

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

SOMMELIER Alessio Rubini

TO START

Freshly shucked Appellation oysters, NSW, natural or mignonette	5 ea	
Scallop crudo, chilli, coriander, finger lime	26	
Roast Arrow Squid, Romesco, green olive	25	
Country style terrine, pork, chicken liver, piccalilli	23	
Steak tartare, Cape Grim, TAS, made tableside	29	
Pizzetta with confit garlic & rosemary, house ricotta	21	
Stracciatella, salted egg yolk, grilled bread	19	
Pino's cured meat plate, NSW, marinated olives & pane carasau	30	

PASTA

Linguine, saffron, lemon	19	
Ricotta gnudi, spring green, hazelnut, pecorino	26	33
Rigatoni, Coffs Harbour king prawns, NSW, tomato, basil, chilli	29	36

MAINS

Roasted Snapper, Pistou, garden vegetables	42	
Charcoal roasted swordfish, Messina sauce	39	
Bell's garden eggplant parmigiana, tomato, pecorino, basil	29	
Berkshire pork chop, Byron Bay, NSW, salsa verde	35	
Steak Tagliata, rocket, rosemary, lemon, parmesan	43	
Seasonal whole fish from the coast - available from our ocean shelf - simply grilled with lemon & your choice of: Café de Paris butter or salmoriglio		Market price

COMMUNAL

Salt crust fish for two (allow 30 minutes) - salmoriglio	80	
800 gram Brooklyn Valley rib eye, NSW - grilled over grapevines	95	
Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies	85	

VEGETARIAN AND SIDES

Salad of spring leaves, red wine vinegar, Dijon dressing	13	18
Village salad, Will Studd fetta, oregano, caper, tomato	13	18
Roasted carrot, almond, kale, labna	13	18
Broccolini, pickled chilli, lemon	13	18
Fire roasted potatoes, dill, garlic confit		13
French fries, bloody mary ketchup	8	

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