

Wild Thyme

Restaurant and Bar

*"Just as bees make honey from wild thyme, the strongest and driest of herbs,
So can we profit from the most difficult of experiences."
- Plato*

BREAKFAST

Toast Sourdough/soy/quinoa and mixed grain/light rye/gluten free	8
Served with your choice of 2 spreads - vegemite/peanut butter/marmalade/mixed berry jam/honey/Nutella	
Eggs your way	12
Free range eggs - poached/scrambled/fried on your choice of toasted bread	
Brekkie Burger	14
Brioche, crispy bacon, fried eggs, potato rosti, rocket, provolone cheese and tomato relish	
Omelette	16
With baby spinach, porcini mushrooms, chorizo and parmiggiano reggiano on sourdough	
Bircher Muesli	12
Housemade Bircher muesli with yoghurt, toasted coconut and mixed berries	
Porridge	12
Oats, raisins, sultanas, toasted pepitas and chia banans drizzled with honey	
Granola Fruit Bowl	16
Fresh seasonal fruit, spiced coconut, fig granola and sweetened yoghurt	
Avo Smash	18
Avocado, mint and feta smash, topped with a poached egg on light rye bread	
The Healthy One	21
Avocado, Roma tomatoes, rocket, ricotta, smoked salmon and a poached egg on soy quinoa toast	
The Grande	26
Eggs your way, grilled chorizo, wilted baby spinach, tomato, crispy bacon, potato rosti, rosemary and thyme infused mushrooms on your choice of toasted bread	

ADD ONS

Avocado	5
Sauteed spinach	4
Bacon	5
Funghi	5
Smoked Salmon	5
Extra Egg	3

COLD PRESSED JUICES

Aussie Sunshine	8
Delicious, straight up, cold pressed orange juice	
Raring To Go	10
Sweet, tropical and just and just a hint of tartness. A refreshing combination of mandarin, berries, watermelon and grapefruit	
Hold Your Horses	10
A combination of leafy greens mixed with apple to help give your day the boost you need	

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STARTERS

Grilled sourdough with marinated olives, olive oil and balsamic <i>vegetarian</i>	8
Garlic, sea salt and chilli pizetta <i>vegan</i>	12
Garlic, sea salt and rosemary pizetta <i>vegan</i>	12
Roast pumpkin and pine nut arancini with scarmorze cheese and horseradish crème fraiche <i>vegetarian</i>	12
Dukkah crumbed eggplant with honey roasted figs and balsamic <i>vegetarian, gf</i>	17
Calamari, king prawns, baby octopus and scallops with lime aiolo <i>gf, df</i>	21
Gin and beetroot salmon crudo with frisse, dill, crostini, wasabi aioli and crispy watermelon	18
Antipasto with prosciutto, sopressa, bresaola, mortadella, buffalo mozzarella, fresh honeycomb, olives, truss tomatoes, watercress, fennel and radish salad with crostini	28

SALADS/SIDES

Mesculin, cherry tomatoes, baby fennel, radish, onions and sprouts dressed in mustard vinaigrette <i>vegan</i>	12
Quinoa, watercress, roasted heirloom carrots, baby leeks, baby fennel, beetroot and charred goats cheese with extra virgin olive oil <i>vegetarian, gf</i>	17
Lemon pepper chicken, butter lettuce, radicchio, olive tapenade, grana padano, crostini, jamon with anchovy and parmesan dressing	17
Paris mash with caramalised dressing <i>vegan</i>	10
Portabello mushrooms sauteed with silver beets and olive oil <i>vegan, gf</i>	12
Rustic potato chips with truffle aioli <i>vegan</i>	10
Kumara chips with horseradish crème fraiche <i>vegetarian</i>	12

MAINS

Pork belly, kumara and celeriac gratin, heirloom carrots with plum and apple compote <i>gf</i>	29
Pesto lamb cutlets with duck fat rosemary chats, truss tomatoes and black garlic bearnaise <i>gf</i>	38
Honey roasted cauliflower with kale capers, insalata di quinoa, tomato fonduta and aged balsamic <i>vegetarian</i>	27
Wild caught barramundi in light beer batter with chips, watercress insalata and caper aioli <i>df</i>	26
Corn fed chicken with prosciutto, taleggio, dried tomatoes, pease, lentils and dutch carrot puree with red wine sugo <i>gf</i>	32
Steak of the week (see specials board)	
Fish of the week (see specials board)	

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PASTA

Pork, veal and beef ragu with spaghetti in a Napolitana sauce with Grana Padano	26
King prawns, scallops, Loligo squid, clams, chilli and garlic in a zest prawn bisque <i>df</i>	32
Roast pumpkin gnocchi with roasted cauliflower, pine nuts, tomatoes, scarmorza and silver beets in a browned lemon butter, mushroom and sage ragu <i>vegetarian</i>	25
Pappardelle with braised beef brisket, balsamic and pecorino scales	28
Risotto of the week (<i>see specials board</i>)	

