

MENU

WE CATER FOR
FUNCTIONS
OF ANY SIZE AND STYLE

ENQUIRE ABOUT OUR
FUNCTION ROOMS
TODAY

enquiries@willoughbyhotel.com.au



LUNCH

Daily: 11:30 - 3pm

DINNER

Monday - Saturday: 5:30pm - 9pm

Sunday: 5.30pm - 9pm



9417 2119

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MENU

SMALLS/SHARE/SALAD

The Willoughby Antipasto Plate	32	35
a selection of artisanal cured meats w/ a medley of fresh and pickled vegetables w hummus, select Australian cheese and grilled flat bread		
Hummus w/ Grilled and Marinated Zucchini Ribbons	13	15
house made hummus topped w/ marinated zucchini ribbons, toasted pumpkin seeds served w/ warm flat bread (V/DF/VG)		
Bruschetta	13	15
roasted red peppers marinated w/ garlic, lemon, fresh herbs on seeded sourdough w/ whipped goats cheese (V)		
Caesar Salad	15	17
classic caesar salad w/ baby gem lettuce, garlic croutons, crispy bacon, shaved parmesan, soft boiled egg and house made dressing (V)		
Add Chicken	5	6
Add Cured Salmon	5	6
Warm Pumpkin and Beetroot Salad	16	18
honey roasted butternut pumpkin w/ a medley of beets, spinach, quinoa and toasted walnuts topped w/ crushed pumpkin seeds and lemon dressing (GF/DF/V)		
Add Chicken	5	6
Add Cured Salmon	5	6
Beetroot Cured Salmon w/ Puffed Rice	20	22
beetroot and vodka cured salmon w/ fresh lemon, chilli and coriander served w fresh herbs, corn, avocado and puffed rice (GF/DF)		
Chicken Skewers	15	17
chicken thigh marinated in chermoula served w/ cauliflower pops (GF/DF)		
<i>Chermoula is a south American marinade w/ garlic, coriander, parsley, cumin, lemon juice and red wine vinegar</i>		

SIDES AND SAUCES

Potato Chips	6	8
w/ herb salt and aioli		
Sautéed Mixed Greens	6	8
w/ confit garlic		
Seasonal Mixed Leaf Salad	4	6
w/ lemon dressing		
Mushroom Sauce	1.5	
Pepper Sauce	1.5	
Classic Gravy	1.5	
Chimichurri (GF/DF/V/VG)	2	

KIDS

Chicken Breast Nuggets w/ chips	9	11
Battered Fish and Chips		
Linguini w/ Napoli sauce topped w/ parmesan		

BIG/SHARE/CLASSICS

Beef Burger	18	20
southern prime beef mince grilled topped w/ caramelised onions on a soft milk bun, house made burger sauce, lettuce, pickles and fresh shaved Spanish onions*		
Chicken Schnitzel Burger	18	20
house crumbed chicken breast topped w/ American cheese, coleslaw, iceberg lettuce and jalapeño aioli*		
Vegetable and Falafel Burger	18	20
falafel pattie mixed w/ mushrooms, zucchini, carrots, onions and garlic topped w/ smashed avocado and chipotle mayo on a soft milk bun* (V)		
GF buns are available at \$2		
Chicken Parma Roll	18	20
crumbed chicken breast fried topped w/ Napoli sauce on a soft hotdog bun baked w/ mozzarella cheese*		
House Smoked Salmon Roll	20	22
hickory smoked salmon mixed w/ capers, eschallots, dill and aioli served on a soft milk bun*		
House Crumbed Chicken Breast Schnitzel	20	22
free range chicken breast schnitzel served w/ seasonal mixed leaf lettuce and coleslaw*		
Add Parmigiana		4
<i>mozzarella, shaved leg ham and Napoli sauce</i>		
Fish and Chips	market price	26-31
battered fresh market fish served w/ tartare sauce and lemon*		
*All served with chips		
Potato Gnocchi	20	22
honey roasted butternut pumpkin w/ broccolini, green beans and spinach topped w/ parmesan and toasted hazelnuts (V)		
Pan Fried Atlantic Salmon	26	28
pan seared Atlantic salmon w/ sautéed seasonal greens and cauliflower puree (GF)		
300g Southern Prime Rump Steak	27	29
char-grilled rump steak served w seasonal mixed leaf lettuce and beer battered chips		
Your choice of sauce		
<i>gravy, mushroom sauce, pepper sauce, chimichurri</i>		
350g Pinnacle Rib Eye Steak	35	37
char-grilled rib eye steak served w/ seasonal mixed leaf lettuce and beer battered chips		
Your choice of sauce		
<i>gravy, mushroom sauce, pepper sauce, chimichurri</i>		
Pinnacle Flank Steak	30	32
pan fried flank steak, served w braised kipfler potatoes and charred red peppers topped w/ mojo verde (GF/DF)		
<i>Mojo Verde is a classic Spanish sauce consisting of parsley, red wine vinegar, toasted cumin seeds, garlic and olive oil blended together to make a vibrant and zesty sauce perfect</i>		

DESSERT

Churros	12	14
dusted w/ cinnamon sugar served w/ caramel sauce		