

## ALL DAY BREAKFAST

<b>TOAST</b>	<b>11</b>
Sourdough, multigrain or fruit toast with butter and choice of spread: jam, peanut butter, honey or vegemite. <b>GLUTEN FREE TOAST +3.5</b>	
<b>STACKED RICOTTA AND BLUEBERRY HOT CAKE</b>	<b>28</b>
Ricotta and blueberry pancakes with raspberry coulis, tangy lemon curd and seasonal berries and finished with vanilla mascarpone, white chocolate crumble and meringue. <b>ADD BACON 6.5   ADD GRILLED HALLOUMI 5.5</b>	
<b>BREKKIE FOLD</b>	<b>27</b>
A hearty breakfast fold with house made pork and fennel sausage patties, sliced tomato, caramelised onion, sliced avocado, cheese, fried egg on a flat bread and our signature burger sauce with a side of hash browns. <b>VEG OPTION: ROASTED MUSHROOM</b>	
<b>CHILLI SCRAMBLED EGGS</b> <b>VEG / GFO</b>	<b>26</b>
Folded eggs with Meredith goat's fetta, accompanied by chilli sambal, and topped with parmesan, crispy shallots, chilli, and coriander & served on thick cut sourdough. <b>ADD BACON 6.5   ADD GRILLED HALLOUMI 5</b>	
<b>ZUCCHINI CORN &amp; HALLOUMI FRITTERS</b> <b>VEG</b>	<b>28</b>
Chunky avocado salsa, house made chilli jam, jalapeño popper, poached egg and garnished with sweet potato crisp and a lime wedge. <b>ADD GRILLED HALLOUMI 5.5   ADD SALMON 6.5</b>	
<b>SMASHED AVOCADO</b> <b>VEG / GFO</b>	<b>26</b>
Smashed avocado on toasted sourdough multigrain, topped with cherry tomatoes, fresh basil, Meredith goat's fetta, lime wedge and a mix of toasted pumpkin and sunflower seeds and poached egg and finished with housemade salsa verde and drizzle of balsamic glaze. <b>ADD SALMON 6.5 ADD   BEETROOT RELISH 3.5</b>	
<b>SMOKED SALMON ROSTI</b>	<b>28</b>
House made potato rosti with smoked salmon or thyme garlic mushroom, romesco sauce, sauteed green beans, broccolini and spinach, charred lemon and a poached egg and finished with lemon-pepper seasoning, Meredith goat's fetta, salsa verde and sprinkle of crushed hazelnut and almond flakes. <b>VEG OPTION: THYME GARLIC MUSHROOM ROSTI</b>	
<b>HONEY SOY GARLIC PORK BELLY STACK</b> <b>GFO</b>	<b>27</b>
Succulent pork belly glazed in a honey-soy-garlic reduction, served over housemade crisp golden hash browns. Topped with gently poached eggs and house pickled cabbage. Finished with housemade roasted romasco and a smokey chipotle hollandaise. <b>ADD BACON 6.5   ADD GRILLED HALLOUMI 5.5</b>	
<b>EGGS ON TOAST</b> <b>VEG</b>	<b>16</b>
Folded   Sunny Side Up   Poached on Sourdough	
<b>ADD ON'S</b>	
Extra Egg   Extra Toast   GF Bread   Beetroot Relish   Chipotle Hollandaise   Traditional Hollandaise	
Bacon   Smoked Salmon	
Hash Brown   Smashed Avo   Grilled Halloumi   Sautéed Mushrooms   Sautéed Spinach   Meredith's Goat Fetta	
Sweet Potato Croquettes (2pcs) <b>VEG</b>	

