

# FOOD

**Our food is inspired by coastal cultures and designed to share. Our plates are cooked in the wood fired oven with the menu changing regularly to match seasonality. We use predominately Western Australian ingredients with a focus on fresh and sustainable produce.**

Mixed Australian wild olives <b>(vg/gf)</b>	9
Homemade wood fire bread with EVOO	10
Scallop, carrot and ginger puree, crispy shallots, chorizo <b>(gf)</b>	12
Baked smoked brie, macadamia, honey, truffle oil <b>(v/gfo)</b>	21
Scarpetta, homemade bread, chimmi butter, parmesan, ragu	19
Potato wedges, Truffle Aioli <b>(gf/vgo)</b>	14
Baby carrots, citrus, black hummus, honey gochujang glaze <b>(gf)</b>	24
Garlic chilli wild mixed mushrooms, tahini, egg yolk <b>(gf/vgo)</b>	26
Asparagus, Broccolini, Beetroot Hummus, Pepitas Tuil <b>(gf/vgo)</b>	26
Chilli garlic king prawns with huancaína cream <b>(gf)</b>	39
Wild Barramundi, Leek and Ginger salsa, Spiced coconut cream <b>(gf)</b> .	34
Wood-fired 750 g T-Bone steak with chimmi butter <b>(gf)</b>	72
Wood-fired chicken thighs, citrus & wine sauce <b>(gf)</b>	31
Pasta Del Chef - Pasta of the day <b>(v/gf available)</b>	31

**CHECK OUT THE CHALKBOARDS FOR SPECIALS AND DESSERTS, OR ASK US!**

*Gluten Free/Option (gf/o), Vegetarian (v) Vegan/Option (vg/o)*  
Please speak to our team about any allergies and dietaries

*Please note a public holiday surcharge of 15% will be added to all menu items.*



# WINE

	GLS / BTL
<b>MOONDARRA CUVÉE MAREE BLANC DE BLANC NV</b> GIPPSLAND, VIC	14 / 60
<b>CANTAGRILLOS SPARKLING BRUT NV</b> Zamora, SPAIN	75
<b>FERVOR 'DOKTA NOVA' RIESLING 2025</b> Great southern, WA	14 / 60
<b>FERVOR SAUVIGNON BLANC 2025</b> Albany, WA	14 / 60
<b>Zonzo Fiano 2023</b> Yarra Valley, VIC	16 / 70
<b>ZONZO CHARDONNAY 2024</b> Yarra Valley, VIC	17 / 72
<b>TENUTA MACCAN PINOT GRIGIO 2024</b> Friuli, ITALY	15 / 62
<b>VARNEY ESTATE ROSE, 2024</b> McLaren Vale, SA	15 / 62
<b>FERVOR BURNING VIOLINS PINOT NOIR 2023</b> Pemberton WA	18 / 80
<b>TENUTA ULISSE MONTEPULCIANO DOC 2022</b> Abruzzo, IT	17 / 76
<b>VINTELOPER 'NEONIR' PINOT NOIR (chilled red) 2025</b> Adelaide Hills, SA	17 / 74
<b>CIRILLO SHIRAZ 2023</b> Barossa, SA	16 / 65
<b>ROSETTI CHIANTI DOCG SANGIOVESSE 2022</b> Tuscany, IT	16 / 70

# HOUSE COCKTAILS

## **NAKED N WILD / 24**

Vodka, south beach aperitivo, chartreuse, basil, lime

## **FIGRONI / 24**

Fig infused gin, antica formula, campari

## **MISS MORITA / 23**

Tequila, mango, lime, agave, chilli salt

## **SNAP SOUR / 24**

Pisco, sugar snap pea, apple, lemon, aquafaba

## **GARDEN SMASH / 23**

Fig leaf infused gin, strawberry, lemon, soda

## **JULIET IN JULY / 23**

White rum, cherry liqueur, lime, sugar, maraschino

## **WILDCELLO SPRITZ / 22**

Housemade Vodka lemoncello, prosecco, grapefruit, soda

## **CAFFEINE & CONSEQUENCE / 24**

whisky, averna amero, espresso, coffee liqueur, orange

We have a wild cocktail weekly special, ask us!



## **TAP BEERS (schooner)**

Wild in the Street Lager 4.1% (WA)	12
Wild in the Street Stout 5.0% (WA)	12
Nail VPA 5.9% (WA)	12
Nail LPA 2.9% (WA)	12

## **TINS**

Pirate Life Hazy XPA 5%	12
Rocky Ridge Draught 4.5%	12
Matsos Ginger Beer 3.5%	12
Heaps Normal XPA 0.5%	11

## **ZERO ALC (0%)**

Wild Pineapple Something (Pineapple juice, Coconut milk, Syrup)	11
Rhubarb Rose Lemon Fizz (Home made Rhubarb Syrup, Rose, Lemon)	11
Wild in the Street Ginger Beer or LLB	8
S.Pellegrino Sparkling Mineral Water 1L	10



# HOUSE SPECIALS

## COCKTAIL

### LYCHEE NOCTURNE

24

Tequila, Lychee liquor, st germain elderflower, blueberry

## COLD STARTERS

### Fresh Oysters (Each)

4

Natural W Chilli oil and Lemon (Cold)

Bacon, Chorizo, Gochujang, Barbeque sauce (Hot)

### Snapper Civiche

25

Spice cured snapper, Coconut cream, tamarind, curryleaf oil, Rose

### WILD Salad

22

Heirloom tomatoes, Bocconcini, Strawberries, Basil oil, Pistachio

## DESSERTS

Creme Brulee 20

Tiramisu 20





**Wild**

**IN THE STREET**

**BAR & WOOD FIRE KITCHEN**