



## BREAKFAST

**Weekdays 8.30 - 11am**

**Weekends 8 - 11.30am**

<b>Warm spiced pumpkin &amp; pecan bread</b> , peach & papaya jam	10
<b>Leavain fruit &amp; nut bread</b> , strawberry jam	10
<b>Coconut lime brown rice pudding</b> , grilled peach, mango, shaved coconut	16
<b>Wild Canary macadamia granola</b> , camel milk pannacotta, berries	16
<b>Classic breakfast</b> , Adams smoked bacon, poached free range eggs, beetroot relish, garden greens, sourdough toast	18.5
<b>Buddha bowl</b> , kitchen garden greens, quinoa, carrot kraut, pecans, golden raisins, sesame cheese, watercress, free range poached egg	22
<b>Sweet potato falafels</b> , beetroot labneh, dukkah, grilled haloumi, shaved asparagus, poached free range eggs, Ghost Gully leafy greens	23
<b>Gardener's breakfast</b> , bacon steak, Upper Brookfield avocado, debrecener sausage, mushrooms, crumbed Pure Artisan brie, poached free range eggs, garden greens, spiced peach relish, sourdough toast	26
<b>Free Range Poached eggs</b> 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**

<b>Coolmunda marinated organic olives</b> , Leavain sourdough, extra virgin olive oil, Lirah caramelised balsamic	10
<b>Buddha bowl</b> , kitchen garden greens, quinoa, carrot kraut, activated sprouts, pickled cauliflower, pecans, sesame cheese, free range beetroot boiled egg	24
<b>Twice baked pumpkin soufflé</b> , golden beetroot, olive tapenade, Summerland camel Persian feta, nasturtium flower vinaigrette, Ghost Gully leafy greens	26
<b>Roast duck breast &amp; confit leg</b> , kitchen garden herb and ricotta gnocchi, grilled Mediterranean vegetables, nasturtium pesto	34
<b>Indonesian marinated Mooloolaba Prawns, pork belly</b> , green mango, cabbage and Asian green salad, macadamias, crispy shallots, chilli, lime & coconut dressing	36
<b>Market Fish – Daily Special</b> served with seasonal kitchen garden accompaniment	36
<b>Ploughman's board</b> Adam's Continental small goods, native bush spiced kangaroo, pork belly potato croquette, Maffra cloth cheddar, house pickles, melon, organic Coolmunda olives, tomato relish, kitchen garden leafy greens, sourdough baguette	28
<b>Selection of Australian cheeses</b> served with apple, quince paste, house made lavosh, fruit and nut bread	28
<b>Charlton's Choice Organic Buffalo Blue</b> <b>Summerland camel Persian feta</b> <b>Pure Artisan triple cream brie</b>	
<b>Toasted Reuben Panini</b> , salad	18
<b>Fries</b> , rosemary salt, house made aioli	8

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