

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 Gregory Llewellyn
 RESTAURANT MANAGER Christophe Repetto SOMMELIER Alessio Rubini

TO SHARE

Freshly shucked Appellation oysters, NSW, natural or mignonette	5 ea
Scampi crudo, WA, lemon, chilli, olive oil	25
Freemantle octopus carpaccio, WA, caper vinaigrette	25
Thirlmere chicken liver parfait, NSW, Madeira jelly, volcanic salt, crostini	23
Steak tartare, Cape Grim, TAS, made tableside	29
Pizzetta with confit garlic & rosemary, house ricotta 🌱	21
Whole crisp fried school prawns, Hawkesbury River, NSW, preserved lemon aioli	27
Pino's cured meat plate, NSW, marinated olives & pane carasau	30

PASTA

Ricotta gnudi, spring green, hazelnut, pecorino	26	33
Caserecce, milk braised bolognese	23	30
Rigatoni, Coffs Harbour king prawns, NSW, tomato, basil, chilli	29	36

MAINS

Bouillabaisse of local seafood, saffron potato, leek, rouille	37
Bell's garden eggplant moussaka, tomato, pecorino sauce, pangrattato 🌱	29
Game farm Tuscan fried chicken, preserved lemon aioli, NSW	33
Berkshire pork chop, Byron Bay, NSW, salsa verde	35
Sirloin steak on the bone, Brooklyn Valley, NSW, béarnaise sauce	43
Riverina slow braised beef cheek, Paris mash, bourguignon sauce, NSW	34
Seasonal whole fish from the coast - available from our ocean shelf - simply grilled with lemon & your choice of: Café de Paris butter, salmoriglio or hollandaise	Market price

COMMUNAL

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

VEGETARIAN AND SIDES 🌱

Salad of spring leaves, red wine vinegar, Dijon dressing	13	18
Heirloom tomato, salted black olives, parsley oil, basil	13	18
Roasted carrot, almond, kale, labna	13	18
Cavolo nero, wild garlic, Ortiz anchovy, chilli	13	18
Broccolini, pickled chilli, lemon	13	18
Paris mash	11	
French fries, bloody mary ketchup	8	

🌱 Please feel free to create your own plant based menu from our sides