

**WILLOUGHBY**  
HOTEL

— 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		
<b>American buffalo wings</b>	12	14
Crispy chicken wings coated w/ Franks hot sauce		
<b>Homemade dips</b>	12	14
Selection of trio dips made daily w/ flat bread		
<b>Salt &amp; pepper calamari</b>	16	18
Tender squid lightly dusted with salt and pepper served w/ zesty lime aioli		



**SALADS**

	●	○
<b>Pomegranate &amp; avocado salad</b>	18	20
Pomegranate, orange, avocado, butter gem lettuce, radicchio, cherry tomato with citrus dressing (GF, V)		
<b>Karaage chicken salad</b>	20	22
Japanese fried chicken thigh fillet served w/ soya bean, carrot, cucumber, wakame, mesclun mix & bonito flake w/ karaage sauce		

— Willoughby —

**FAVOURITES**

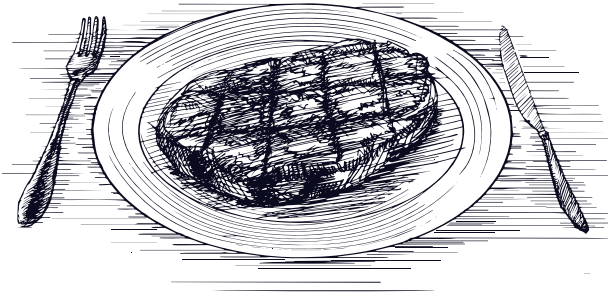
	●	○
<b>Beef burger</b>	18	20
Southern prime beef mince grilled & topped w/ American cheese, caramelised onion, house made burger sauce, lettuce, pickles & shaved onions on a soft milk bun served w/ chips		
<b>Peri peri chicken burger</b>	18	20
Grilled marinated chicken breast topped with crisp lettuce, tomato, American cheese & peri peri mayo served w/ chips		
<b>Chicken schnitzel</b>	20	22
Free range chicken breast schnitzel & mesclun greens served w/ chips		
<b>Chicken parmigiana</b>	22	24
Free range chicken breast schnitzel topped w/ ham, napolitana & mozzarella cheese, 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)		
<b>Beef nachos</b>	18	19
Corn chips, mozzarella cheese, guacamole & sour cream		

**PANS**

	●	○
<b>Chilli prawn pasta</b>	26	28
Yamba prawns cooked w/ chilli, coriander, lemongrass, garlic pesto, sun dried tomato, prawn oil & parmesan cheese		
<b>Wild mushroom risotto</b>	20	22
Arborio rice cooked w/ shitake, shimeji, porcini mushroom, broccolini, white truffle oil & parmigiano (GF, V)		



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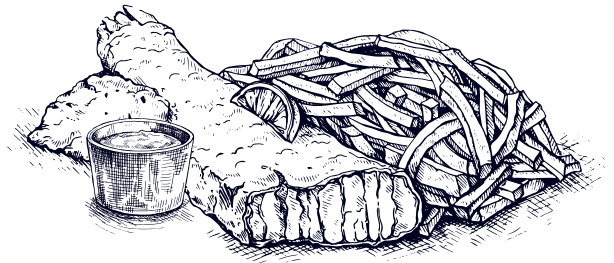


## SAUCE

	<input checked="" type="radio"/>	<input type="radio"/>
Pepper sauce	1.5	2
Mushroom sauce	1.5	2
Gravy	1.5	2
Chimichurri (GF)	1.5	2

## GRILL

	<input checked="" type="radio"/>	<input type="radio"/>
<b>300g pinnacle rump steak MB2+</b> MSA approved chargrilled pinnacle rump steak (GF)	27	29
<b>300g pinnacle scotch fillet MB2+</b> Chargrilled scotch fillet steak (GF)	34	36
<b>Fillet mignon</b> A juicy grass fed eye fillet wrapped w/ smoked bacon, served w/ broccolini, kipfler potatoes, dutch carrots & red wine jus (GF)	38	40
<b>Smoked pork ribs</b> A whole rack of pork ribs glazed w/ sticky smokey bbq sauce, served w/ house salad & chips	32	34



## KIDS

	<input checked="" type="radio"/>	<input type="radio"/>
<b>Kids pasta</b> w/ napoletana sauce	9	11
<b>Kids chicken nuggets</b> w/ chips	9	11
<b>Kids fish &amp; chips</b>	9	11

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

## SIDES

	<input checked="" type="radio"/>	<input type="radio"/>
<b>Potato mash (GF)</b>	4	6
<b>Chips</b>	8	10
<b>Garden salad (GF, V)</b>	6	8
<b>Seasonal vegetable sauté</b> w/ olive oil and confit garlic (GF,V)	6	8

## DESSERT

	<input checked="" type="radio"/>	<input type="radio"/>
<b>Sticky date pudding</b> Served w/ butter scotch & vanilla bean ice cream	9	11
<b>Chocolate brownie</b> Served w/ chocolate ganache, vanilla ice cream & whipped cream	9	11
<b>Kids ice cream</b>	3	5