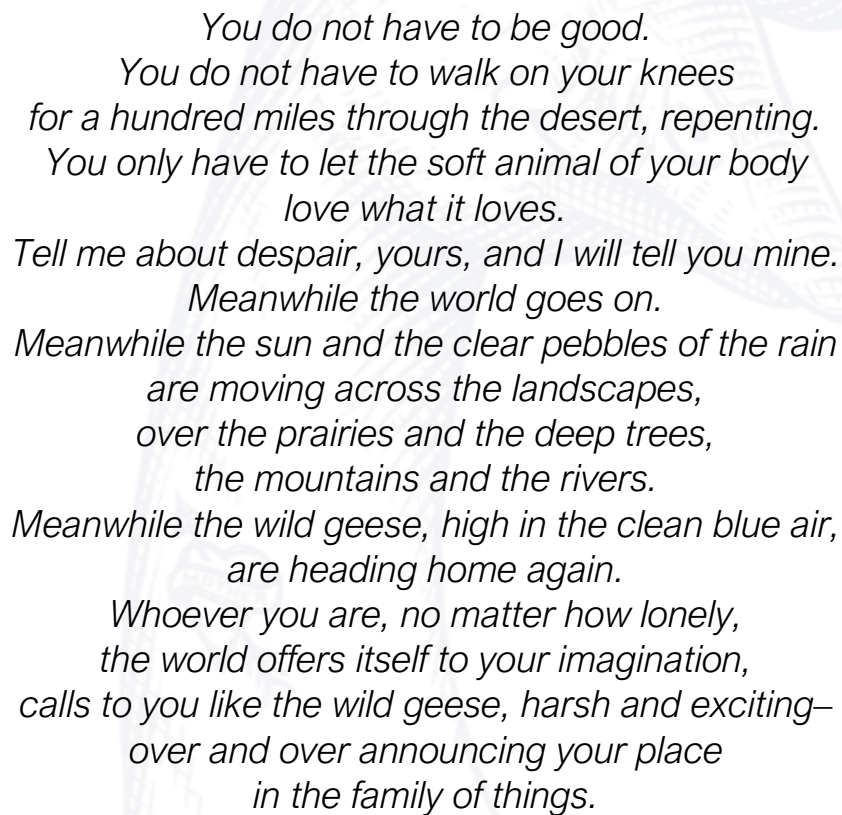


Wild Geese | by Mary Oliver



*You do not have to be good.
You do not have to walk on your knees
for a hundred miles through the desert, repenting.
You only have to let the soft animal of your body
love what it loves.
Tell me about despair, yours, and I will tell you mine.
Meanwhile the world goes on.
Meanwhile the sun and the clear pebbles of the rain
are moving across the landscapes,
over the prairies and the deep trees,
the mountains and the rivers.
Meanwhile the wild geese, high in the clean blue air,
are heading home again.
Whoever you are, no matter how lonely,
the world offers itself to your imagination,
calls to you like the wild geese, harsh and exciting—
over and over announcing your place
in the family of things.*

TWG

BAR SNACKS

Jamón croquettes with garlic aioli (gf)	\$19
Scotch egg, truffle mayonnaise and herb salad	\$19
Fried buttermilk chicken tenders with Irish spice mix & sour cream	\$24
Cabbage, bacon and black pudding spring roll with tomato chutney	\$19
Grilled chorizo sausage with roasted apple puree, Guinness glaze and crispy onions	\$22
House made focaccia bread with aged balsamic and olive oil	\$15

IRISH FLATBREADS (Pizza)

Classic Margherita (veg)	\$20
Wild Geese hot and spicy, Nduja and salami, pickled chilli	\$23
Cabbage, bacon, potato and Irish cheddar	\$23
Garlic, chive and four cheese	\$23
Braised mushrooms, truffle, thyme and smoked mozzarella (veg)	\$23