**VEG** - Vegetarian **GF** - Gluten Free **GFO** - Gluten Friendly Option available

\*\*NOT ALL INGREDIENTS ARE LISTED ON DISHES\*\*

## LUNCH (FROM 11 AM)

<b>MUSHROOM ARANCINI</b> <b>VEG</b>	<b>22</b>
Housemade golden-fried porcini mushroom arancini on a base of Meredith goat's fetta, topped with basil pesto aioli and garnished with shredded parmesan.	
<b>GARLIC PARMESAN &amp; POTATO GNOCCHI</b> <b>VEG</b>	<b>30</b>
Housemade potato gnocchi prepared with pumpkin, cherry tomatoes, red onion, and baby spinach, all enveloped in a rich, creamy pesto sauce and garnished with pumpkin & sunflower seeds, crispy sage, and truffle pecorino.	
<b>KATSU CHICKEN BURGER</b>	<b>28</b>
Shichimi (7 Spices) marinated and panko-crumbed crispy chicken layered with fresh baby cos lettuce, tomato, tangy pickled onion, cucumber and Asian slaw served in a soft milk bun with katsu mayo and side of crispy chips.	
<b>SHER WAGYU BEEF BURGER</b>	<b>29</b>
Chargrilled premium Sher Wagyu beef pattie, baby cos lettuce, red onion, freshly sliced tomatoes, house made beetroot relish topped with gooey cheese, gherkins served in a soft milk bun with special burger sauce and side of crispy chips.	
<b>SCOTCH FILLET STEAK SANDWICH</b>	<b>32</b>
Succulent premium scotch fillet cooked medium on the char grill, served with baby spinach, caramelized onions, tomatoes, gooey cheese and a delightful Worcestershire mayo on turkish bread served with side of crispy chips.	
<b>LAMB SOUVLAKI</b>	<b>33</b>
Housemade lamb patties wrapped with fresh lettuce, tomato, onion and creamy tzatziki. Served with a side of traditional Greek salad and crispy chips. <b>VEG OPTION: HOUSEMADE FALAFEL</b>	
<b>MEXICAN SOFT SHELL TACOS</b>	<b>27</b>
Soft mini tortillas packed with a delightful blend of crunchy Asian slaw, coleslaw, charred corn kernels, and creamy avocado salsa. Top it off with a smoky chipotle-lime crema and fresh salsa verde, featuring your choice of: Crispy Chicken   Garlic Prawns   Crispy Fried Tofu <b>VEG</b>	
<b>SUPER GRAIN DIJON CHICKEN SALAD</b> <b>GFO</b>	<b>28</b>
Sous vide chicken with dijon and thyme served over black & brown rice, tri-coloured quinoa with baby spinach, broccolini, apple, cherry tomatoes, pickled onion, raisins and finished with Meredith goat's fetta, toasted sunflower and pumpkin seeds and drizzle of honey mustard dressing. <b>VEG OPTION: ROASTED PUMPKIN</b>	
<b>SALT &amp; PEPPER CALAMARI SALAD</b> <b>GF</b>	<b>29</b>
Crispy fried lemon pepper calamari, coleslaw, Asian Slaw, cucumber, orange segments, mint, cashew, crispy shallots, sesame seeds mixed with garlic, chilli & lime dressing and served with aioli.	
<b>NASI GORENG</b>	<b>28</b>
Indonesian-style fried rice featuring chicken, prawns, mixed vegetables, chilli, onions, bean sprouts, and topped with a sunny-side-up fried egg, all garnished with crispy shallots.	
<b>FISH &amp; CHIPS</b>	<b>30</b>
Beer battered market fish, crispy chips, remoulade sauce & a lemon wedge.	

Sides can only be ordered with main meal | Kitchen closes at 3pm  
We are not a gluten-free certified or halal certified business  
No split bills on weekends & public holidays | Public holiday surcharge 20%

## SOMETHING TO SHARE

<b>BOWL OF CHIPS</b>	<b>12</b>
Served with Aioli or Tomato Sauce	
<b>BOWL OF SWEET POTATO CHIPS</b>	<b>14</b>
Served with Aioli, Tomato Sauce OR Sweet Chilli Sauce	
<b>BOWL OF WEDGES</b>	<b>14</b>
Served with Sweet Chilli Sauce & Sour Cream	

