

## SWEETS

- CHOCOLATE FONDANT** 16  
V  
Premium dark lava chocolate, ice cream, cocoa nibs, whipped cream
- CLASSIC PAV** 16  
GF, V  
House-made pavlova, cream chantilly, seasonal berries, passionfruit
- ICE CREAM SANDWICH** 16  
V  
Vanilla ice cream sandwiched with house-made biscuits, topped with crushed nuts
- STICKY-DATE PUDDING** 16  
V  
Fluffy, warm cake, mascarpone, miso-butterscotch sauce

## SOMETHING FOR THE LITTLE ONES

Ages 12 & under

All kid's meals receive a complimentary ice cream.

- KID'S BURGER** 15  
Angus patty & tomato relish, served with chips
- KID'S CHICKEN SCHNITTY** 15  
Served with chips
- KID'S FISH & CHIPS** 15  
Battered fish served with chips
- KID'S PASTA** 15  
V  
Choice of either napolitana or butter sauce, served with parmesan cheese
- KID'S PIZZA** 15  
V  
8" pizza, napolitana sauce, mozzarella cheese
- KID'S STEAK** 15  
DF  
Grain-fed steak served with chips



## SENIOR'S MEALS

Available Monday - Friday 11:00AM - 3:30PM

All senior's meals receive a complimentary soft drink or regular hot cafe beverage. Please present your Senior's Card to redeem.

- CHICKEN SCHNITTY** 17  
Served with your choice of chips & salad OR mash & salad. Your choice of tomato OR BBQ sauce
- CRISPY SKIN BARRAMUNDI** 17  
Served with lemon and your choice of either chips & salad OR mash & salad. Your choice of tomato OR BBQ sauce
- FETTUCCINE BOSCAIOLA** 17  
Mushroom, smoked bacon, creamy sauce, freshly chopped green herbs
- FISH & CHIPS** 17  
Served with lemon, chips, salad, tartare sauce
- MARGHERITA PIZZA** 17  
V  
8" base, cherry tomatoes, basil leaves, napolitana sauce, mozzarella

- SALT & PEPPER SQUID** 17  
House-made mixed herb coating, served with chips, salad, garlic aioli sauce
- THE WILLOWDALE WONDER** 17  
V  
Ciabatta, lettuce, pineapple, carrot, cucumber, pickled beets, wild rocket, Swiss cheese, guacamole

## KEEN FOR SOMETHING NEW?

Scan the QR code on your table to check out our food specials and see our in-house Sommelier's recommendations!

## CHECK OUT

Weekly events & What's On @ The Dale here...



GF = GLUTEN-FREE | V = VEGETARIAN | DF = DAIRY-FREE

Whilst all reasonable efforts are taken to accommodate our guest's dietary needs, we cannot guarantee that our food will be allergen-free. Traces of soy, wheat, gluten, sesame seeds, nuts, shellfish, dairy & other allergens may be present. Public holiday surcharges apply.



## BISTRO OPENING HOURS

SUNDAY - THURSDAY

11am - 8:30pm

FRIDAY - SATURDAY

11am - 9:30pm

## LET'S GET STARTED!

- BEEF NACHOS** 32  
GF  
Corn chips, sour cream, jalapeño, guacamole, chipotle, tomato salsa, fresh herbs  
Serves 4
- BRUSCHETTA** 15  
V  
Rustic pane di casa, freshly cut tomatoes, red onion, dehydrated garlic
- GARLIC BREAD** 11  
V  
French bread, garlic butter, herbs  
Add Cheese - \$2
- SALT & PEPPER SQUID** 22  
DF  
House-made mixed herb coating, lemon, garlic aioli sauce
- TUSCAN GARLIC PIZZA** 15  
V  
Confit garlic, mozzarella, extra virgin olive oil

## NATURAL OYSTERS

Served with a mignonette dressing

1/2 DOZEN 26

FULL DOZEN 44

## BUFFALO CHICKEN RIBS

Choice of Maple BBQ or Chilli sauce

1/2 KG 20

1 KG 32

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## SALADS

**OG CAESAR** 21  
Golden croutons, baby cos lettuce, smoked bacon, soft egg, shaved parmesan cheese, house-made classic anchovy dressing

**WILD PEAR** 20  
GF, V  
Wild rocket, cucumber, pear, walnuts, dehydrated cranberries, parmesan, house-made tahini dressing, extra virgin olive oil

**COOL POTATO** 19  
GF, DF  
Steamed chat potatoes, lemon, crispy smoked bacon diamonds, spring onion, soft egg, extra virgin olive oil

**Add to your salad:**  
Grilled Prawns \$9 | Grilled Chicken \$8 | Half Avocado \$4 | Half Chicken Schnitty \$10 | Fried Eggs (2) \$6 | Bacon \$6

## PUB CLASSICS

**CRISPY SKIN FILLET** 37  
GF  
**BARRAMUNDI SALMON** 39  
Rustic red-pepper & almond romesco, burnt butter, seasonal greens, flame-grilled lemon, deep-fried crispy capers, smoked olive oil

