

WILSON'S BREWERY BAR MENU

\$8 CHIPS w' AIOLI & TOMATO KETCHUP (V) (VEGAN OPTION)

\$10 WEDGES w' SOUR CREAM & SWEET CHILLI

\$18 PLOUGHMANS - 'CHERRY BOOTS' OLIVES, PICKLES AND CHUTNEY w' BREAD CO' SPENT GRAIN SOURDOUGH

\$16 FIELD MUSHROOMS w' GARLIC BUTTER, MOZZARELLA AND PICKLES (V/GF) (VEGAN OPTION)

\$15 PINEAPPLE CUT SQUID PIECES w' LEMON AND AIOLI

\$18 CRISPY FRESH ESPERANCE 'BOMBORA' OCTOPUS, NAHM JIM, MAYO (GF)

\$15 FRIED CHICKEN WING PIECES w' 'GODS OF SAUCES' KOREAN CHILLI SAUCE AND AIOLI (GF)

\$16 CRISPY PORK BELLY BITES w' SMOKEY BBQ SAUCE AND SHALLOTS (GF)

\$18 LOADED FRIES w' 'FUTARI' BEEF WAGYU, CHEESE, SRIRACHA MAYO AND JALAPENO

\$18 VEGETARIAN NACHOS, CORN CHIPS, CAJUN BEAN MIX, SWEET CHILLI, SOUR CREAM (V/GF) - ADD BEEF \$6 (GF)

BURGERS \$17

\$17 WILSON CHEESEBURGER w' PICKLES AND BLOODY MARY KETCHUP

\$17 SMOKEY BBQ CHEESEBURGER w' PICKLES AND CRISPY SHALLOTS

\$17 MARINATED GRILLED CHICKEN BURGER w' SALAD AND SRIRACHA MAYO

\$17 FRIED HALLOUMI BURGER w' SALAD AND GARLIC YOGHURT

****GLUTEN FREE VEGAN BURGER BUN \$2.50****

PIZZAS \$17

\$17 BEEF PIZZA w' 'FUTARI' BEEF WAGYU w' MOZZARELLA, CORN PICKLE AND AIOLI

\$17 VEG PIZZA w' HOUSE ROASTED VEGETABLES, PICKLED RED ONIONS AND BLOODY MARY KETCHUP

****GLUTEN FREE PIZZA BASE \$3**

FOR THE TIN LIDS \$12

CHICKEN NUGGETS

FISH BITES

SPAGHETTI CHEESE TOASTIE

HAM CHEESE TOASTIE

**** Kids meals include chips, a juice box, hedgehog slice, colouring in page & crayons****

DESSERT

\$8 ICECREAM/SORBET BY 'HANDASYDES' (V/GF)

**** ADD CHIPS TO ANY MEAL FOR \$3 ****

*** Gluten Free Options available*

We do not guarantee no cross contamination on our gluten free items. We do, however, do everything in our power to try to eliminate cross contamination, but we have limitations as all our food is cooked in the same kitchen environment and there's always a risk in that.

*Any queries, just pop over to the kitchen window & ask our Head Chef 'Wardy'!!***

WE'RE PROUD TO SUPPORT LOCAL BUSINESSES

CHERRY BOOTS Marinated Olives

Cherry Boots produce a selection of SPRAY FREE and PRESERVATIVE FREE olives, olive oil, sauces, conserves, and pickled products grown and produced in Albany. We serve them with BRED CO. Spent Grain sourdough to mop up the juices.

BRED CO. Spent Grain Sourdough

BRED Co. is a micro bakery in Albany since 2016. With the help of their 28 year old sourdough mother, they've been making slow fermented, naturally leavened, dark baked sourdough. They use our spent grain from the brewing process to make our bread. Try it with the 'Cherry Boots' marinated olives!!

YERUSHA Olive Oil

Yerusha Estate is a family-owned boutique olive grove of 600 trees situated 40km west of Albany. Handpicked when they are at the optimum ripeness, their olive trees produce a high oil yield of extra virgin olive oil with a beautiful robust, slightly peppery flavour and smooth buttery texture. They are proud local producers of liquid gold!

GODS OF SAUCES Delicious chilli sauces

Gods of Sauces are a unique artisan food producer based in Albany. We create unique Hot Sauce with real flavour and heat. They have a sauce for every type of chilli lover! These sauces are so good we use them in several dishes, give your tastebuds a treat!

FUTARI Wagyu Beef

From the Great Southern region of Western Australia comes Futari Wagyu, an award winning, family-owned Wagyu Beef brand. Together with Irongate Wagyu, they're working to produce the finest Wagyu Beef possible. Try some on our Pizza & Loaded Fries!!

BOMBORA FOODS Octopus

WA South Coast Archipelago Octopus. Proudly 100% made, owned, and sourced from the South Coast of WA, by local fishermen and a family-owned business. Try our 'Crispy Occy' on the menu – It's amazing!!

HANDASYDES Ice-creams/Sorbets

With a rich history in growing, what started as a strawberry farm has grown into a way of life for Neil and Lyn Handasyde. With seasonal produce, hospitality, and sustainability in mind, they welcome you to their labour of love. Try their sorbet/ice-cream on our menu, delicious!!