



# WILLOUGHBY HOTEL

## 2 FOR 1 THURSDAYS

Willoughby's favourite day of the week

— Food —

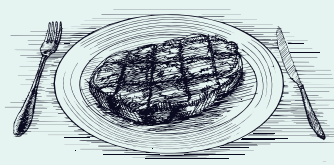
### SHARING

	☺	○
<b>Garlic bread</b>	5	7
Oven baked Schiacciata w/ garlic butter (V)		
<b>Bruschetta</b>	12	15
Chargrilled sourdough, vine ripe roma tomato, shallots, basil, Persian fetta & balsamic glaze		



### SALADS

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<b>Pomegranate &amp; avocado salad</b>	18	20
Pomegranate, orange, avocado, butter gem lettuce, radicchio, cherry tomato with citrus dressing (GF, V)		



### GRILL

	☺	○
<b>300g pinnacle rump steak MB2+</b>	27	29
MSA approved chargrilled pinnacle rump steak (GF)		
<b>300g pinnacle scotch fillet MB2+</b>	34	36
Chargrilled scotch fillet steak (GF)		

Steaks served w/ choice of any 2 sides:  
Chips, potato mash, garden salad, mixed vegetables

— Willoughby —

### FAVOURITES

	☺	○
<b>Beef burger</b>	18	20
Southern prime beef mince grilled & topped w/ American cheese, caramelised onion, house made burger sauce, lettuce, pickles & shaved onions on a soft milk bun served w/ chips		
<b>Chicken schnitzel</b>	20	22
Free range chicken breast schnitzel & mesclun greens served w/ chips		
<b>Fish &amp; chips</b>	24	26
Battered fresh market fish served w/ home-made tartare sauce & lemon		
<b>Crispy skin barramundi</b>	28	30
Potato purée & seasonal greens tossed w/ confit garlic & beurre noisette (GF)		



### PANS

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<b>Wild mushroom risotto</b>	20	22
Arborio rice cooked w/ shitake, shimeji, porcini mushroom, broccolini, white truffle oil & parmigiano (GF, V)		

### SAUCE

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<b>Pepper sauce</b>	1.5	2
<b>Mushroom sauce</b>	1.5	2
<b>Gravy</b>	1.5	2
<b>Chimichurri (GF)</b>	1.5	2