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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 poultry 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, shell fish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

*1.8% Surcharge on all Credit Card Transactions.
(v) - Vegetarian
(gf) - Gluten Free
(ve) - Vegan
(df) - Dairy Free*



TO BEGIN

Sea-Salt and Rosemary Focaccia (v) (df)
with Alto Robust Olive Oil
6

Marinated Olives (v) (gf) (df)
in Salt Bush & Rosemary
8

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

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

Charred Asparagus (v) (ve) (gf) (df)
with Cashew Nut Butter & Kalamata Olives
22

Burrata with Flat Beans (v) (gf)
with Apple, Fennel & Snow Pea Tendril
20

Scallop Ceviche (gf) (df)
with Pickled Fennel, White Balsamic & Riesling Dressing & Pork Crackle
26

Soy Marinated Tuna (df)
with Grilled & Fresh Cucumber,
Oyster Emulsion, Mustard Greens & Chilli Oil
26

Steak Tartare (df)
6 Week Dry Aged Rump Cap, Hand Sliced with Cured Egg
Yolk, Mustard, Watercress, Toasts & Crispy Beef Tendon
26

TO FEAST

Porcini & Pearl Barley Risotto (v) (gf)
(*ve on request)
with Pickled Mushroom, Walnut Oil and Parmesan
28

Pan Fried Wild River Barramundi (gf)
220g with Salt Baked Beetroot, Blue Lentils, Parsley
& Salad
38

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

Braised Lamb Shoulder (gf) (df)
(1.5kg serves 2-4) in Wine, Onions, Peppers, Garlic,
with Smoked Pumpkin Puree & Blanched Kale
Leaves
70

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

Market Whole Fish (gf)
with Sorrel Salad & Sauce Vierge
Market Price

Rotisserie Chicken (gf) (df)
in Oregano & Smoked Paprika
Half Bird **25**
Whole Bird **46**

TO END

Orange Sorbet (v) (ve) (gf) (df)
with Candied Orange & Choc Mint
15

Textures of Vahrhona Chocolate
with Raspberry Sorbet
18

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

SIDES

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

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

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

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

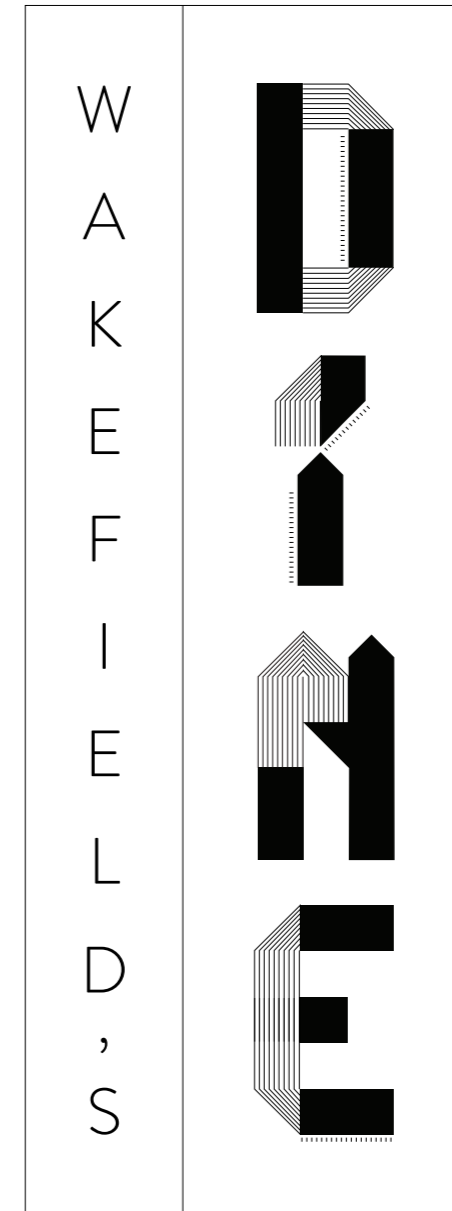
Chargrilled Flat Bean (v)
(*gf on request)
with Sauce Vierge, Pistachio Crumb &
Shaved Manchego
10

Shoestring Fries (gf)
with Roast Garlic Aioli
10

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

Affogato
Campos Coffee, Vanilla Ice Cream, Frangelico
& Biscuit
18

LUNCH / DINNER
WEDNESDAY - SUNDAY



Autumn Menu