



LUNCH

Coolmunda marinated organic olives , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	8
Miso glazed Tasmanian hot smoked ocean trout , Stanthorpe brassica; charred & pickled, potato, Ghost Gully leafy greens, capers, herb aioli, lemon	24
Heritage carrot salad , pickled pumpkin, ancient grains, grapes, candied pecans, labneh, Mormor seeds	24
Bush pepper wagyu beef skirt open sandwich , cheddar cheese, sauté mushrooms, blistered cherry tomatoes, hay smoked beetroot, horseradish cream, watercress	24
Free range pork belly , charred apple, ancient grains, celeriac, fig, mustard cress, kale, Lihra apple balsamic	34
Grilled Mooloolaba prawns , mango, Asian greens, cabbage, coriander, mint, macadamia nuts, crispy shallot, betel leaf, coconut lime chilli dressing	36
Market Fish – Daily Special served with seasonal kitchen garden accompaniment	36
Ploughman's board Adam's Continental small goods, Maffra cloth cheddar, fig, melon, house pickles, organic olives, tomato relish, sourdough baguette	28
Tasting plate of single Jersey herd Stanthorpe cheeses served with apple, quince paste, house made lavosh, fruit and nut bread Snowfall double brie style The Bastard Tait washed rind style Brass Monkey Blue firm but crumbly blue	26
Fries , rosemary salt	8

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

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