PIZZA

Margherita <i>vegetarian</i>	21
Tomato base, buffalo mozzarella, basil, parmesan and oregano	
'Nduja	25
'Nduja sugo, artichokes, salami, mortadella, mushrooms, mozzarella, olives and pecorino	
Vegetariana <i>vegetarian</i>	24
Roast pumpkins, artichokes, cherry tomatoes, ricotta, mozzarella, rocket, oregano, Grana Padano and extra vergin olive oil	
Prosciutto	26
Tomato base, scarmorza afumicata, mozzarella, prosciutto, figs, baby rocket and extra virgin olive oil	
Quattro Formaggi	26
Tomato base, gorgonzola dolce, mozzarella, ricotta, basil, pecorino, truffle oil and oregano	
Puttanesca (<i>see specials board</i>)	27
Tomato base, garlic, chilli, cherry tomatoes, olives, capers, anchovies, basil, buffalo mozzarella, oregano and parmesan	
Seafood	29
Tomato base, mozzarella, prawns, clams, baby octopus, squid, scallops, spinach, chilli, cherry tomatoes, pecorino, basil and oregano	
Campagnola	26
Italian pork sausage, pepperoni, double smoked ham, basil, onion, potato, mushrooms, buffalo mozzarella, Grana Padano and oregano	
Pulled Beef	26
Tomato base, brisket, porcini mushrooms, potatoes, rosemary, onion, buffalo mozzarella and pecorino romano	

DESSERT

Tiramisu with coffee infused savoiardi biscuits and mascarpone with cacao <i>vegetarian</i>	14
Rosewater panna cotta with raspberry, white peach and pink peppercorn glaze <i>vegetarian, gf</i>	12
Cheesecake of the day (<i>see specials board</i>)	14
Gelato (<i>two or three scoops, selected flavours</i>) <i>vegetarian</i>	7 9
Bombolini doughnuts with roasted hazelnuts and nutella cream <i>vegetarian</i>	12
Affogato (<i>optional with your choice of liqueur</i>) <i>vegan, gf</i>	8 20

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WINE LIST

	450mL	glass	bottle
SPARKLING			
MOJO Fizz NV (Brut Cuvee) <i>Adelaide Hills, SA</i>		9	30
Dal Zotto Pucino Prosecco NV <i>King Valley, VIC</i>		10	41
Mumm Cordon Rouge <i>Champagne, France</i>			90
WHITES			
Legacy Sauvignon Blanc <i>Sebel House Wine</i>	22	8	36
Legacy Chardonnay <i>Sebel House Wine</i>	22	8	36
Legacy Pinot Grigio <i>Sebel House Wine</i>	22	8	36
Wild Rock Marlborough Sauvignon Blanc <i>Marlborough, NZ</i>			45
Hill-Smith Estate Sauvignon Blanc <i>Eden Valley, SA</i>		9.5	39
Forest Hill, Highbury Fields Chardonnay <i>Great Southern, WA</i>		9.5	39
Giants Steps Estate Range Chardonnay <i>Yarra Valley, VIC</i>			56
Ninth Island Pinot Grigio <i>Tamar Valley, TAS</i>		10	42
Lark Hill Canberra Region Riesling <i>Canberra Region, ACT</i>		10	42
Chalmers Wine Vermentino <i>Heathcote, VIC</i>		16	46
Christobels Moscato <i>Barossa, SA</i>		8	37
REDS			
Legacy Cabernet Merlot <i>Sebel House Wines</i>	22	8	36
Legacy Shiraz Cabernet <i>Sebel House Wine</i>	22	8	36
Save our Souls Sangiovese <i>Mornington Peninsula, VIC</i>			46
First Creek Tempranillo <i>Orange, NSW</i>		10	42
Giant Steps Yarra Valley Merlot <i>Yarra Valley, VIC</i>			56
House of Plantagenet Pinot Noir <i>Great Southern, WA</i>			50
McWilliam's Appellation Syrah <i>Canberra Region, ACT</i>		9.5	39
Tar & Roses Heathcote Shiraz <i>Heathcote, VIC</i>		10	42
Mountadam High Eden Patriarch Shiraz <i>Eden Valley, SA</i>			69
Forest Hill, Highbury Fields Cabernet Sauvignon <i>Great Southern, WA</i>		9.5	39
ROSE			
Legacy Rose <i>Sebel House Wine</i>	15	8	36
La Linea Mencia Rose <i>Adelaide Hills, SA</i>		15	44
PORT AND DESSERT WINE			
Robert Stein Harvest Gold <i>Mudgee, NSW</i>		9	
Campbells Classic Rutherglen Muscat <i>Rutherglen, VIC</i>		13.5	
Frogmore Creek Ruby Port NV <i>Coal River Valley, TAS</i>		9.5	