

GRILL OUT

HAPPENING EVERY FRI & SAT | 5PM ONWARDS

Enjoy the freshest, juiciest meats and succulent seafood right off the grill in our floral garden.

GRILLED OP RIB (600GM – 1KG)

\$15++ per 100gm

"Cape Grim" Aus Natural Pasture Feb Beef Ms2+ Op Rib
Roasted Potato | Butterhead Lettuce | Bearnaise Sauce

FRESH KELONG SEABASS

\$78++

Grilled Whole Seabass | Baby Carrot | Mesclun & Fennel Salad
Tom Yum Miso Cream Sauce

GRILLED SATAY (1 DOZEN)

\$20++

House-Made Chicken Satay | Japanese Cucumber | Red Onion
Peanut Sauce

BROCCOLI STEAK (V)

\$15++

Grilled Broccoli Steak | Butter Bean Puree | Feta Cheese
Chimichurri Sauce



Wildseed
BAR & GRILL

SET DINNER \$45++
PP
(MINIMUM 2 PAX)

APPETISERS

SESAME CAESAR SALAD

with Choice of Grilled Tiger Prawns OR Grilled Chicken Ham
Butterhead Lettuce | Sesame Caesar Dressing
Cherry Tomato | Parmesan | Egg

OR

SOUP OF THE DAY (V)

With Crispy Croutons

MAIN COURSE

CHICKEN KATSU BURGER

Sourdough Bun | Roma Tomato | Pickled Cucumber
Caramelised Onion | Teriyaki Mayo | Shoestring Fries

OR

ANGUS STEAK

Grilled Tomatoes | Truffle Pomme Puree | Chimichuri

OR

GARDEN PESTO PASTA

Linguine | Basil Pesto | Pine Nuts | Grana Padano



**ADD
ON**

CAKE OF THE DAY | \$8

*Available on Weekdays except PH



FOOD MENU

AVAILABLE FROM
SUN - THUR: 5PM TO 10PM
FRI, SAT & PH: 5PM TO 12AM

BAR SNACKS & SIDES

BAKED POTATO (1 PC) 🌱 WITH SOUR CREAM AND CHIVES	5
CORN SALAD WITH BACON AND PARSLEY	8
SPICY SAUTÉED MIXED MUSHROOMS 🌱	8
CREAMY MUSHROOM SOUP 🌱	11
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	16
BUFFALO WINGS 🌶️ WITH SAMBAL MAYONNAISE	16
CURLY FRIES 🌱 WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO 🌶️	16
BREADED MOZZARELLA STICK 🌱 WITH THAI MAYO SAUCE	16
COD BITES FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTONS CHERRY TOMATOES PARMESAN EGG	18

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

MEAT OF THE DAY (AVAILABLE SUN - THURS)
JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY (AVAILABLE SUN - THURS)
WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY
HOMEMADE LAYERED CAKES FOR A SWEET ENDING

BURGERS

- WAGYU BEEF BURGER** 29
HONEY OAT BURGER BUN | WAGYU BEEF MS8 PATTY (200G)
CHEDDAR CHEESE | ROMA TOMATO | BACON | ARUGULA
SMOKED TRUFFLE MAYONNAISE | BUTTERHEAD LETTUCE | CURLY FRIES
- GRILLED CHICKEN TACO** 26
GRILLED CHICKEN | TACO | BELL PEPPERS | SRIRACHA MAYO
CHEDDAR CHEESE | CORIANDER
- SPICY CHICKEN BURGER** 🌶️ 26
SOURDOUGH BUN | CRISPY FRIED CHICKEN KATSU | CURLY FRIES
BUTTERHEAD LETTUCE | TOMATO | PICKLED CUCUMBER | PURPLE COLESLAW
FRIED EGG | SAMBAL MAYO SAUCE

GRILLED OVER THE COALS

- GRILLED BLACK ANGUS OYSTER BLADE (200G)** 34
US ASPARAGUS | BAKED POTATO WITH SOUR CREAM AND CHIVES | BEARNAISE
- SMOKED CHICKEN LEG** 28
HOME-SMOKED WHOLE CHICKEN LEG MARINATED WITH MINT HARISSA SPICE,
CALAMANSI AND GINGER | DUCK FAT MASHED POTATO | MEDITERRANEAN SALAD
CITRON VINAIGRETTE | CRÈME FRAÎCHE AND MUSTARD SAUCE
- PAN-SEARED SEABASS** 28
GRILLED BROCCOLINI | SHIMEJI MUSHROOM | TOM YUM MISO CREAM SAUCE
- BARBEQUE IBERICO PORK RIB 'CHARSIEW' STYLE** 34
IBERICO PORK RIB | 'CHAR SIEW' GLAZE | BLACK GARLIC DIP
- TANDOORI CHICKEN** 25
HOUSE MARINATED CHICKEN LEG | MINT & CORIANDER YOGURT
JAPANESE CUCUMBER

SHARING PLATES

- SEAFOOD AQUA PAZZA** 52
SCALLOPS IN SHELL | SAVOURY CLAMS | MUSSELS | KELONG PRAWNS
BABY SQUID | MARINATED TOMATOES | BASIL | CHILLI | PARSLEY
GRILLED RYE BREAD
- VEGETARIAN PLATTER** 🌱 48
GRILLED PITA BREAD | FALAFEL | HUMMUS | TZATZIKI
BABA GANOUSH | FETA CHEESE | OLIVES | SUNDRIED TOMATOES
EXTRA VIRGIN OLIVE OIL

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

- GARDEN PESTO ORECCHIETTE** 🌿 **26**
ORECCHIETTE | BABY CORN | ASPARAGUS | BASIL PESTO
BURRATA CHEESE | PINE NUTS | PARMESAN
- SOFT-SHELL CHILLI CRAB LINGUINE** 🌶️ **29**
FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE
- TIGER PRAWN DRY LAKSA WITH RICE VERMICELLI** **25**
HOUSE-MADE LAKSA SPICE | DRIED SHRIMP CRUMBS | TIGER PRAWNS
- TRUFFLE BRIE PIZZA (ALLOW 20 MINUTES)** 🌿 **28**
BRIE | OYSTER MUSHROOMS | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET
- KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)** **27**
KELONG TIGER PRAWNS | SCALLOPS | MOZZARELLA CHEESE
CAMERON HIGHLAND CHERRY TOMATOES | MASCARPONE | PESTO
- SMOKED DUCK PIZZA (ALLOW 20 MINUTES)** 🌶️ **27**
SMOKED DUCK BREAST | GOCHUJANG | KIMCHI | FRIED KALE
- VEGETARIAN PESTO PIZZA** 🌿 **29**
PESTO | FETA CHEESE | BROCCOLINI | CHERRY TOMATOES | ONIONS
BELL PEPPERS | OLIVES | WALNUTS | BASIL



NIGHT MENU

AVAILABLE FROM
FRI, SAT & PH:
10PM TO 11:30PM

LATE NIGHT SNACKS

SPICY SAUTÉED MIXED MUSHROOMS 🌶️	8
FRIED CALAMARI WITH 'KEWPIE' YUZU KOSHŌ MAYONNAISE	16
BUFFALO WINGS SAMBAL MAYONNAISE	16
CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BREADED MOZZARELLA STICKS WITH THAI MAYO SAUCE	16
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
TANDOORI CHICKEN HOUSE MARINATED CHICKEN LEG MINT & CORIANDER YOGURT JAPANESE CUCUMBER	25