



BREAKFAST

Weekdays 8.30 - 11am

Weekends 8 - 11.30am

Warm spiced pumpkin & pecan bread , raspberry rhubarb jam, crème fraiche	10
Levain fruit & nut bread , butter, fig & macadamia jam	10
Quinoa & chia coconut porridge , saffron poached pear, orange compote, quince, shaved coconut, chai dust	14
Wild Canary macadamia granola , camel milk pannacotta, berries	16
Classic breakfast , Adams smoked bacon, poached free range eggs, beetroot relish, garden greens, sourdough toast	18.5
Buddha bowl , kitchen garden greens, quinoa, carrot kraut, pecans, golden raisins, Persian feta, watercress, free range poached egg	22
Corn & zucchini fritters , Upper Brookfield avocado, blistered tomato, poached free range eggs, pickled jalapenos, cornichons, watercress, dukkha	23
Gardener's breakfast , bacon steak, confit tomato, debrecener sausage, mushrooms, grilled haloumi, poached free range eggs, garden greens, spiced Moroccan tomato relish, sourdough toast	26
Free Range Poached eggs on sourdough toast, Ghost Gully greens	13
Scrambling of eggs additional	1

EXTRAS available as an accompaniment to your meal only

Gluten free bread Sourdough	3
Mushrooms Persian feta Extra egg Blistered tomatoes	4
Bacon Debrecener sausage Haloumi	6

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

Please NO alterations

Please advise our staff of any dietary requirements.

Whilst every effort is made to accommodate dietary requirements all food is prepared in a commercial kitchen where there is a chance of cross contamination.

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



LUNCH

Weekdays 11.30am -2pm

Weekends 12pm-2.30pm

Coolmunda marinated organic olives , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	10
Winter Salad , roast pumpkin, heritage carrot, beetroot and sweet potato, goats curd, pecan pesto, watercress, sunflower and pumpkin seeds	24
Twice baked herb & spinach soufflé , heirloom tomato, olive tapenade, Summerland camel Persian feta, Ghost Gully leafy greens	26
Slow braised beef cheek , soft polenta, brassica, mushroom medley, Towri blewe sheep cheese, jus	32
Stanthorpe venison , rare roast & pie, celeriac, carrot, peas, baby silverbeet, pomegranate	34
Tasmanian black mussels, Green harissa marinated Mooloolaba Prawns , roast pumpkin, fennel, saffron tomato broth, herb & garlic baguette	36
Market Fish – Daily Special served with seasonal kitchen garden accompaniment	36
Ploughman’s board Adam’s Continental small goods, Maffra cloth cheddar, heritage tomato, melon, house pickles, organic olives, tomato relish, sourdough baguette	28
Tasting plate of White Gold Creamery & Witches Chase cheeses served with apple, quince paste, house made lavosh, fruit and nut bread	28
Pure Artisan brie	
Summerland camel Persian feta	
Lost Valley Cheddar	
Fries , rosemary salt	8

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