PUB CLASSICS

Beef and ale pie with pomme puree, green peas and gravy	\$34
Irish pork sausages with pomme puree, buttered greens, crispy onions and red wine jus (gf)	\$34
Classic beef burger, Irish cheddar, pickles, tomato relish and chips	\$30
Spiced chicken burger with gem lettuce, chipotle mayo and chips	\$30
Chicken Cotoletta with chips, gravy, slaw and lemon	\$34
Grilled steak ciabatta, rocket, pickles, mustard, horseradish aioli and chips	\$30
Char grilled gammon steak with herb crushed potato, white sauce, parsley Verde and braised cabbage	\$32
Beer battered fillet of fish with mushy peas, balsamic vinegar, chips, tartare sauce (*a)	\$32
Cottage pie, braised beef, thyme and honey roasted carrots and sprout slaw (gf)	\$34
Wild Geese Caesar salad, confit chicken with baby cos, bacon, croutons, parmesan, soft boiled egg and anchovies (gf avail)	\$30

10% Surcharge applies Sunday and 15% surcharge on public holidays.

TWG

BISTRO FAVOURITES Entrees

Pan seared scallops with romesco sauce, charred corn, sobrassada and pickled fennel salad (*i)	\$28
Pumpkin, leek and goats cheese tartlet with beetroot puree and crispy vegetable salad (gf) (veg)	\$26
Seared swordfish, avocado, pomegranate, watermelon radish, finger lime, green chilli and croutons (*a) (gf avail)	\$28
Confit duck leg with braised puy lentils, tomato and lardons (gf)	\$28
Roast chicken, spring vegetables and barley broth with ciabatta and butter	\$24

SIDES

Crispy duck fat potatoes with black garlic aioli & rosemary (gf)	\$14
Wild rocket salad with parmesan and pear (veg/gf)	\$14
Roasted beetroot salad with goat curd, walnuts and sorrel (veg/gf)	\$14
Pan roasted Brussel sprouts, bacon and Guinness glaze	\$14
Pomme puree (gf)	\$14
Chips with aioli (gf) (curry and other sauce +\$4)	\$12

BISTRO FAVOURITES Mains

Ballantine of chicken, foie gras mouse, pomme puree, shitake mushrooms, broccolini, tarragon truffle cream and chicken skin (gf)	\$44
Pan fried Wimmera duck breast, sweet potato fondant, braised red cabbage, duck croquette, blackberries and mandarin jus (gf avail)	\$46
Herb crusted lamb rump with eggplant fritter, potato, lardons, grilled cos, rosemary and tomato jus	\$44
Char grilled Wanderer Striploin 220gm steak served with pont neuf, roast mushroom, onion rings (choice of sauces whiskey, red wine jus or garlic herb butter) (gf)	\$50
Otway pork cutlet, roasted cauliflower, quince, pomme puree and apple cider reduction (gf)	\$44
Slow cooked beef cheeks, colcannon, roast root vegetables, broad beans, salsa verde and garlic crumbs (gf available)	\$42
Beetroot risotto with pickled baby beets, goats curd, pumpkin, walnuts and crispy kale (veg/gf)	\$38
Market Fish of the Day – please ask our staff for today's special	

DESSERTS

Guinness and dark sherry poached pear, chocolate mouse and cherry syrup (<i>gf</i>)	\$19
Sticky date pudding, butterscotch sauce, whisky and prune ice cream	\$19
Vanilla cheesecake with raspberry ice cream and caramelized white chocolate	\$19
Vanilla Crème Brûlée with fresh strawberries and mint (<i>gf</i>)	\$19
Tiramisu	\$19
Selection of Irish and Australian cheese with quince, lavosh, walnuts and grissini	\$24

THE FLIGHT OF THE WILD GEESSE

The Flight of the Wild Geese marked the departure of an Irish army, commanded by Patrick Sarsfield, from Ireland to France. This departure was in accordance with the terms outlined in the Treaty of Limerick on the 3rd October 1691, which concluded the Williamite War in Ireland.

In broader historical context, the term "Wild Geese" refers to Irish soldiers who chose to serve in continental European armies during the 16th, 17th, and 18th centuries.

Today, the metaphorical usage of "Wild Geese" extends to Irish emigrants. This interpretation can be observed, for instance, in the Irish Times, where a recurring section titled "Wild Geese" features stories of Irish individuals living and working abroad, sharing their experiences.