

# WILDFLOWER

our offering is curated around the produce and friends we love, the limitations and confines we work within, the people and team that we create with, and our beloved pie warmer. a remnant of our last kitchen tenants that has shown us good food can be done well when all of these elements work together. there are no bells and whistles here, just silver platters, delicious things and good beer.

eat with your hands, share, tear, swipe, dab, slurp, dribble if you must, and enjoy the simplicity, care and thought that has gone into the growing, sourcing and producing the food on our little menu.

april 2024

**warm ap bakery baguette, camden gold cultured butter \$9**

**house pickles and ferments \$18**

*served with goldstreet cloud curd & marinated jersey cheese*

**our favourite local cheese \$23**

*featuring gowrie farm farmhouse camembert, the pines three daughter's' cow's milk cheddar, plus dried fruit, croutons & malfroys wild honey*

**porcine terrine \$21**

*served with cornichons, tarragon mustard and ap baguette croutons*

**grilled goldstreet jersey cheese \$20\***

*served with aleppo pepper, garlic and olive oil*

**house confit fish \$28**

*served with soft boiled egg, capers and horseradish cows curd*

**frites \$9**

*served with housemade mayonnaise*

*\* pending availability*