

## **Coffee, tea & juice**

### **W&M Sweetheart custom blend by ST ALi Roasters - 4, 5**

66% Colombia 34% Brazil

**Notes:** creamy chocolate orange & caramel

**Style:** cappuccino, flat white, latte, piccolo or macchiato

**Milk:** biodynamic, skinny milk, housemade almond + 1.5 or soy + .5

### **Single origin - 4**

100% Peru - La Copia

**Flavours:** textured, red apple, brown sugar

**Style:** espresso, long black

### **Decaf - 4**

100 % Latin America

**Notes:** chocolate, honey, buttery

### **Tea - 5**

40% Dian Hong black tea from Simao, Yunnan, China

**Flavour:** complex, malty & notes of sweet fruit

**Tea with native flavours - 5.5**

**Flavours:** native mint, lemon cinnamon myrtle, green, secular 'English breakfast' blend

## **Well-being beverages**

### **Aqua Fresca - sugar free superfood drink - 5**

**Flavours:** plum, fig, muscatel, grape & young ginger

**Healthy Humans fermented juices:** - gorgeous green, living lemon soda, pressed apple

**Delicious produce award winner - the Fermentary's - fig & ginger kefir - 6**

**Orange Juice:** - 4.5

## **Signature breakfast**

Bacon & egg roll with cheddar & chipotle relish - 14

Seasonal avocado on toast with warm brassicas & spicy tomatillo verde - 19 (V) + egg - 3

Seaweed pancake with house-smoked ocean trout, horseradish & pickled cucumber - 22

Eggs en cocotte with wild mushrooms, biodynamic farro, goat's cheese & crispy shallots - 20 (V)

## **Seasonal breakfast till 2pm**

### **Real eggs your way**

Pasture-fed Daylesford farm eggs with toast (poached, sunny side or scrambled) - 12

Pasture-fed Daylesford farm Real eggs also available to purchase - 10 doz

### **Wood Frog Bakery - 28-day fermented sourdough**

Soir: Dark blend of organic sourdough, wholemeal wheat, rye & malted barley - 8

Spelt: 100% wholemeal flour, 90% white flour - 100% wheat free spelt - 8

## **Breakfast smallgoods**

W&M house-smoked free range bacon rashers - 6

Andrew's Choice cheese kransky or black pudding - 6

Seasonal greens - 6

House smoked ocean trout - 10

## **Proper English breakfast feast**

A hearty breakfast with all the trimmings min 2 persons - 45

## **Fruit, yoghurt, nuts, grains & pastries**

Antioxidant dense red fruit bowl with superfood granola - 18 (V)

Coconut bircher muesli with native muntries & seasonal fruits - 14 (V & VG)

Proper porridge with biodynamic rhubarb & vanilla - 14 (V)

Almond milk & black sesame porridge with spiced figs - 16 (V & GF)

Single origin chocolate waffle with wood roasted plums & King Valley hazelnuts - 16 (V)

Fruit loaf: dense sourdough packed with figs, apricots, golden raisins, orange blossom & cinnamon - 8

Pastry: Tad Lombardo's single origin chocolate salted caramel nemesis with pistachio praline - 12

## **Well-being vegan\* & gluten free**

Sprouted toast with guacamole, smashed pumpkin & macadamia goat's cheese - 18

Coconut chia pudding seasonal fruit bowl with toasted superfood muesli - 18

## **All day dining & small plates from 12 - 4pm**

W&M scotch eggs with gentlemen's relishes - 12

Triple cooked russet chips, smoked garlic Aioli's 10

La Boqueria cured meats -capocollo, quattro stelle, morcon picante, lomo, de palma salami & house parfait 22/32

Biodynamic pumpkin hummus with prawns & wood-fired green onion bread - 16 (V available)

Warm poached egg with truffles Reggianno & soft polenta 24

Freshly shucked A grade oysters with celeriac & horseradish mignonette 6/24

Warm goat's cheese & macadamia pastry tart with caramelised figs - 15

Milking Yard Farm Sommerlad chicken ribollita soup with Tuscan cabbage - 15

Brassicas salad with grapes, pecorino, hazelnuts & castlefranco radicchio - 15/24 (V)

Wood-roasted spiced cauliflower with coconut yoghurt, kale & quinoa salad - 15/24 (V & VG)

Wild mushroom & biodynamic faro w goat's cheese & crispy shallots - 18/28 (V)

House-smoked O'Connor's Gippsland Black Angus salt-beef sandwich with dill pickles - 15

Lamb & pumpkin cassoulet w merguez sausage, preserved lemon & cous-cous - 25

Artisan cheese selection with condiments - 22/32

Tad Lombardo's single origin chocolate salted caramel nemesis with pistachio praline - 12

## **Wilson & Market seasonal condiments now available within our retail store**

## Bubbles, beer, wine & white spirits

### Gin & Vodka Bar

All cocktails are prepared with unique native & international white spirits

Everything served with Fever Tree Mediterranean tonic & seasonal condiments

### Gin

Four Pillars Rare Dry, Victoria - **condiments:** mandarin, star anise & dill flower - 12

West Winds Sabre, Western Australia - **condiments:** plums, young ginger & bay leaf - 12

### Vodka

Archie Rose Vodka, Sydney - **condiments:** crushed pomegranate, coriander berries & mint - 12

Hippocampus Vodka, W.A - **condiments:** pink grapefruit & perilla leaf - 12

### Seasonal Spritz

Figlini: Hayman's Sloe Gin, figs & moscato - 16

Fino: Dry Spanish sherry, prosecco, muscatel grapes & barberry - 16

### W&M Marys

Pickled Mary: dill pickle infused vodka, coriander berries & smoky tomato juice - 16

Bloody Caesar: fragrant herb vodka, anchovy, spicy tomato gazpacho & smashed parmigiano - 18

Green Goddess: fragrant herb vodka, young ginger, celery & tomatillo verde - 16

### Bubbles

Holly's Garden UberBrut NV #5 (Blanc de Noir)	Whitlands, Victoria	12	58
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Laurent Perrier Brut NV	Tours-sur-Marne, France	18	100
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### Fine wine on tap

Petaluma Pinot Gris 2015 Adelaide hills, SA		9/35	
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Innocent bystanderRose2015 Yarra Valley, Victoria		9/35	
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### Beer/Cider

Napoleone Cloudy Apple Cider	Yarra Valley, Victoria	9/35	
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Stone & Wood Pacific Ale	Bryon bay, NSW	9/35	
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Asahi	Japan	11/37	
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Bridge road brewers Chevaliers Saison-	Beechworth Vic	9/35	
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Wilson & Market Golden Ale -	Castlemaine Vic	9/35	
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### White

2 x 2 By Jo Marsh (Riesling/Pinot Blanc) 2016	Alpine Valley, Victoria	9	48
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Secateurs Badenhurst Family, Chenin Blanc 2016	Swartland, South Africa	12	60
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Nunc Pinot Gris 2016	Yarra Valley, Victoria	12	58
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Even Keel Chardonnay 2015	Mornington Peninsula, Victoria	13	60
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### Rose

Proud 'Up the Mountain' Rose (Pinot Noir) 2016	Yarra Valley, Victoria	12	58
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### Red

Glaetzer-Dixon 'Nouveau' Pinot Noir 2016	Upper Derwent, Tas	12	56
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Isola Augusta Pinot Nero 2013	Veneto, Italy	9	40
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Head 'Nouveau' Montepulciano 2016	Barossa Valley, S. A	11	54
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Grandes Serres 'Les Portes du Castellat' CDR 2015	Rhone Valley, France	11	52
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