



Dinner Menu



Toasted Garlic and Herb Bread (V)

5.00

Italian Cob Loaf for Two (V)

Wild Rye's semi dried tomato, herb and cracked pepper loaf served with olive oil, balsamic vinegar and butter

6.00

Duo of house-made Dips (V)

House made dips with Wild Rye's Toasted Bread

7.50 (Extra Bread \$3.00)

Soup of the Day (G)

5.50

Fresh Merimbula Oysters

Natural – Half Doz \$9.90 1 Doz \$18.50

Kilpatrick – Half Doz \$11.90 1 Doz \$21.90

Salt and Pepper Squid

Lightly dusted tender pineapple cut squid served with fries, garden salad, lemon and house tartare sauce

Entree 10.50 Main 18.50

Pasta of the Day

Entree 8.50 Main 17.00

Scallop and Prawn Mornay

Served on a bed of fragrant jasmine rice with side salad

Entree 11.90 Main 23.50

Goat Cheese Tart (V)

Filled with fresh beetroot, butternut pumpkin, cherry tomato and chevre on roquette, parmesan salad with balsamic glaze

Entree 11.00 Main 22.00

Beef Bourguignon Pie

Prime beef sautéed with onions, bacon mushrooms and red wine topped with crusty pastry served with mash and vegetables

19.50

Char grilled Polenta and Vegetable Stack (V)

With hollandaise sauce

17.50

Tandoori Chicken Breast (G)

With char grilled zucchini yoghurt and pappadum on mash and veg

22.50

(V) Vegetarian (G) Gluten free

Braised Lamb Shanks

Braised in a red wine, semi-dried tomato and rosemary jus served on mash and vegetables

23.5

Eye Fillet of Beef

Topped with bacon, brie, onion chutney and red wine jus on mash and vegetables

28.50

Char Grilled Wagyu Rump (G)

Topped with mushroom, onion, bacon and thyme ragout served on mash and vegetables

200g – 15.00 / 300g – 24.50

Soup of the Day (G)

5.50

Grain Fed Sirloin Steak

300g steak topped with your choice of pepper or mushroom sauce, jus or garlic butter served on mash and vegetables

23.50

Chicken Parmagiana

A succulent chicken schnitzel topped with ham, Napoli sauce and molten mozzarella served with fries and garden salad

19.50

BBQ Tasmanian Salmon (G)

Char grilled served on mash and fresh vegetables topped with dill spiked hollandaise sauce

24.00

Grilled Fish of the Day (G)

Served with fries and garden salad

23.50

Beer Battered Flounder Fillets

Served with fries and a garden salad

21.50

CHILDREN'S MENU AVAILABLE