

TAP SURPRISES

Our taps are serving more than just beer... Head to the bar or scan the QR code on your table to try something sweet today!

BYRON BAY SELTZER
PEACH & MANGO
SCHOONER

CRUISER GUAVA
SCHOONER

HARD RATED
SCHOONER

HARD RATED NO SUGAR
SCHOONER

JAMES SQUIRE CIDER
ORCHARD CRUSH APPLE
SCHOONER

JAMES SQUIRE GINGER BEER
SCHOONER

MOCO COCKTAIL
BLOODY SHIRAZ GIN SPRITZ

MOCO COCKTAIL
PINK GRAPEFRUIT MARGARITA

COCKTAIL JUGS

A selection of crowd faves made to share!

BERRY LYCHEE-LISCIOUS 34
Vodka, lychee liqueur, strawberry & lime. Refreshing and oh, so delicious!

FRUIT TINGLE 34
Vodka, blue curacao & grenadine. A splash of colour with the sweetness to match!

WATERMELON SUGAR HIGH 34
Vodka, melon & lychee. Where The Dale meets Harry's House.

BEER TOWERS

Bring the bar tap right to your table and share a tower with mates!

BYRON BAY LAGER 2.5L 39.5

CANADIAN CLUB 1.5L 36.4

HAHN SUPERDRY 2.5L 39.5

STONE & WOOD 2.5L 45

Visit the bar or scan the QR code on your table to check out other drink & non-alcoholic options

COCKTAILS

Life's short - drink something tasty!

A delightful assortment of classic favourites and signature mixes with a twist. Which will be your new favourite?

CLASSICS

AMARETTO SOUR 18

Where sweet meets sour... Amaretto, lemon, egg whites & a cherry on top.

LONG ISLAND 18

Vodka, Gin, Tequila, Rum & Cointreau. A bit of this, and a bit of that!

MARGARITA 18

Tequila, Cointreau & lime juice. You can't go wrong with marg in hand!

SPICY COCONUT MARGARITA +2

MANGO MARGARITA +2

MOJITO 18

Blanco Rum, lime, mint & soda. Dry, fresh & zesty, as it should be.

PASSIONFRUIT MOJITO +2

WATERMELON MOJITO +2

SIGNATURES

FRUITY FIZZ 22

White rum, Aperol, mango, lime, pineapple & StrangeLove hot ginger. Too much fun in a glass.

LAVENDER HAZE 22

Tequila, gin, vodka, cointreau & fairy floss syrup. Meet me at midnight...

LIVE YOUR LYCHEE 22

Vodka, lychee, watermelon & raspberry. Absolute main character energy.

PB & J 22

Peanut butter jelly time! Peanut butter whiskey, Irish cream, raspberry liqueur & espresso.

P*STAR MARTINI** 22

You know what we're getting at... Vodka, prosecco and a dash of passion.

Want the fun without the alcohol? Visit the bar or scan the QR code on your table to check out our mocktails!

A MESSAGE

from our in-house Sommelier

Our wine menu offers a diverse assortment of premium drops from both Australian and international wineries...

It's often said that good wine is best paired with good food! Hence, you will find carefully considered pairings suggested below, to create an immersion of flavours throughout your meal.

Wine can truly be an experience in itself when you bring the best out of each & every sip. So, why not share the experience with those you love most here at Willowdale Hotel.



— Mihajlo

WHITE WINE

150mL 250mL Bottle

FIORE WHITE MOSCATO 10 15 40

SOUTH EAST AUSTRALIA

Best paired with:
The Willowdale Wonder

HENTLEY FARM RIESLING 58

EDEN VALLEY, SA

Best paired with:
Gnocchi & Prawns, The Fried Chicken

HERRINGBONE HILLS SAUVIGNON BLANC 10 16 45

MARLBOROUGH, NZ

Best paired with:
Signature Pork Chop, Lamb Wrap,
Gnocchi & Prawns, Margherita Pizza,
Veggie Bang Pizza

ARA 'SINGLE ESTATE' SAUVIGNON BLANC 49

MARLBOROUGH, NZ

Best paired with:
Chicken Schnitty, The Fried Chicken

PIKES 'LUCCIO' PINOT GRIGIO 13 20 55

CLARE VALLEY, SA

Best paired with:
Crispy Skin Fillet

CANTINA DI GAMBELLARA MONOPOLIO PINOT GRIGIO 49

DELLE VENEZIE, ITALY

Best paired with:
Truffle Risotto, Tuscan Garlic Pizza

QUILTY & GRANDSEN CHARDONNAY 10 15 39

ORANGE, NSW

Best paired with:
Fettuccine Boscaiola,
Signature Pork Chop, Steak Sanga

PHILIP SHAW NO.11 CHARDONNAY 75

ORANGE, NSW

Best paired with:
Dry Aged Meats

RED WINE

150mL 250mL Bottle

ROBERT OATLEY 'SIGNATURE SERIES' PINOT NOIR 13 20 55

VICTORIA

Best paired with:
Fettuccine Boscaiola,
Lamb Wrap, Pepperoni Pizza

GEMTREE 'CINNABAR' GRENACHE SHIRAZ MOURVEDERE 15 23 75

MCLAREN VALE, SA

Best paired with:
Scotch Fillet, Dry Aged Meats

BODEGA GARZÓN TANNAT RESERVA 75

URUGUAY

Best paired with:
Scotch Fillet, Dry Aged Meats

HINTON'S HUNDRED SHIRAZ 10 16 43

COONAWARRA, SA

Best paired with:
Rump, Sirloin, Steak Sanga

PIKES 'STONE CUTTERS' SHIRAZ 65

CLARE VALLEY, SA

Best paired with:
Truffle Risotto, Rump, Sirloin,
Triple-Double, Carnivore Pizza

SPARKLING

150mL Bottle

WILDFLOWER PROSECCO 11 40

SOUTH EAST AUSTRALIA

Best paired with:
Classic Pav

YVES PREMIUM CUVÉE NV 13 55

YARRA VALLEY, VIC

Best paired with:
Triple-Double

FREIXENET CORDON NEGRO CAVA 65

PENEDES, SPAIN

Best paired with:
Natural Oysters

ROSÉ

150mL 250mL Bottle

QUILTY & GRANDSEN ROSÉ 9 15 39

ORANGE, NSW

Best paired with:
Chicken Schnitty,
The Willowdale Wonder

COTE DE ROSES ROSÉ 65

LANGUEDOC, FRANCE

Best paired with:
Crispy Skin Fillet,
Chicken & Prawn Pizza

150mL 250mL Bottle

ARA 0% SAUVIGNON BLANC 11 17 55

MARLBOROUGH, NZ

GIESEN ESTATE 0% MERLOT 12 18 65

HAWKES BAY, NZ