

WILLOWDALE

HOTEL

BREADS

SOURDOUGH COB LOAF	\$8
Whipped garlic butter & extra virgin oil, pistachio dukkah	
TUSCAN GARLIC PIZZA	\$10.5
Confit garlic, mozzarella, extra virgin oil, picked marjoram	
BRUSCHETTA	\$12
Stone fired garlic bread, tomato, red onion, basil & balsamic reduction	

STARTERS

MEDITERRANEAN OLIVES	\$8
Marinated, served warm	
TRIO OF DIPS	\$16
Chef select dips, mediterranean grilled vegetables, fried bread	
HALOUMI SAGANAKI	\$18
Cypriot fried cheese, pearl figs, sesame, home lemon dressing & grilled bread	
BUFFALO CHICKEN RIBS	
Tossed in your choice of chilli or maple BBQ with ranch dipping sauce 500g - \$17 1kg - \$28	
FRESHLY SHUCKED OYSTERS	
Natural	
Soy ginger mignonette 1/2 dozen - \$28 full dozen - \$48	
Kilpatrick	
Oven baked with bacon & house made sauce 1/2 dozen - \$30 full dozen - \$50	
CHARGRILLED OCTOPUS	\$23
Ragout of white beans & confit chorizo, herb salsa	
SALT & PEPPER SQUID	\$19
Crispy shallots, chilli, garlic lime aioli	

SHARE PLATES FOR 2

SURF BOARD	\$45
Natural oysters, red wine mignonette, salt & pepper squid, battered fish, grilled prawns, house cured salmon, BBQ octopus, cocktail sauce & lemon	
PLANCHETTE GRILL	\$64
BBQ ribs, scotch fillet, chicken breast, Toulouse sausage, fries, tomato relish & mixed leaf panache salad	
GRAZING BOARD	\$36
Trio of dips, marinated Mediterranean vegetables, olives, cold meats, assorted cheeses, dried fruit, crackers & grilled bread	

GRILL EXCLUSIVES

250G RUMP GRASS - FED MB3+	\$29
300G SCOTCH GRAIN - FED MB3+	\$38
300G SIRLOIN - GRASS - FED MB3+	\$38
300G LAMB SOUVLAKI SKEWERS	\$36

served with grilled pita & tzatziki

With your choice of two sides & sauce:
Garden salad, steamed greens, fries, seasonal vegetables, creamy mash (GF), fried rosemary potatoes

Sauce:
Peppercorn, creamy mushroom & thyme, diane sauce, béarnaise, gravy, rosemary jus (GF), café de paris butter (GF)

Add Ons:
- Fried eggs (2) +\$4
- Bacon +\$5
- Avocado +\$5
Add Surf n turf:
- Squid & prawn, Béarnaise +\$9
- Squid +\$9
- Prawns +\$9
- Baby Octopus +\$9

AGED MEATS CABINET

Rotating different cuts of meat

ASK OUR STAFF FOR OUR SPECIALS **MARKET VALUE**

PIZZA

Gluten free bases available (\$4.5)

MARGHERITA (V)	\$19
Mozzarella, napoletana sauce, cherry tomatoes & picked marjoram	
QUATTRO FUNGI (V)	\$22
Porcini mushrooms, balsamic roasted mushrooms, oyster mushrooms, field mushrooms, crumbled goat's cheese & truffle oil	
PEPPERONI	\$23
Baby bocconcini, pizza sauce, mozzarella & basil leaves	
SHAVED HAM & ROASTED PINEAPPLE	\$23
Neapolitana sauce & toasted pine nuts	
OLIVE & MARINATED CHICKEN	\$23
Artichoke, roasted capsicum, red onion, herb tomato sauce, mozzarella	
HOT & SPICY 🌶️🌶️🌶️	\$25
NDUJA & PRAWNS	
Calabrese chilli spiced pork & veal sausage mince, prawns, tomato sugo, mozzarella, drizzled with honey & lemon topped with rocket leaves	

POMMES FRITES

FRIES	\$10
Lime aioli	
SWEET POTATO FRIES	\$12
Garlic dipping sauce	
POTATO WEDGES	\$12
Sweet chilli & sour cream	

WILLOWDALE

HOTEL

PUB CLASSICS

CRISPY SKIN SALMON OR BARRAMUNDI \$30

Creamy mash, caponata of capsicum, Spanish onion, basil, parsley, pine nuts, capers, currants, lemon

