

# WILSONS

## SNACK ATTACK

Crusty house made sourdough, salted olive oil& house dip	9
Crumbed Sicilian olives	11
Eggplant fries	11
Panfried sweet chili peppers	11
Beef and Pork Albondigas	12

Cheese board	20, 25, 30
Choice of up to 3 cheeses, house dip, lavosh, fruit and nut	
Charcuterie board	40
Cured meats, tortilla, cheese, fresh fruit, candied nuts, house dip, house sourdough.	

## PINTXOS 1 per serve on house made sourdough

Zucchini, goats cheese, sundried tomato oil	4.5
Mushroom, pinenut, pepitas	5
Scallop, Jamon, romesco	5.5
Fig, pistachio pesto, blue cheese, maple glaze	5

SET MENUS ALSO AVAILABLE. 2 people min, dietary's can be catered for, whole table must participate.

\$40 PER PERSON & \$55 PER PERSON

PLEASE ASK YOUR LOVELY WAITSTAFF FOR MORE INFORMATION

## SMALL SHARE PLATES

King prawns, lime + coriander	18
Jamon, pastry, queso	18
Chicken wings, chili, lime + maple glaze	17
Chickpeas, spinach, sofrito, sourdough	16
Tortilla, egg, caramelised leek, potato, smoked paprika	15

## BIGGER SHARE PLATES

Local white wine mussels, smokey tomato sofrito, house sourdough	28
Mornington Peninsula Lamb, zucchini, mint, tzatziki	31
Scallops, chorizo, pomegranate, cauliflower puree	29
Beef cheeks, mushrooms, potato	29

## SIDES

Patatas Bravas, crispy potato, sofrito, garlic aioli	10
Sweet potato, candied nuts, goats chevre, red wine glaze	10
Charred greens, toasted almonds	10

## DESSERTS

Cachanga, fried pastry, cinnamon sugar, honey syrup, vanilla bean ice-cream	15
Affogato, Frangelico, vanilla bean ice-cream, espresso, white choc syrup	15
Crème Brulee Affogato, Frangelico, crème brulee icecream, espresso	18

Not a sweet tooth? Check out the cocktail menu for a liquid dessert