



Victoria is blessed with diverse, evolving seasonal produce, dedicated farmers, vigneron, distillers, fishermen, butchers, cheesemakers, providores, market traders & many more dedicated industry professionals. Our menu is a celebration of their commitment to good food & quality in the glass.

## GIN & VODKA BAR

*Our drinks have been designed to partner clean, fresh aromatic seasonal foods. All cocktails are also prepared with unique native white spirits. Everything is served with Fever Tree Mediterranean tonic or Capi dry tonic & seasonal condiments.*

### Gin

Four Pillars Rare Dry, VIC  
Condiments; mandarin, star anise & fennel pollen 12

West Winds Sabre, WA  
Condiments; plums, young ginger & bay leaf 12

Elderflower Gin Southside  
Stone Pine Distillery, NSW  
Condiments; Buddha's hands & thyme 20

### Vodka

Archie Rose Vodka, NSW  
Condiments; pomegranate, coriander berry & mint 14

## Oyster cocktail

Black Velvet  
Bridge Road Beechworth Porter & Champagne 16

## BUBBLES & WINES BY THE GLASS

Laurent Perrier La Cuvee NV  
Tours-sur-Marne, France 19

### WHITE

Mac Forbes RS10 Riesling 2016  
Strathbogie Ranges, Victoria 14

Cullen 'Mangan' Semillon Sauvignon Blanc 2016  
Margaret River, Western Australia 13

Rob Dolan 'Field Blend' Savignin, Pinot Gris blend 2015  
Yarra Valley, Victoria 11

Byrne Chardonnay 2016  
Sunbury, Victoria 14

Voyager Estate Chenin Blanc 2016  
Margaret River, Western Australia 13

## CRUSTACEA & OYSTER BAR

Our oysters are sourced from Australia's premium growing regions on the South Coast (min 4 per serve) All served with seasonal mignonette dressing

Moonlight Flat rock oysters Batemans Bay NSW  
Petit Clare 5  
Moonlight Kisses 4.5

South Coast Oysters Farm NSW  
Wonboyn 4  
Merimbula 4.5

South Australian Coffin Bay Pacific's 4.5  
Chef's selection half dozen 28, dozen 55

Australian Caviar - garnished with a warm sea crepe & cultured vodka cream  
organic Yarra Valley salmon 30g 28

Smoked Petuna ocean trout & devilled egg 22  
Soft shell QLD mudcrab & sea urchin risotto 24  
'Australian Uni' - sea urchin, warm sea crepe, white radish & truffle butter 24  
Tuna carpaccio, artichokes & broad bean salad, whipped cods roe & seaweed wafers 24  
Chestnut wood-grilled calamari salad, guanciale & mustard fruits 22  
Piccolo fritto of zucchini flowers & school prawns with saffron aioli 22

## SIGNATURE DISH

Warm poached farm egg Australian truffles, Reggiano & soft polenta 25

## APPETISERS

28hr Soir sourdough with freshly churned seaweed butter or new season olive oil 6.5  
House duck-ham with artichokes & truffle pecorino 15

## ORGANIC & BIODYNAMIC VEGETABLES & SALADS

Chopped spring salad, kale & green goddess dressing 14 / 18 (V) (VG)  
Jerusalem artichokes, celeriac & radish salad with truffled pecorino 14 / 18 (V)  
Stracciatella mozzarella with white anchovies, spring greens & guanciale 14 / 18  
Charcoal potatoes with black sesame tahini 10 (V)  
Biodynamic farro, beetroot, barbary & pomegranate salad with salted ricotta 14 / 18 (V)  
Slow roasted cauliflower, house coconut yoghurt & spices 14 / 18 (V) (VG)  
Millet & cauliflower mash with hazelnuts 12 / 16 (V)  
Triple cooked russets smoked garlic aioli 10 (V)  
Wood grilled local asparagus, Reggiano, herb & balsamic dressing 14 / 18 (V)

All vegetable dishes may contain traces of nuts & can be adapted for vegans

## VEGAN & VEGETARIAN MAIN

Wood-roasted butternut squash with goats curd & Sicilian artichoke salad 28  
(Vegan = macadamia goats cheese)

## SUSTAINABLE FISH MATTERS - WOOD BBQ

*Our wet-bar showcases only sustainable fish species procured from Australia's premium fishing grounds. Available as a fillet, or on the bone. Please see today's listing, all served with a seasonal condiment.*

Pickled Buddha's hand citrus, fennel salad, new season olive oil salmoriglio sauce MP

Wood roasted whole flounder, clams, peas, pancetta & salsa verde 42

## ROTISSERIE BAR

*Our rotisserie bar features ethical farming highlights wood-grilled & slow cooked dry-aged meats over charcoal & aromatic woods. This menu we are cooking with Malee oak, Ironbark, hickory, apple & chestnut.*

**Berkshire porchetta** with native muntries 38.5

**Poultry** - all served with wild leaf salad, garlic croutons & pancetta  
Milawa wood-fired Ross chicken ½ 36 / whole 60

Milking Yard Farm Sommerlad chicken only available whole, for 4 pers 30pp / 120

## PASTURE FED MEAT

400g Rotisserie Black Angus prime rib, horseradish & beetroot relishes 42

1 kilo dry-aged O'Connor's rib-eye, celeriac & mustard remoulade,  
bone marrow & parsley salad 125 (Please allow 45mins)

## CHEESE, CHOCOLATE & PUDDING

Stone & Crowe cheeses (Vic) small 20 large 27  
Moonshine, cow's milk - semi-hard 3 - 6 months  
Nightwalker, cow's milk - wash rind 3 - 8 weeks  
Special reserve, buffalo milk - hard - 6 months

Blood orange & single origin chocolate parfait 16

Passionfruit pavlova 16

Rutherglen muscat creme caramel 16

Lemon & blueberry meringue pie with mango salad 16

Hot mandarin marmalade pudding with curacao liqueur cultured cream 16

## WILSON & MARKET WINE

Your wine selections can be made from either our wine wall where select wines are available to your table with a corkage of \$15 per bottle, or from the list which has been procured to represent wines to enjoy with a broad range of seasonal food  
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