

The Wild Flower Bar & Dining.  
 Inspired by the food of the sun, from the Mediterranean to Morocco.  
 Food for the well travelled, creating theatre and fun within the restaurant environment.  
 De-mystifying the 'special occasion' and reinventing elegant chic casual dining.  
 Welcome to your new local, we look forward to seeing you often.  
 Relax Unwind Enjoy  
**CULINARY DIRECTOR** Sean Connolly

**HEAD CHEF** Tony Gibson  
**RESTAURANT MANAGER** Christophe Repetto **SOMMELIER** Alessio Rubini

Please be advised that all credit card transactions attract a 1.5% fee. Cheque account and savings account transactions do not attract a fee.

**STARTERS**

Freshly shucked oysters, natural or mignonette	5 ea
Scampi crudo, lemon, chilli, olive oil	24
Octopus carpaccio, caper vinaigrette	24
Duck liver parfait, Madeira jelly, volcanic salt, crostini	22
Steak tartare made tableside	28

**TO SHARE**

Pizzetta with confit garlic & rosemary, house ricotta	20
Vegetable fritto misto, salted egg yolk aioli	22
Crisp fried school prawns, preserved lemon aioli	26
Pino's cured meat plate with marinated olives and pane carasau	29

**PASTA**

Linguine, diamond shell clams, parsley, garlic & chilli	28	35
Pappardelle, duck ragu	26	33
Caserecce, milk braised bolognese	22	29

**MAINS**

Snapper en papillote, garden tomatoes, basil	36
Baked eggplant, goats cheese & chilli pangrattato	28
Chargrilled baby chicken, lemon, chilli, pistachio pesto	34
Pork chop, salsa verde	34
Sirloin steak on the bone, béarnaise sauce	42
Seasonal fish from the coast - available from our <b>ocean shelf</b> - simply grilled with lemon & your choice of: Café de Paris butter, herb salsa or hollandaise	Market price

**COMMUNAL**

Salt crust fish for two (allow 30 minutes) - salmoriglio	80
1 kilo dry aged T-bone - grilled over grapevines	95

**VEGETARIAN AND SIDES**

Salad of bitter leaves, avocado, fine herbs, dijon vinaigrette	11
Heirloom tomato, salted black olives, parsley oil, basil	11
Rocket, sorrel, watercress and pecorino	11
Beetroot, orange, labne, pistachio	11
Cavolo nero, wild garlic, ortiz anchovy, chilli	11
Broccolini, chilli, orange oil	11
French fries, bloody mary ketchup	8