

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 + 1 - 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

Seasonal Flavours: ask your waiter

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 - 7 per bottle

Signature breakfast

Bacon & egg roll with cheddar & chipotle relish - 14

Smash pea & avocado toast with fava, broad bean leaf & asparagus - 20 (V) + egg - 4 (V)

House-smoked ocean trout, poached egg, curry leaf & brown rice kedgeree & mango chutney - 23

Revuelto - Spanish scrambled eggs w purple sprouting broccolis & chorizo - 20

Moorish eggs en cocotte w spiced lamb & breakfast fattoush - 23

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)

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

House lemon or chocolate cake with coffee or tea - 8

Our kitchens pimped up doughnut's - 5 - ask what flavors we have today

Well-being vegan & gluten free

Smash pea & avocado toast with macadamia goats cheese, fava, broad bean leaf & asparagus - 20 (V)

Antioxidant dense red fruit bowl with mangoes, blueberries goji & chia granola - 18

All day dining & Lunch from 12.30 - 4pm

Snacks

28hr Soir sourdough with freshly churned seaweed butter or new seasoned olive oil - 6.5

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

Pea & fava hummus w prawns & zaatar, spring onion bread 16

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

Smoked Petuna ocean trout with devilled egg - 20

Warm poached egg with truffles Reggiano & soft polenta - 25

Tuna carpaccio, artichokes & broad bean salad, whipped cods roe & seaweed wafers - 24

Lunch

Milking Yard Farm Sommerlad chicken ribollita soup with Tuscan cabbage - 16

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

Crab risotto with a stew of organic leeks & seaweed - 18/28

House-smoked O'Connor's Gippsland Black Angus salt-beef sandwich with dill pickles - 18

Market fish of the day with fennel salad & salmoriglio sauce - MP

Wood roasted Milawa chicken with mustard leaf salad, garlic croutons & pancetta ½ 36 /whole - 60

Sides

Fennel, radicchio, rocket salad - 12

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

Wood grilled local asparagus, Reggiano, herb & balsamic dressing 14 / 18 (V)

Chopped spring salad, kale & green goddess dressing 14 / 18 (V) (VG)

Stracciatella mozzarella with white anchovies, spring greens & guanciale 14 / 18

Cheese & Desserts

Stone & Crowe cheeses (Yarra Valley) small - 20 / large - 27

Single origin chocolate salted caramel nemesis with pistachio praline - 12

Passionfruit pavlova - 16

Rutherglen muscat crème caramel - 15

Blood orange & single origin chocolate parfait 16

Hot mandarin delicious pudding with curacao liqueur cultured cream 16

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

Belvedere - 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	Whitlands, Victoria	14	65
Laurent Perrier La Cuvee NV	Tours-sur-Marne, France	18	110

Fine wine on tap

Squealing Pig Sauvignon Blanc 2016	Marlborough, NZ	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

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' <i>Savignin, Pinot Gris blend</i> 2015	Yarra Valley, Victoria	11
Byrne Chardonnay 2016	Sunbury, Victoria	14
Voyager Estate Chenin Blanc 2016	Margaret River, Western Australia	13

ROSE

Chateau La Gordonne 2015	Cotes de Provence, France	12
--------------------------	---------------------------	----

RED

Crittenden Estate Pinot Noir 2016	Mornington Peninsula, Victoria	16
Howard Vineyard Cabernet Franc 2015	Adelaide Hills, South Australia	11
Billy Button Sangiovese 2016	Alpine Valley, Victoria	14
Mount Langhi Ghiran 'Vine Rd' Shiraz 2014	Grampians, Victoria	12
Chateau Mont Redon Cotes du Rhone 2015	Southern Rhone Valley, France	12