



BREAKFAST

Weekdays 8.30 - 11am

Weekends 8 - 11.30am

Warm spiced banana & pecan bread , lime curd, mixed berry compote	10
Leavain fruit & nut bread , peach and papaya jam	10
Chia pudding , Summerland Dairy camel milk and fig, wild berry sorbet, mango, coconut, roasted macadamias	16
Wild Canary macadamia granola , candied rosella, honeycomb, labneh, dragon fruit, grilled pineapple	16
Classic breakfast , Adams smoked bacon, poached free range eggs, beetroot relish, garden greens, sourdough toast	18.5
Buddha bowl , kitchen garden greens, quinoa, brassica, carrot kraut, golden raisins, sesame cheese, watercress, free range poached egg	22
Pork belly , poached free range eggs, whey roasted carrots, pumpkin hummus, pepitas, salsa verde, sourdough toast	23
Gardener's breakfast , bacon steak, slow roasted tomatoes, 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
Little Diggers Breakfast (children 12 and under)	9
Scrambling of eggs additional	1

EXTRAS available as an accompaniment to your meal only

Gluten free bread Sourdough	3
Mushrooms 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 – 2pm

Coolmunda marinated organic olives , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	10
Twice baked spinach & pea soufflé , heritage zucchini & squash, olive tapenade, Summerland camel Persian feta, Ghost Gully leafy greens	26
Roast & pickled pumpkin , haloumi, freekah, hommus, watercress, burnt lemon dressing	26
Lamb rump , eggplant caponade, heritage tomato, charred onion, green beans, bocconcini pearls, black tahini dressing	32
Duck , grilled fig, hay smoked beetroot, lentils, lemon myrtle labneh, caramelised fig balsamic	34
Market Fish – Daily Special served with seasonal garden accompaniment	36
Ploughman's board Adam's Continental small goods, native bush spiced kangaroo, Maffra cloth cheddar, house pickles, tomato relish, Coolmunda olives, kitchen garden leafy greens, sourdough & lavosh	28
Selection of Australian cheeses served with apple, quince paste, house made lavosh, fruit and nut bread	28
Charlton's Choice Organic Buffalo Blue Summerland camel Persian feta Pure Artisan triple cream brie	
Sandwich – Daily Special served with seasonal garden accompaniment	22
Fries , rosemary salt, house made aioli	8
Little Diggers lunch (children 12 and under)	15

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