



WILD CUISINE AND SHARED PLATES



WILD BITES

Wallaby Spring Rolls (2)

South Island wallaby, Asian greens, gochujang dipping sauce

22

Goat Sliders (2)

Indian inspired braised goat shoulder, pickled onions, raita on mini brioche

24

GF* = Made with Gluten Free ingredients

Scratchings (GF*)

Crispy pork skin with herb salt

12

Oysters ½ Dozen (GF*)

Freshly shucked with shallot vinaigrette

37

Wild Fish Crudo (GF*)

Fresh market fish, green chilli, Nam Jim, coconut gel, crispy shallots, coriander

28

Smoked Kahawai Pâté

Pickled onion, crispy capers, lavosh

23

Bone Marrow

Old school roasted, parsley, caper salad, garlic sour dough toast

26

V = Vegetarian VE = Vegan

Wild Target 1 hour session

Wild + Free Not everything comes with a price at Wild Estate!

Fancy a bit of both? Enjoy the thrill and skill of both WildBow archery and WildShot laser claybird shooting in this exciting 1 hour shoot.

1-5 People (per person rate)	75
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6-10 People (per person rate)	70
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Diners can enjoy our venue's complimentary activities including Petanque, Giant chess, Californian Sandbags, volleyball, and childrens playground.

Free

* For the enjoyment of our activities, a minimum age of 10 years is required for paid activities.

* Parents please ensure your children are supervised in the playground at all times.

LET'S GET WILD

WildBow

½ hour session

Practice your archery skills amongst our vines. Our trained facilitators will give full instructions to help you master your skills whilst ensuring your safety of course.

1-6 People (per person rate)	40
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7-12 People (per person rate)	35
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WildShot

½ hour session

The wild at heart can shoot great flocks of virtual pigeons on our laser claybird shoot –an added bonus of having no kickback or ringing eardrums! Learn the ins and outs from our trained facilitator.

1-5 People (per person rate)	40
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6-10 People (per person rate)	35
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Olives (VE)

Local and imported olives in olive oil, herbs and spices

11

Warmed Sourdough (V)

Whipped feta, fig, pistachios, rosé honey

16

Caramelised Pizzabread (V)

Caramelised onion, mozzarella, garlic, rosemary, sea salt

18

Tempura Eggplant (VE)

Cashew nut cream, sticky miso caramel, Firecracker sauce, chilli, coriander

23

Buffalo Chicken (GF*)

House made hot sauce and blue cheese whip

23

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SMALL PLATES

Flashfried Squid (GF*)

Lemon pepper salt and yuzu aioli

23

Seasonal Side Salad (GF*)

Courgette, rocket, parmesan, preserved lemon

16

Fries (GF*)

Garlic aioli

13

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LARGE PLATES

The Huntsman (Shared meal for 2 or snack for 4)

House smoked brisket, buffalo chicken & blue cheese whip, NZ lamb rump, roasted vegetable pearl couscous, potato roasties, honey glazed carrots, warmed rolls with smoked butter

81

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Drunken Duck Salad

Duck breast, apple-braised bacon ends, soft-boiled egg, cos, white anchovies, kawakawa dressing, croutons, parmesan

36

Prawn Linguine

Black tiger prawns, crayfish oil, sundried tomato, garlic chilli crumb, lemon mascarpone

38

Lamb Rump

Hawkes Bay lamb, roasted vegetables pearl couscous, mixed pickle yogurt, green verde

39

Firecracker Salad (VE)

Tempura eggplant, sesame beetroot, edamame, fermented wong bok, coriander, wasabi peas, firecracker sauce

34

Wagyu Burger

Wagyu beef, house made chutney, pickles, salad leaves, Swiss cheese, mustard mayo, brioche bun, fries, tomato sauce

30

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DESSERT

The Untamed Lemon Meringue (V)

22

Dessert of the Day

(Please ask your server for today's special)

16

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Affogato

Lewis Road Creamery Vanilla ice cream
with espresso shot

14

Cornetto / Magnum

5.5

Paddlepop / Cyclone

4.5

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Margherita Pizza (V)

Seasonal tomato, buffalo mozzarella,
basil herb oil

30

Rock Pizza

Roast chicken, red onion, capsicum, citrus
sour cream, coriander, jalapeño

33

Veg Pizza (V)

Artichoke, onion, roasted pepper, jalapeño,
gremolata

32

Pepperoni Pizza

Sliced pepperoni, black olive, red onion,
chilli oil

33

Plant Pizza (VE)

Chickpea pepperoni, mushroom,
vegan cheese

34

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ARTISAN PIZZAS

Add-ons

Gluten Free Base *

4

Vegan Cheese Substitute (VE)

4

Wild Venison Salami (GF*)

5

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PLATTERS

Antipasto Platter

Smoked Kahawai pâté, salami, olives, Whitestone Brie, artichoke, pickles, bread, crackers

49

NZ Cheese Board

Whitestone Brie, Kikorangi Blue, Aged Cheddar with seasonal fruit, quince paste, crackers, bread,

45

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Extra Bread (2) (V)

5

Extra Sauce

Tomato, Garlic aioli or Sweet Chilli

2

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KIDS UNDER TEN

Cheese Burger

Beef patty, fries, salad, cheese, tomato sauce

17

Chicken

Chicken skewers (2), fries, salad, tomato sauce

17

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* We request one account per table (maximum 4 splits)

* We endeavour to accommodate allergies, however cannot completely guarantee trace elements are not present in our kitchen

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