SLOW BRAISED LAMB SHANK \$28

Boston baked borlotti beans, steamed greens, salsa verdi

AMERICAN STYLE SMOKY BBQ PORK RIBS \$39

Pineapple-habanero slaw, spiced potato wedges & charred corn

**Ask a staff member what the ribs of the day is*

SICILIAN HOT & SPICY MEATBALLS \$32

Veal & pork ricotta meatballs, creamy mash, green beans, pesto & shaved parmesan

HOUSE FOUR CHEESE RAVIOLI \$30

Roasted pumpkin, brown butter sage, goat cheese, pine nuts

CHILLI PRAWN LINGUINE \$30

Rocket, zucchini, cherry tomato, Spanish onion, tomato chilli sauce, almond & parmesan gremolata

KOSCIUSZKO BEER BATTERED FLATHEAD FILLETS \$28

Salad, chips, house made tartare, lemon

CHICKEN SCHNITZEL (GF) \$22

With your choice of two sides & sauce:

Garden salad, buttered greens, fries, seasonal vegetables, creamy mash, fried rosemary potatoes

Sauce:

Peppercorn, creamy mushroom & thyme, diane sauce, béarnaise, gravy, rosemary jus (GF), café de paris butter (GF)

KIDS *Includes ice cream*

CHEESEBURGER & CHIPS FISH & CHIPS \$13 PER CHILD

CHICKEN SCHNITZEL & CHIPS GRILLED CHICKEN MASH & VEG

HAWAIIAN PIZZA MARGARITA PIZZA SPAGHETTI NAPOLITANA

TOPPERS

PARMI ADD \$6
Smoked ham, neapolitan sauce, creamy melted mozzarella

HOGZILLA
Pepperoni, cabbanossi, ham, bacon, mozzarella, BBQ sauce

HAWAIIAN
Pineapple, smoked ham, neapolitan sauce, creamy melted mozzarella

MUSHROOM FORAGER
Tomato herb sauce, mushroom medley, mozzarella, truffle oil

TUSCNO
Pesto, semi dried tomato, goats cheese, mozzarella

BURGERS

WILLOWDALE DINER \$19
Beef patty, american cheese, red onion, pickle, burger sauce, fries

CRUMBED FISH BURGER \$21
Cos, sweet pickles, onion, lemon dill tartar sauce, fries

FRIED CHICKEN SANDWICH \$23
Pickled slaw, cheese, spicy mayo, soft potato bun, fries

BUDDHA BURGER \$21
Plant based patty, lettuce, tomato, onion, beetroot relish, aoli

Extras:

bacon +\$5 | cheese +\$2 | eggs +\$4 | beef patty +\$7 | avocado +\$5

SIDES

Fries - \$6 | Sweet Potato chips - \$8
Creamy mash potato - \$5 | Buttered BBQ Corn - \$8
Roasted smashed herb roasted potatoes - \$8
Assorted seasonal vegs with olive oil lemon dressing - \$8
Steamed seasonal greens, honey mustard dressing - \$7
Garden salad with house dressing - \$7

Sauces +\$2.5

peppercorn, creamy mushroom & thyme, diane sauce, béarnaise, gravy, rosemary jus (GF), café de paris butter (GF) +\$5

SALADS

CLASSIC CAESAR \$19
Baby cos, crispy bacon, soft boiled eggs, shaved Parmesan, herb roasted croutons & house made dressing

THE ORCHARD \$22
Roasted sweet potato, walnuts, red onion, celery, English spinach, heirloom tomatoes, pickled cucumber, chickpea puree & apple cider vinegar seeded mustard dressing

THE NATURALIST \$22
Roasted beetroot, chickpeas, feta, cherry tomato, spiced seeds, pecans, rocket & beetroot balsamic glaze

THE BOTANIST \$22
Avocado, mesclun lettuce, cucumber ribbons, pickled ginger, roasted seaweed, fragrant black rice pilaf, radish, edamame, pickled ginger tahini dressing

Extras:

grilled chicken +\$6 | grilled salmon +\$10 | grilled prawns +\$7
smoked salmon +\$7 | BBQ octopus+\$7 | lamb skewers+\$7 |
grilled 100g steak+\$5 | bacon +\$5 | fried eggs +\$4 | avocado +\$4

SWEETS

WHITE CHOCOLATE & MAPLE BRULE \$13
Almond biscotti

LAVA CHOCOLATE \$13
Chocolate sponge, molten chocolate centre, vanilla ice cream, raspberry compote

CAPPADOCIA \$13
Buttermilk vanilla panna cotta, tahini crumb, sesame snap, date berry molasses couli

TRIO OF GELATO \$13
Served in a waffle basket