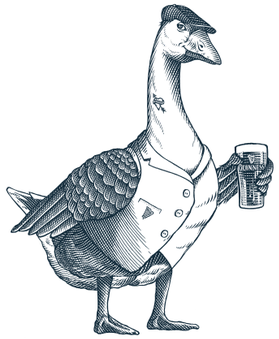
The Wild Geese



WEEKLY SPECIALS

TUESDAY	IRISH FLATBREADS	**$19**
WEDNESDAY	ALL DAY STEAKS	**$30**
THURSDAY	HOUSE MADE PIE NIGHT	**$30**
FRIDAY	OYSTERS & GUINNESS	**$22**

IRISH FLATBREADS *(Pizzas)*

CLASSIC MARGHERITA **$22**
Napoli, mozzarella & fresh basil

SMOKED HAM HOCK **$26**
with potato, rosemary, onion, roasted leek and Brie

WILD GEESE HOT AND SPICY **$26**
Salami, pickled chilli, nduja and ricotta Salata

CHORIZO & GUINNESS-BRAISED ONIONS **$26**
with black garlic, Swiss browns and smoked mozzarella

ZUCCHINI & ROAST CAPSICUM **$26**
Zucchini, tomato, roast capsicum, baby bocconcini and pinenuts*(veg)*

ENTREES

FREE-RANGE PORK AND PISTACHIO TERRINE **$28**
with raisin and stout chutney, grilled baguette and watercress

GRILLED PIG'S HEAD SAUSAGE **$28**
with romesco sauce, apple and almond salad

SALMON TARTARE **$29**
with avocado, salmon roe, finger lime, basil oil and croutons *(gf avail)(*a)*

MUSHROOM AND CASHEL BLUE TARTLET **$27**
with roasted pear, walnut and rocket salad *(gf)*

BAR SNACKS

OLIVES **$14**
Mixed marinated olives *(gf)*

HOUSE MADE BREAD BASKET **$16**
Selection of house made breads- focaccia, soda bread and wheaten bread served with aged balsamic olive oil and butter

HAND-SLICED SAUCISSON SAUSAGE **$28**
with pickles, radish, caper berries and grilled bread

IRISH-SPICED CHICKEN RIBS **$28**
with fennel and pea slaw and curry aioli

PORK BELLY BITES **$28**
with honey and soy glaze, chilli salt

CAULIFLOWER FRITTERS (4) **$24**
Spice coated with aioli *(gf/vegan)*

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

The Wild Geese

PUB CLASSICS

CLASSIC BEEF BURGER **$30**
with Irish cheddar, pickles, tomato relish and chips

CHICKEN COTOLETTA **$39**
Panko crumbed breast with heirloom tomatoes, crispy garlic potatoes, olives, green beans and basil butter

GRILLED GAMMON STEAK **$37**
with champ, fried egg, pineapple, chilli salsa and buttered kale *(gf)*

BEER BATTERED FILLET OF FISH **$38**
with mushy peas, chips and tartare sauce (*a)

GRILLED STEAK SANDWICH **$34**
Served on wholegrain bread with pickled red cabbage, horseradish aioli, wholegrain mustard and chips

CHICKEN, LEEK AND HAM PIE **$38**
served with garden peas, pomme purée and mustard velouté

IRISH PORK SAUSAGES **$34**
with pomme puree, buttered greens, crispy onions and red wine jus *(gf avail)*

SUMMER CHOPPED SALAD **$34**
Baby cos, green beans, radish, sugar snap peas and cherry tomatoes with soft-boiled egg, tarragon, dill and buttermilk dressing
*Add smoked chicken **+$5** (gf/vegan avail)*

BISTRO FAVOURITES

WIMMERA DUCK BREAST **$48**
with cauliflower purée, sweet potato gratin, Swiss chard and pickled blueberry jus *(gf)*

CHAR-GRILLED STEAKS

220gm Cape Grim striploin **$54**

250gm Wanderer scotch **$58**
All steaks served with pomme puree, mushroom and tomato, onion rings choice of sauce and garlic butter - *whiskey, red wine jus/garlic herb butter (gf avail)*

SLOW COOKED LAMB SHANK **$48**
with charred cos, pomme purée, tomato, bacon jus and garlic and caper crumbs *(gf avail)*

STUFFED TURKEY BALLOTINE **$46**
with chestnuts, pomme purée, roast carrots, ham croquette and cranberry jus

SPICE-ROASTED CAULIFLOWER WEDGE **$39**
with quinoa tabbouleh salad, roasted almonds and mint oil *(gf/vegan)*

ASPARAGUS AND LEEK RISOTTO **$39**
with roasted beetroot, walnuts and goat's curd *(veg/gf)*

MARKET FISH OF THE DAY
Please ask our staff for today's special

SIDES

CHAR GRILLED ASPARAGUS **$16**
with Romesco sauce & toasted almonds *(v)*

WILD ROCKET SALAD **$15**
with parmesan and pear *(veg/gf)*

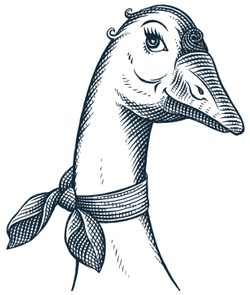
ROAST BEETROOT SALAD **$15**
with red sorrel, goats curd & walnuts *(gf/veg)*

CRISPY DUCK FAT POTATOES **$15**
with black garlic aioli & rosemary *(gf)*

IRISH MASH POTATOES *(gf)* **$15**

CHIPS WITH AIOLI **$14**
(gf) Curry and other sauce +$4

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DESSERTS

ALMOND, PEAR AND PRUNE TARTLET **$19**
with Disaronno mascarpone *(gf)*

CHRISTMAS PUDDING **$19**
with whisky, brown bread ice cream and toffee sauce

APPLE AND RHUBARB CRUMBLE **$19**
with vanilla ice cream

LAMINGTON **$19**
with fresh berries and sorbet *(gf/vegan)*

WILD GEESE AFFOGATO **$24**
Espresso shot served with vanilla ice-cream and liquor shot - *choice of Frangelico or Bailey's Irish Cream*

CHEESES

SELECTION OF IRISH AND AUSTRALIAN CHEESE **$26**
with quince, lavosh and walnuts



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The Wild Geese

Proudly the home of the Celtic Club - Melbourne's oldest club since 1887, The Wild Geese Hotel is a place where Irish heritage, good food and great company come together. Celebrating quality local ingredients, a touch of tradition and a welcoming spirit, we're here for memorable meals and great times.

We pride ourselves in creating the best opportunities for our members and guests to enjoy the warmth of Irish hospitality and celebrate the vital role that Irish Australians play in building the richness of Melbourne's community

Come for the food, stay for the craic!