**THE CHEEKY CHOOK** 27  
GF  
Grilled chicken, chat potatoes, broccolini, mushroom, smoked bacon, creamy garlic sauce

**BATTERED FISH & CHIPS** 29  
Salad, lemon, house-made tartare

**SIGNATURE PORK CHOP** 31  
DF  
Frenched chop marinated overnight, served with pickled white raddish & herbs, crushed pistachio, chat potatoes, signature sweet & sour sauce



## HAND-COATED SCHNITTYS

**CHICKEN SCHNITTY** 27  
Japanese-style crumb, fresh salad, chips & your choice of sauce

**Sauce Options:**  
Gravy (GF, DF) | Peppercorn (GF, DF) | Diane (GF) | Mushroom (GF) | Bearnaise (GF)

**Want to take it to the next level?**  
Get a loaded schnitty instead!

**HOGZILLA** 34  
Ham, cured salami, maple BBQ sauce, napolitana sauce, mozzarella

**HAWAIIAN** 34  
Ham, tangy pineapple, napolitana sauce, mozzarella

**PARMI** 34  
Ham, napolitana sauce, mozzarella

## PIZZA

BBQ sauce base available upon request - \$2

**CARNIVORE** 28  
Cabanossi, mild pepperoni, ham, smoked bacon, chicken, napolitana sauce, mozzarella

**CHICKEN & PRAWN** 28  
Jalapeño, red onion, chipotle tomato drizzle, napolitana sauce, mozzarella

**MARGHERITA** 22  
V  
Cherry tomatoes, basil leaves, napolitana sauce, mozzarella

**PEPPERONI** 25  
Mild pepperoni, basil leaves, napolitana sauce, mozzarella

**VEGGIE BANG** 25  
V  
Artichoke hearts, capsicum, cherry tomatoes, red onion, mushroom, spinach, olives, napolitana sauce, mozzarella

## PASTA

**FETTUCCINE BOSCAIOLA** 25  
Mushroom, smoked bacon, creamy sauce, freshly chopped green herbs

**GNOCCHI & PRAWNS** 28  
Gnocchi, prawns, parmesan cheese, garlic, butter, white wine sauce & a hint of chilli, drizzled with smoked olive oil

**TRUFFLE RISOTTO** 25  
GF, V  
Arborio rice, parmesan cheese, truffle paste, pan-seared button mushrooms, porcini dust, fresh herbs

**Add to your pasta:** Grilled Prawns \$9 | Grilled Chicken \$8 | Bacon \$6 | Fried Eggs (2) \$6 | Half Avocado \$4

## BURGERS & SANDWICHES

Each served with chips & garlic aioli sauce

**CLASSIC CHEESEBURGER** 22  
Seeded bun, beef patty, American cheese, mustard, house-made tomato relish, sweet & spicy pickles

**LAMB WRAP** 29  
Grilled lamb, tomatoes, red onion, parsley, cucumber & mint yoghurt, chilli flakes

**STEAK SANGA** 29  
Ciabatta, caramelised onion, lettuce, pickled cucumber, tomatoes, onion slices, signature chipotle sauce

**THE FRIED CHICKEN** 26  
Seeded bun, southern-style fried chicken, lettuce, slaw, cheese, house-made burger sauce

**THE WILLOWDALE WONDER** 19  
V  
Ciabatta, lettuce, pineapple, carrot, cucumber, pickled beets, wild rocket, Swiss cheese, guacamole

**TRIPLE-DOUBLE** 35  
Seeded bun, double bacon, double beef patty, double cheese, lettuce, tomato, onion, maple BBQ sauce

## GRILL EXCLUSIVES

Premium steaks cooked to perfection  
Each served with your choice of two sides and a sauce.

**RUMP - 300G GRAIN-FED** 36

**SIRLOIN - 300G MBS2+** 42

**SCOTCH FILLET - 300G MBS2+** 45

**Side Options:**  
Chips (DF, V) | Salad (GF, DF, V) | Vegetables (GF, DF, V) | Chat Potatoes (V) | Mash (GF, V)

**Sauce Options:**  
Gravy (GF, DF) | Peppercorn (GF, DF) | Diane (GF) | Mushroom (GF) | Bearnaise (GF)

## SIDES TO SHARE

Recommended for 2-4 people

**CHAT POTATOES** 15  
V  
Double-fried potatoes, nutty brown butter, chives

**CHIPS** 10  
DF, V  
Coated with house-made chilli salt, served with garlic aioli sauce

**POTATO MASH** 10  
GF, V  
Creamy house-made mashed potato

**SEASONAL SALAD** 18  
GF, DF, V  
Seasonal fresh & bitter leaves served with champagne vinegar, extra virgin olive oil & mustard dressing

**SEASONAL VEGETABLES** 10  
GF, DF, V  
Assorted seasonal vegetables tossed in olive oil

**SWEET POTATO WEDGES** 16  
V  
Coated with house-made chilli salt, served with sour cream

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