

Breakfast Trading Hours -

TUESDAY - SUNDAY - until 12pm - Bookings essential - www.wilsonandmarket.com.au

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, almond milk + .5 - or soy + .5

Single origin - 4

Seasonal

Flavours: textured, red apple, brown sugar

Style: espresso, long black

Decaf - 4

100 % Latin America

Notes: chocolate, honey, buttery

Tea - 5

Flavours: Woolong, Dian Hong, Mint, Lemongrass & ginger, Green, Secular 'English breakfast' blend

Well-being beverages

Aqua Fresca - sugar free superfood drink - 5

Flavours: Grapefruit, pomegranate & young ginger

Healthy Humans fermented juices: - gorgeous green, living lemon soda, pressed apple - 5

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

Orange Juice: - 4.5

Nordaq - Sparkling water or still water - 7pb

Signature breakfast

Bacon & egg roll with cheddar & chipotle relish -14

Seasonal avocado on toast with warm brassicas & spicy tomatillo verde - 19 (V) + egg - 4

Seaweed pancake with house-smoked ocean trout, horseradish & pickled cucumber - 23

Eggs en cocotte with mushrooms, biodynamic farro, goat's cheese & crispy shallots - 22 (V)

Traditional breakfast

Real eggs your way

Pasture-fed Daylesford farm eggs with toast (poached, sunny side or scrambled) - 15

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: 10% wholemeal flour, 90% white flour - 100% wheat free spelt - 8

Breakfast smallgoods & sides

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

Andrew's Choice cheese kransky or black pudding - 6

Seasonal greens - 6 - Field mushrooms - 4 - House baked beans - 4

House smoked ocean trout - 10

Proper English breakfast feast

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

Sausages, black pudding, baked beans, roasted tomatoes, field mushrooms, house bacon, croquette potatoes - your choice of eggs & toast

Fruit, yoghurt, nuts, grains & pastries

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

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

Single origin chocolate waffle with mandarins & King Valley hazelnuts - 18 (V)

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

House lemon or chocolate cake with coffee or tea - 8

Well-being vegan & gluten free

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

Antioxidant dense red fruit bowl with seasonal fruits & native muntries - 18

All day dining & Lunch from 12 - 4pm

Snacks

28hr Soir sourdough with freshly churned seaweed butter or new seasoned olive oil - 4

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

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)

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

Smoked Petuna ocean trout with devilled egg - 17

Warm poached egg with truffles Reggiano & soft polenta - 25

Lunch

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

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

Crab risotto with a stew of organic leeks & seaweed - 15/28

House-smoked O'Connor's Gippsland Black Angus salt-beef sandwich with dill pickles - 17

Market fish of the day with Angelica Farm fennel & pickled lemon salad - MP

Wood roasted Milawa chicken with winter leaf salad, garlic croutons & pancetta ½ 33 /whole - 60

Sides

Jerusalem artichokes, celeriac & radish salad with truffled pecorino - 15/25

Fennel, radicchio, rocket salad - 12

Triple cooked russet chips, smoked garlic aioli's - 10

Cheese & Desserts

Stone & Crowe cheeses (Yarra Valley) small - 15 / large - 25

Single origin chocolate salted caramel nemesis with pistachio praline - 12

Spiced-wine quinces with chestnut & chocolate waffle doughnut - 15

Passionfruit pavlova - 15

Rutherglen muscat crème caramel - 14

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 & fennel pollen - 12

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

Vodka

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

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

Grey Goose - 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

Hollys Garden Uberbrut	Whitlands, Victoria	12	58
Laurent Perrier Brut NV	Tours-sur-Marne, France	18	110

Fine wine on tap

T'Gallant Pinot Grigio 2016	Mornington Peninsula, Victoria	8.5	38
St Huberts Chardonnay 2016	Yarra Valley, Victoria	8.5	38
Saltram '1859' Shiraz 2015	Barossa Valley, S. A	9	40

Beer/Cider

Napoleone Cloudy Apple Cider	Yarra Valley, Victoria	7	35
Stone & Wood Pacific Ale	Bryon bay, NSW	7	35
Asahi	Japan	11	37
Bridge road brewers Chestnut Pilsner	Beechworth, Vic	9	35
Wilson & Market Golden Ale	Castlemaine, Vic	7	35
Asahi Black	Japan	11	33

White

Secateurs Badenhurst Family Chenin Blanc 2016	Swartland, South Africa	11	52
Hentley Farm Riesling 2016	Eden Valley, S. A	12	55
Nunc Pinot Gris 2016	Yarra Valley, Victoria	12	56
Venturi Qudi Verdicchio 2014	Ancona, Italy	14	68

Rose

Proud 'Up the Mountain' 2015	Yarra Valley, Victoria	12	55
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Red

Rob Dolan Pinot Noir 2016	Yarra Valley, Victoria	14	55
Kangarilla Road 'Terzetto' Sangiovese Blend 2013	Mclaren Vale, S. A	10	48
The Other Wine Co. Grenache 2016	McLaren Vale, S. A	12	55
Bindi Sergardi 'La Boncia' Chianti DOCG 2015	Tuscany, Italy	10	50