

WILSONS WINE CELLAR

SNACK

Millers Bread kitchen ciabatta + house dip	12
Sicilian olives	12
Sweet potato + corn fritter, harissa yoghurt	12
Lamb bomba, garlic aioli, shaved manchego	12
Cheese and salumi board	30

PINTXOS (individually served)

Scallop, chorizo + verde pintxos (3 per serve)	12
Olive, manchego, chorizo + honey pintxos (3 per serve)	12
Sweet chili chicken + manchego melt	5.5
House hummus, grilled zucchini, candied nuts, pepitas	5.5
Manchego + jamon pintxos	5.5

SMALL - ISH

Scallops, jamon, cauliflower puree	20
Pan fried saganaki, bacon + fig jam	19
Wilson's fried chicken, pimento aioli, spring onion	19
Pan-fried prawn, watermelon, coconut curry sauce	20
Mushroom, whipped cheese, verde, pine nuts	18
Charred octopus, parsnip puree, pickled cauliflower	21

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LARGE

Peninsula lamb shoulder, 18hr slow cooked lamb, zucchini, mint yoghurt, tzatziki	34
Mt Martha Mussels, sofrito, ciabatta	31
Roast pork belly, pickled asparagus, radish, tempranillo	31
Smoked chicken, Mediterranean cous cous + harissa yoghurt Vego option available	29 25

SIDES

Patatas bravas, sofrito, verde, aioli	12
Seasonal greens, candied pepita, sultanas	12
Smash pumpkin, feta + pine nuts	12

DESSERT

Panna cotta, plum, biscuit crumb	15
Ricotta doughnuts, walnut glaze, berries	14
Affogato, vanilla bean ice cream, Frangelico, espresso	15
Cheese + salumi board, candied nuts, fresh fruit, house dip, local bread, firm cheese + cured meat.	30