



Wildflower Dinner

Small | Share Plates

Turkish Garlic Paddle Bread (V)	8
Duck Bao Smoked duck bao bun kimchi miso aioli cucumber baby cos	13
Coconut Poached Chicken Salad Free range chicken breast poached in coconut wombok radish Asian herbs sesame ginger dressing (GF)	13
Beef Spring Roll (2) Slow cooked beef brisket spring roll black bean & ginger wasabi mayo	14
Chicken Liver Parfait Chefs own house made pate with ruby port sweet onion jam toasted sourdough crispy pork (GFO)	15
Goats Cheese Croquettes Little white goat's cheese baby beetroot salsa verde candied walnuts	15

Mains

Tandoori Chicken Salad Grilled chicken breast organic leaves spice roast chickpeas cucumber pita croutons yoghurt mint dressing	20
House made Beef Burger Bacon aioli onion rings Swiss cheese chilli tomato relish chips (GFO/DFO)	21
Rigatoni Pasta Rigatoni pasta charred leek forest mushrooms chestnuts gruyere (V/DFO)	24
	Add chicken 28
Fritto Misto Tempura local whiting chilli salt calamari petite Caesar salad caper dill mayo chips (DFO)	24
200g Rump Steak Skordalia (garlic mash) Gympie green beans bearnaise (GF)	34
Pork Cutlet Parmesan & thyme breaded pork celeriac slaw pink peppercorn cream chips	34
Market Fish of the day Kipfler potato smoked ham lentils broad beans chard pea & tarrogan (GF)	35
Prawn, Bug & Pork Gnocchi Mooloolaba prawns pork belly Moreton bay bug potato gnocchi shellfish pernod cream	36
Braised Lamb Horseradish mash cumin roast carrots roast onion black beer jus	37
Eye Fillet Potato gratin charred witlof Gorgonzola fig jam jus (DF/GFO)	41



Extra's

9 each, 2 for 16 or 3 for 22

Baby carrots | Gympie green beans | feta | cumin seeds
 Wombok | radish | fried shallot | coriander | mint | sesame | ginger
 Greek salad | house dressing
 Thick cut chips | roast garlic aioli

Sweet Treats

Fried churros **14**
 Coffee & white chocolate sauce | cacao | hazelnut

Wildflower Crumble **14**
 Pear | rhubarb | thyme | vanilla gelato | brandy anglaise (GFO)

Jaffa Panna cotta **15**
 Milk chocolate & | honeycomb | chocolate pearls | salted caramel gelato

Gelato – (ask for our daily flavours) **2 scoop 7**
3 scoop 12

Chef's selection of local cheese **9 each**
 Woombye brie - Kenilworth cheddar - Gorgonzola | quince paste | apple | grapes | lavosh (GFO)

Liquid Desserts

Limoncello **9**

Liqueur coffee:
 ask for our Wildflower favourite selections **14**

Liqueur coffee & cream:
 Choice of liqueur as per affogato below | espresso coffee | cream **14**

Affogato:
 Choice of frangelico, baileys, butterscotch schnapps or kahlua | espresso coffee ice-cream **16**

Tiramisu **16**
 Amaretto | white & milk chocolate liqueurs | coffee | cream | savoiardi biscuit

Wildflower dingbat **18**
 Bacardi | baileys | ice-cream | milk (grownups thickshake)

To share - long kiss goodnight **24**
 Served warm | frangelico | baileys | butterscotch schnapps | cream

***Other items available from our cocktail list**