

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 GRILLED CHICKEN** 15
GF
Chicken breast served with seasonal vegetables
- 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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