

WILLOUGHBY
HOTEL

— Food —

SHARING

	☺	○
Garlic bread Oven baked Schiacciata w/ garlic butter (V)	5	7
Bruschetta Chargrilled sourdough, vine ripe roma tomato, shallots, basil, Persian fetta & balsamic glaze	12	15
American buffalo wings Crispy chicken wings coated w/ Franks hot sauce	12	14
Homemade dips Selection of trio dips made daily w/ flat bread	12	14
Salt & pepper calamari Tender squid lightly dusted with salt and pepper served w/ zesty lime aioli	16	18



SALADS

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

— Willoughby —

FAVOURITES

	☺	○
Beef burger 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	18	20
Peri peri chicken burger Grilled marinated chicken breast topped with crisp lettuce, tomato, American cheese & peri peri mayo served w/ chips	18	20
Chicken schnitzel Free range chicken breast schnitzel & mesclun greens served w/ chips	20	22
Chicken parmigiana Free range chicken breast schnitzel topped w/ ham, napolitana & mozzarella cheese, mesclun greens, served w/ chips	22	24
Fish & chips Battered fresh market fish served w/ home-made tartare sauce & lemon	24	26
Crispy skin barramundi Potato purée & seasonal greens tossed w/ confit garlic & beurre noisette (GF)	28	30
Beef nachos Corn chips, mozzarella cheese, guacamole & sour cream	18	19

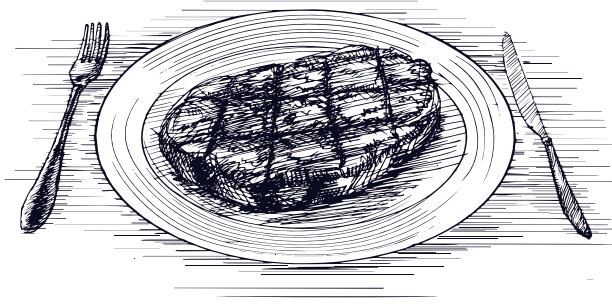
PANS

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



WILLOUGHBY HOTEL

SAUCE

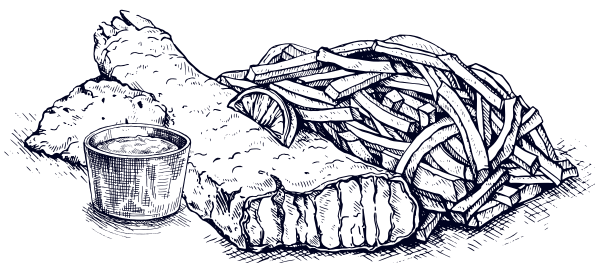


Pepper sauce	1.5	2
Mushroom sauce	1.5	2
Gravy	1.5	2
Chimichurri (GF)	1.5	2

GRILL

300g pinnacle rump steak MB2+ MSA approved chargrilled pinnacle rump steak (GF)	27	29
250g pinnacle scotch fillet MB2+ Chargrilled scotch fillet steak (GF)	36	38
Fillet mignon A juicy grass fed eye fillet wrapped w/ smoked bacon, served w/ broccolini, kipfler potatoes, dutch carrots & red wine jus (GF)	38	40
Smoked pork ribs A whole rack of pork ribs glazed w/ sticky smokey bbq sauce, served w/ house salad & chips	32	34

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



KIDS

Kids pasta w/ napoletana sauce	9	11
Kids chicken nuggets w/ chips	9	11
Kids fish & chips	9	11

SIDES

Potato mash (GF)	4	6
Chips	8	10
Garden salad (GF,V)	6	8
Seasonal vegetable sauté w/ olive oil and confit garlic (GF,V)	6	8

DESSERT

Sticky date pudding Served w/ butter scotch & vanilla bean ice cream	9	11
Chocolate brownie Served w/ chocolate ganache, vanilla ice cream & whipped cream	9	11
Kids ice cream	3	5