

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

STARTERS

Grilled sourdough with marinated olives, olive oil and balsamic <i>vegetarian</i>	8
Garlic, sea salt and chilli pizzetta <i>vegan</i>	12
Garlic, sea salt and rosemary pizzetta <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, Meredith chevre, ricotta, honey roasted figs, berries and balsamic <i>vegetarian, gf</i>	17
Pan seared scallops, spiced almond romesco, pear tartare, Avruga caviar and polenta <i>gf, df</i>	21
Calamari, king prawns, baby octopus and scallops with lime aioli <i>gf, df</i>	23
Gin and beetroot salmon crudo with frisse, dill, crostini, wasabi aioli and crispy watermelon	18
Antipasto with San Danielle 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 onion <i>vegetarian</i>	10
Portabello mushrooms sauteed with silverbeets and garlic <i>vegan, gf</i>	12
Rustic potato chips with truffle aioli <i>vegetarian</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, confit black garlic and bearnaise <i>gf</i>	38
Honey roasted cauliflower with silverbeet, insalata di quinoa, romesco and aged balsamic <i>vegetarian, gf</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, peas, lentils and dutch carrot puree with red wine jus <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 spaghetti in a Napolitana sauce with Grana Padano	26
King prawns, scallops, loligo squid, clams, chilli and garlic linguine in a zesty prawn bisque <i>df</i>	32
Roast pumpkin gnocchi with roasted cauliflower, pine nuts, tomatoes, scarmorza affumicata and silverbeet in a browned lemon butter, mushroom and sage ragu <i>vegetarian</i>	25
Pappardelle with braised beef brisket, balsamic and pecorino flakes	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 pumpkin, artichoke, cherry tomatoes, ricotta, mozzarella, rocket, oregano, Grana Padano and extra virgin olive oil	
Prosciutto	26
Tomato base, scarmorza affumicata, 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	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, potato, 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>vegetarian, gf</i>	8 20
Cheese platter with Drunken Buffalo, Milawa Blue, Maffra Peppercorn Cheddar, rosemary and sea salt crackers, fresh honey comb and figs <i>GF</i>	26