## FOR LITTLE SEEDS (under 12 only)

<b>BACON &amp; EGG ON TOAST</b>	<b>13</b>
<b>PANCAKE WITH VANILLA ICE CREAM</b>	<b>15</b>
<b>FISH &amp; CHIPS</b>	<b>17</b>
<b>NUGGETS &amp; CHIPS</b>	<b>14</b>
<b>TOMATO AND CHEESY MIX PIZZA ON PITTA BREAD</b>	<b>15</b>

## ALCOHOLIC DRINKS

<b>BEERS</b>	
Carlton Draught   150 Lashes   Cascade Light   Corona Great Northern Super Crisp   Asahi Super Dry	
<b>RED WINES</b>	
Shiraz   Cabernet Sauvignon	
<b>WHITE   SPARKLING WINES</b>	
Brown Bros Prosecco   Brown Bros Sparkling Moscato Marlborough NZ Sauvignon Blanc	

## MATCHA RANGE

NEW

<b>STRAWBERRY MATCHA</b> Premium matcha, chilled milk with strawberry pieces purée over ice and topped with freshly whipped matcha cream	<b>14</b>
<b>MANGO MATCHA</b> Premium matcha, chilled milk with mango pieces purée over ice and topped with freshly whipped matcha cream	<b>14</b>
<b>BLUEBERRY MATCHA</b> Premium matcha, chilled milk with blueberry pieces purée over ice and topped with freshly whipped matcha cream	<b>14</b>
<b>COCONUT MATCHA</b> Premium matcha, chilled milk with blueberry pieces purée over ice and topped with freshly whipped matcha cream	<b>14</b>
<b>SIMPLY MATCHA</b> Premium matcha, chilled milk over ice and topped with freshly whipped matcha cream	<b>12</b>
<b>ICED MATCHA</b> Premium matcha, chilled milk over ice	<b>10</b>

## HOT DRINKS

<b>MARKET BLEND BY DUKES COFFEE ROASTERS</b>	<b>6</b>
100% Arabica & Organic Beans Market Blend is rich and bold with notes of cocoa and red berries that tastes wonderful under milk. A more traditional style blend, the market blend is low in acidity and high in body. <b>Latte   Cappuccino   Flat white   Piccolo   Magic   Short Macchiato   Long Macchiato [MUG ADD 0.5]</b>	
<b>DUKES BLEND BY DUKES COFFEE ROASTERS</b>	<b>6</b>
100% Arabica & Organic Beans Dukes Blend is balanced, full bodied and complex with notes of red apple, caramel, milk chocolate, and cherry. It is sweet, versatile and complex, designed to be enjoyed black. <b>Single Espresso   Double Espresso   Long Black</b>	
<b>BELGIAN HOT CHOCOLATE</b>	<b>7.5</b>
Belgian's finest Callebaut milk chocolate callets melted in warm, creamy milk with your choice of flavours. MILK CHOCOLATE   WHITE CHOCOLATE <b>NEW</b>	
<b>BELGIAN MOCHA</b>	<b>8</b>
Belgian's finest Callebaut milk chocolate callets melted in warm creamy milk with your choice of chocolate and a perfectly extracted espresso shot. MILK CHOCOLATE   WHITE CHOCOLATE <b>NEW</b>	
<b>NINE SPICE CHAI LATTE</b>	<b>7.5</b>
A premium blend by Chamellia featuring aromatic spices, organic black tea, and raw organic honey, served in a Turkish pot with cinnamon spice dusting.	
<b>ORGANIC TEA BY CHAMELLIA</b>	<b>7.5</b>
English Breakfast   Earl Grey   Jasmine Green   Lemon Grass & Ginger Peppermint   Chamomile	
<b>TURMERIC CHAI LATTE</b>	<b>8</b>
A premium caffeine-free blend by Chamellia featuring fresh ground turmeric, ginger, black pepper, cinnamon, rooibos, and honey, served in a Turkish pot with cinnamon spice dusting.	
<b>MATCHA LATTE</b> <b>NEW</b>	<b>6</b>
Premium Matcha Latte combines organic matcha powder derived from shade-grown tea leaves grown in Japan with organic Colombian panela	
<b>AFFOGATO</b>	<b>8</b>
Freshly extracted espresso over vanilla ice cream	
<b>BABYCHINO</b>	<b>3</b>
Warm freshly frothed milk served with sprinkles, chocolate power and marshmallow	
<b>OPTIONS</b>	
SOY   ALMOND   LACTOSE FREE   OAT   FRESHLY GROUND DECAF	<b>0.8</b>
VANILLA SYRUP   CARAMEL SYRUP   HAZELNUT SYRUP	<b>0.5</b>
EXTRA SHOT	<b>0.5</b>

