

So hungry you can't decide?

Choose our 'Just Feed Us'
Set Menu designed for 4
guests or more for \$49pp



GRAZING PLATE

2 Queso & 2 Charcuterie	49
2 Queso / 2 Charcuterie & 2 Veg	59
2 Queso & 3 Veg	49

(incl. olives, house-made pickles, quince & seasonal fruits)

QUESO

Manchego 12mth Semi Hard (Sheep) (ESP) (round, smooth, tangy, fruity)	16
Agour Arpea, Semi Hard (Sheep) (FRA) (robust, buttery, very intense & aromatic)	18
Queso Valdeon 6mth(Mild Blue, Cow & Sheep)(ESP) (Excellent balance of sweet & tangy with an earthy finish)	17
Scamorza - Semi Soft (Smoked, Cow) (ITL) (subtle, smoky flavour with a sweet, light caramel notes)	17
Delice de Cremiers (Soft, Cow)(FRA) (Supple silkiness, rich & heavenly aftertaste)	18

CHARCUTERIE

Chorizo (FR, HM, GF)	18
Prosciutto di Parma (GF)	17
Marinated Dried Beef(FR, HM, GF)	15
Panchetta (HM, FR, GF)	17
Terrine (HM, FR, GF)	16
Pork Tenderloin (FR, HM, GF)	16
Smoked Duck Breast (HM, GF)	21

VEGETARIAN

Sweet Potato Chips(GF, D, V)	10
Middle Eastern Cigars (capsicum coulis & honey) (D, V)	14
Onion Rings w/lime aioli	11
(D, V)	
Mac n' Cheese Croquettes (smoked cheddar dip)	15
Crumbed Mozzarella Sticks	12
(cream cheese dipping sauce)	



SMALL PLATES

Organic Tinned Anchovies w/lime, fresh capers & crusty bread	17
24hr Pulled Pork & kimchi pancakes w/ spring onion sour cream, dehydrated apples & flamed pineapple (FR)	22
Soft Shell Crab w/ sriracha mayonnaise	22
House Smoked Salmon Bagel w/ dill cucumber, parsley cream cheese, & baby spinach	14
Asparagus Festival Array of smoked, marinated & pan fried w/ strawberry & balsamic coulis, almonds, enokitake mushrooms & whipped asparagus cream(v)	19
Spanish Chargrilled Chicken Skewers (FR,D,GF)	17
Ripped burrata & prosciutto salad w/ spring fruits, nuts & balsamic glaze (v)	16

LARGER SHARE

Buttermilk crispy chicken waldorf w/ grapes, almonds, cos & ranch dressing (FR,GF)	26
Tuna Carpaccio w/ capers, gremolata & marinated onion(GF)	29
Spring Lamb char grilled & marinated w/ smoked parsnip & watercress (FR,GF)	38
Artisan Prawn Tortellono w/ broccolini & garlic shoots (HM) 38 (collab w/ artisan pasta maker Daniel Tonin, exclusive to W&M)	38
Porterhouse w/ beurre maître d'hotel & fried gnocchi(FR)	32

SIDES

'Eat your Greens' Pan Fried Brussels, beans & speck	13
Mixed bean salad w/ olives, garlic shallots EVOO	10
Garden Salad	10
Pretzel	8

(HM = House Made D= Dairy Free GF = Gluten Free FR = Free Range V = Vegan)

DESSERTS

Choux a la crème, 14
w/ a trio of vanilla, coffee & chocolate custard,
coffee whipped cream & nougatine shards

House made Churros w/ chocolate dipping sauce & 15
vanilla bean ice cream

Perfect Sweetness - Rhubarb & Strawberries 18
Feuillantine cigars filled with strawberry/rhubarb
flavoured chiboust creme Poached rhubarb
Strawberry/rhubarb gel & nougatine

Wolfe & Molone proudly supports Melbourne based
suppliers whilst sourcing the best free range meats
& poultry, sustainable seafood, organic & high
quality produce.

Happy Produce = Happy People xx