

Wilson & Market

Dinner (6pm - late)

Oyster, celeriac & seaweed mignonette	5
Olives	8
Wilson & Market charcuterie selection	22
Chickpea, brassicas, raisin, confit egg yolk	18
Miso cured ocean trout, apple chilli jam, aromatic broth	21
Charred Hiramasa kingfish, lemon, sesame, sea vegetables	21
Kangaroo tartare, crème fraiche, radish	22
Truffle tagliolini, mushrooms, Parmigiano Reggiano	25
Salt-baked celeriac, kale, caramelised buttermilk, seeds	29
Fish of the day, fennel, anise, pistachio	MP
Milla's Farm duck, candied kumquat, hemp soil	45
Blackwood Hill lamb, parsnip, red wine lees	47
250g Pinnacle MBS 3 scotch fillet, wagyu fat potato, bone marrow sauce	48
Torello Rosé Selected Holstein veal shoulder rack, charred onion	140
Add truffle	15
Fennel, pear and pomegranate salad	12
Iceberg, radish, buffalo pecorino	12
Brussel sprouts, dukkah	12
Triple cooked chips, smoked garlic aioli	12
Orange crème brulee, carrot cake, pear, dulce de leche	17
Milk chocolate caramel cremeux, coffee, hazelnut	17
White chocolate cheesecake, mandarin, gingerbread	17
Apple & macadamia pie, cinnamon, vanilla ice cream	17
Stone & Crowe cheeses	single 18 / selection
28	

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