## COLD DRINKS

<b>COLD PRESSED JUICES</b>	
<b>FRESH COLD PRESSED ORANGE JUICE</b>	<b>9</b>
<b>APPLE JUICE</b>	<b>9</b>
<b>SWEETNESS</b> Watermelon, mint, apple	<b>10</b>
<b>IMMUNITY</b> Carrot, pineapple, orange, ginger	<b>10</b>
<b>GREEN ENERGY</b> Kale, celery, apple, ginger, lemon	<b>10</b>
<b>NO ICE</b>	<b>+2</b>
<b>SMOOTHIES</b>	
<b>TROPICAL TREAT</b> Mango, banana, passionfruit, vanilla yoghurt, milk	<b>12</b>
<b>BERRY GOOD</b> Mixed berries, banana, honey, vanilla yoghurt, milk	<b>12</b>
<b>GREEN POWER</b> Spinach, mango, almond, vanilla yoghurt, almond milk	<b>12</b>
<b>BREAKFAST HIT</b> Toasted muesli, banana, vanilla yoghurt, honey, milk	
<b>CHOC-PEANUT BUTTER SMOOTHIE</b> <b>NEW</b> Milk chocolate powder, crunchy peanut butter, banana, milk	<b>14</b>
<b>ADD WHEY VANILLA PROTEIN</b>	<b>3.5</b>
<b>STAPLED ICED DRINKS WILDSEED WAY</b>	
<b>ICED CHOCOLATE</b>	<b>12</b>
Melted chocolate, & milk served over ice with vanilla whipped cream and ice cream	
<b>ICED COFFEE</b>	<b>12</b>
Coffee shot, & milk served over ice with vanilla whipped cream and ice cream	
<b>ICED MOCHA</b>	<b>13</b>
Coffee shot, melted chocolate & milk served over ice with vanilla whipped cream and ice cream	
<b>ICED CHAI</b> <b>NEW</b>	<b>14</b>
Spiced chai & milk served over ice with ice cream and vanilla whipped cream	
<b>ICED LATTE</b>	<b>6</b>
Freshly extracted coffee shot & milk served over ice	
<b>ICED LONG BLACK</b>	<b>6</b>
Freshly extracted coffee shot & chilled water served over ice	
<b>TRADITIONAL MILKSHAKES</b>	<b>10/13</b>
Full cream milk, vanilla ice cream & your choice of flavouring: Chocolate   Vanilla   Blue Heaven   Caramel   Strawberry   Coffee <b>NEW</b>	
<b>ADD MALT</b>	<b>3</b>
<b>BOTTLED WATER AND SOFT DRINKS</b>	
<b>MT FRANKLIN STILL</b>	<b>4.5</b>
<b>MT FRANKLIN SPARKLING</b>	<b>5</b>
<b>COKE   COKE NO SUGAR   LEMON LIME BITTERS   FANTA   SPRITE</b>	<b>5</b>
	<b>6</b>
<b>HOUSE MADE ICED TEA</b> <b>NEW</b>	
<b>PEACH</b> Infused black tea, peach purée, lemon juice	<b>12</b>
<b>LEMON MINT</b> Infused black tea, lemon juice, mint & honey	<b>12</b>

# Wildseed Café

## menu

STOCKLAND WENDOUREE  
03 4343 2161

DELACOMBE TOWN CENTRE  
03 5340 0331