



BREAKFAST

Weekdays 8.30 - 11am

Weekends 8 - 11.30am

Warm spiced pumpkin & pecan bread , blood orange & cumquat jam, crème fraîche	10
Levain fruit & nut bread , strawberry jam, butter	10
Coconut lime brown rice pudding , 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
Spring Salad , peas, pumpkin, heritage carrot, beetroot and sweet potato, goats curd, pecan nasturtium 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
Master stock slow braised beef cheek , wild & brown rice, brassica, mushroom medley, crispy shallot, braising liquor	32
Roast duck breast & confit leg , braised red cabbage, beetroot, fennel, lentils, chard, burnt blood orange vinaigrette	34
Green harissa marinated Mooloolaba Prawns , kitchen garden slaw, grilled pineapple, green papaya, coconut chilli lime dressing	36
Market Fish – Daily Special served with seasonal kitchen garden accompaniment	36
Ploughman's board Adam's Continental gypsy ham, salami, pressworst, Maffra cloth cheddar, heritage tomato, house pickles, organic olives, tomato relish, spiced pecan & macadamias, sourdough baguette	28
Tasting plate of local cheeses sourced with 100km served with apple, quince paste, house made lavosh, fruit and nut bread Nannybert goat camembert Summerland camel Persian feta Pure Artisan triple cream brie	28
Fries , rosemary salt	8

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