



BREAKFAST

Weekdays 8.30 am – 11am

Weekends 8 am – 11.30 am

Warm strawberry & rhubarb bread , white chocolate macadamia, strawberry compote	10
Levain fruit & nut bread , honeycomb, butter	10
Coconut lime brown rice pudding , mango, blueberries, passionfruit ice cream	16
Wild Canary macadamia granola , camel milk pannacotta, vanilla poached pear, blood orange, strawberries	18
Classic breakfast , Adams smoked bacon, poached free range eggs, beetroot relish, garden greens, sourdough toast	18.5
Heritage tomato , buffalo mozzarella, olives, zucchini, garden herbs, poached free range egg, caramelised balsamic, walnut rye toast	22
Loop bowl , kitchen garden greens, brassica, kimchi, roasted chickpeas, ancient grains, sesame cheese, free range poached egg, pumpkin hummus	22
Korean fried pastured chicken waffles , cucumber, mango, apple salad, black sesame seeds, fried egg, saffron aioli	24
Nasi Goreng , chorizo, lamb, coconut basmati rice, prawn crackers, house pickles, fried egg, sambal	26
Gardener's breakfast , bacon steak, slow roasted tomatoes, debrecener sausage, mushrooms, grilled haloumi, avocado, poached free range eggs, garden greens, 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 slow roasted tomatoes	4
bacon debrecener sausage haloumi feta avocado	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 - 3.00pm | weekends 8:00am – 4:00pm

One bill per table | wildcanary.com.au



LUNCH

Weekdays 11.30 am – 2 pm

Weekends 12 pm – 2 pm

Coolmunda marinated organic olives , Leavain sourdough, smoked olives extra virgin olive oil, Lirah caramelised balsamic	12
Loop bowl , kitchen garden greens, brassica, kimchi, roasted chickpeas, ancient grains, sesame cheese, pumpkin hummus	24
Twice baked mushroom soufflé , Little Acre mushrooms, char grilled asparagus, dried porcini gremolata, Summer Land Camel feta, Ghost Gully leafy greens	26
King quail , peach, fennel, purplette onion, freekeh, asparagus, lemon myrtle labneh	32
Eggcettera long paddock lamb , beetroot risotto, almond dukkah, roast beetroot, blistered tomato, sumac yoghurt, blood orange	34
Tommerup's pastured rose veal crepinette , rainbow carrots, heritage zucchini, chard, quinoa, chocolate coffee soil, jus	35
Market Fish – Daily Special served with seasonal garden accompaniment	36
Ploughman's board Adam's Continental small goods, Farmhouse terrine, lamb ribs, melon, Maffra Farmhouse Cheddar, tomato relish, Coolmunda olives, pumpkin hummus, kitchen garden leafy greens, sourdough & lavosh	28
Selection of Farmhouse Dairy cheeses served with apple, quince paste, house made lavosh, fruit & nut bread Maffra , cloth cheddar Charltons Choice , organic blue cow Bangalow Cheese Company triple cream brie	28
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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