolate and Salted
Caramel Tart**
with Coffee Gelato
18

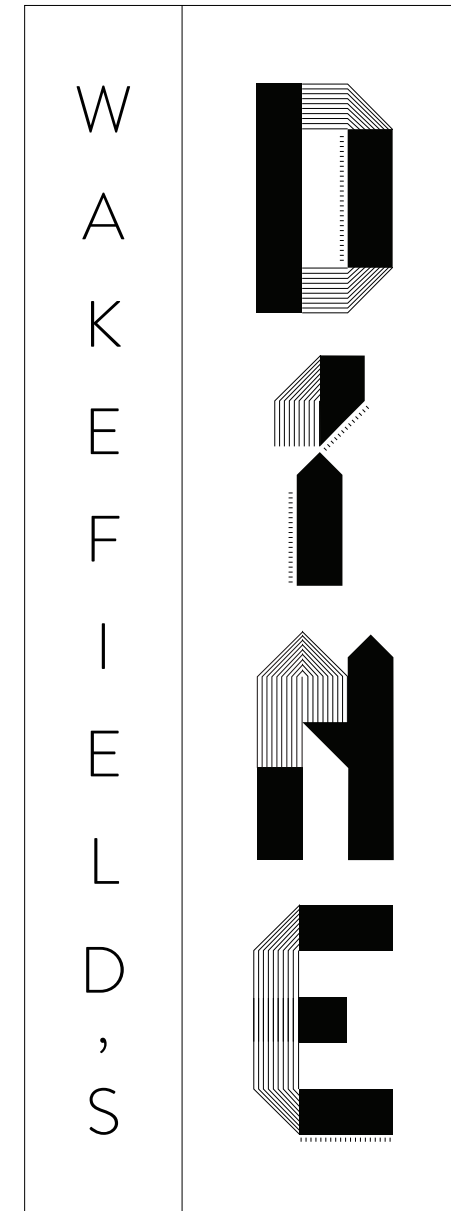
Rotisserie QLD Pineapple
with Tres Leches Cake, Rum and Passionfruit
18

"More Tea, Vicar" (v)
Earl Grey Lemon Sponge, Blackberry Jelly,
Vanilla Cream and Torched Meringue
18

Mrs Goldsmith's Cheese Plate
Triple Cream Brie, Gorgonzola Picante,
Manchego, Fig Jam and Toasts
28



LUNCH / DINNER
WEDNESDAY - SUNDAY



Summer Menu