



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 jam, butter	10
Rain fed brown rice, coconut & lime pudding , dragonfruit, spiced poached pineapple, finger lime caviar, pina colada sorbet	16
Wild Canary macadamia granola , camel milk pannacotta, vanilla poached pear, candied rosella, honeycomb	18
Classic breakfast , Adams smoked bacon, poached free range eggs, beetroot relish, garden greens, sourdough toast	18.5
Mushroom medley , beetroot, Persian camel feta, free range poached eggs, dukkha, burnt orange dressing, walnut rye toast	23
Slow roast brisket , fire roasted peppers, babaganoush, chorizo, roast chickpeas, wilted greens, free range poached eggs, sourdough	24
Gardener's breakfast , bacon steak, slow roasted tomatoes, debrecener sausage, mushrooms, grilled haloumi, 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	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
Heritage carrot , brown butter & cocoa coffee soil, charred leek, cauliflower, smoked strawberry gum yoghurt, rain fed brown rice, mustard leaf	24
Twice baked spinach & basil soufflé , heritage tomato, Summerland camel Persian feta, olive soil, Ghost Gully leafy greens, herb oil	26
Garnisha red curry slow braised beef cheek, brassica, kitchen garden leafy greens, oyster mushrooms, ancient grains	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, Australian bush pepper seasoned kangaroo skewers, Maffra cloth cheddar, house pickles, tomato relish, pumpkin hommus, Coolmunda olives, kitchen garden leafy greens, sourdough & lavosh	28
Selection of Farmhouse Dairy cheeses served with apple, quince paste, house made lavosh, fruit and nut bread Maffra Cloth , aged cheddar Charltons Choice , organic blue cow Mount Tamborine Pure Artisian 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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