

## TO BEGIN & SHARE

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

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

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

**Sydney Rock Oysters** (df) (gf)  
with Sorrel Oil, Pickled Apple  
each 4

**Charred Asparagus** (v) (ve) (gf) (df)  
with Cashew Nut Butter & Kalamata Olives  
18

**Burrata** (v) (gf)  
with Nduja, Toast, Poached Quince Salad  
20

**Scallop Civiche** (gf) (df)  
with Pickled Fennel, White Balsamic & Riesling  
Dressing, Pork Crackle  
20

**Soy Marinated Tuna** (df)  
with Grilled & Fresh Cucumber,  
Oyster Emulsion, Mustards 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

## WAKEFIELD'S

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.*

## MAINS

**Pork & Fennel Sausages**  
with Paris Mash & Onion Gravy  
22

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

**Spanner Crab Rossini**  
with Chilli Basil Shellfish Reduction  
28

**The Vicar House Made French Pie**  
Dry-Aged Lamb with Pea & Mint Puree  
28

**Dry-Aged Lamb Best End Rack,  
Finger Fennel**  
Garlic & Celeriac Puree  
35

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

**Kobe Inside Skirt**  
With Pickled Baby King Brown Mushrooms,  
Chimi De Rapa  
35

**Jack's Creek Wagyu Rump Cap** (gf)  
250g MBS 5+ with Pickled Heirloom Carrot,  
Grilled Leek, Pea Puree & Red Wine Jus  
40

## SHARE MAINS & ROTISSERIE

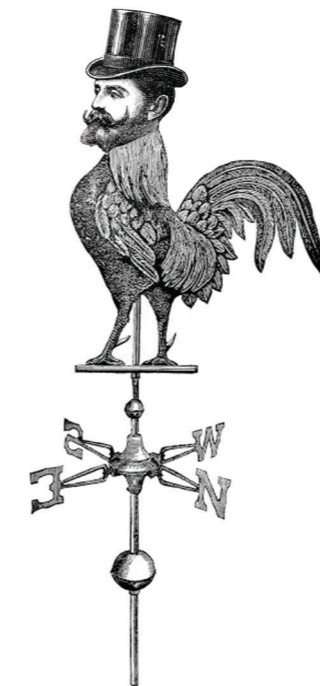
**Braised Lamb Shoulder** (gf)  
*(1.5kg serves 2-4)* in Wine, Onions,  
Peppers, Garlic, with Smoked Pumpkin  
Puree & Blanched Kale Leaves  
70

**6 Week Dry-Aged Cape Grim 1kg  
Rib-Eye** *(1kg 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**  
in Oregano & Smoked Paprika  
Half Bird 25  
Whole Bird 46

**800g Dry Aged Berkshire Pork T-Bone**  
*(serves 2-4)*  
80



1.8% surcharge with all credit card transactions.

## SIDES

**Kale Salad**  
Roast Baby Beetroot, Pickled Yellow Beetroot,  
Goats Curd, Smoked Almonds  
16

**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

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

**Green Beans** (v)  
*(\*gf on request)*  
with Sauce Vierge, Pistachio Crumb  
& Shaved Manchego  
10

**Shoestring Fries**  
with Roast Garlic Aioli  
10

## 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

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

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