



BREAKFAST

Weekdays 8.30 - 11am

Weekends 8 - 11.30am

Warm spiced pumpkin & pecan bread , peach & papaya jam	10
Leavain fruit & nut bread , strawberry jam	10
Coconut lime brown rice pudding , grilled peach, mango, shaved coconut	16
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, sesame cheese, watercress, free range poached egg	22
Sweet potato falafels , beetroot labneh, dukkah, grilled haloumi, shaved asparagus, poached free range eggs, Ghost Gully leafy greens	23
Gardener's breakfast , bacon steak, Upper Brookfield avocado, debrecener sausage, mushrooms, crumbed Pure Artisan brie, poached free range eggs, garden greens, spiced peach 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 Avocado	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 – 2pm

Coolmunda marinated organic olives , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	10
Buddha bowl , kitchen garden greens, wild & brown rice, brassica, carrot kraut, activated sprouts, pickled cauliflower, sesame cheese, free range beetroot boiled egg	24
Twice baked spinach & pea soufflé , heritage zucchini & squash, olive tapenade, Summerland camel Persian feta, nasturtium flower vinaigrette, Ghost Gully leafy greens	26
Roast rolled organic Green Ag turkey thigh , lentils du puy, heritage carrot, beetroot, cherries, radicchio, hummus, tahini dressing	34
Indonesian marinated Mooloolaba Prawns, pork belly , green mango, cabbage and Asian green salad, macadamias, crispy shallots, chilli, lime & coconut dressing	36
Market Fish – Daily Special served with seasonal kitchen garden accompaniment	36
Ploughman's board Adam's Continental small goods, native bush spiced kangaroo, pork belly potato croquette, Maffra cloth cheddar, house pickles, melon, Coolmunda olives, tomato relish, kitchen garden leafy greens, sourdough baguette	28
Selection of Australian cheeses served with apple, quince paste, house made lavosh, fruit and nut bread Charlton's Choice Organic Buffalo Blue Summerland camel Persian feta Pure Artisan triple cream brie	28
Toasted Reuben Panini , salad	18
Fries , rosemary salt, house made aioli	8
Little Diggers lunch (children 12 and under)	15

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