

18 99
WILLOUGHBY
 HOTEL



MONDAY - THURSDAY

\$18 PUB CLASSICS

CHICKEN SCHNITZEL

Lemon, slaw, your choice of sauce & skin on fries

Upgrade to Parmy \$4

250G RUMP STEAK

Served with fries, salad & your choice of sauce

CHEESEBURGER

Served with fries

CRISPY CHICKEN BURGER

Served with fries

FISH & CHIPS



LIMITED TIME ONLY!

SNACKS & SHARES

GARLIC BREAD (V) 6 8
 Add cheese 2 3

SALT & PEPPER SQUID (DF)(GF) 18 20
 Served with lime aioli

SWEETCORN ARANCINI (CN) 12 14
 Basil & pinenut pesto & Oaxaca cheese

FRIED CHICKEN WINGS (GF) 20 23
 Tossed in your choice of hot buffalo or sticky house made BBQ sauce served with aioli

TOMATO BRUSCHETTA (V)(CN) 10 12
 Heirloom tomatoes, pine nut pesto, Persian feta & tapenade

STEAMED MUSSELS 20 23
 Creamy white wine sauce with garlic & chilli, served with toasted sourdough

MEZZE PLATE (V) 14 16
 Hummus, marinated olives & charred capsicum salad served with grilled pita flatbread

FISH TACO 8 10
 Charred pepper salsa, iceberg lettuce, cucumber & tartare sauce

PULLED PORK TACO (DF) 8 10
 Slow cooked pulled pork, slaw, Jalapeños, crispy potato chips & chipotle mayo

CLASSICS

CHICKEN SCHNITZEL 23 26
 Lemon, slaw, your choice of sauce & skin on fries

WHY NOT TOP YOUR SCHNITZEL WITH GARLIC, CHILLI & BUTTER PRAWNS 10 12?

CHICKEN PARMIGIANA 27 30
 Napolitana sauce, ham, mozzarella, salad & skin on fries

FISH & CHIPS (DF) 24 28
 Pacific Ale battered hoki, salad, lemon, tartare sauce & skin on fries

BURGERS

Served with fries

Gluten free bun available \$2

THE "WILLO" BURGER 25 28
 150G Kilcoy beef patty, bacon, grilled pineapple, cheese, lettuce, tomato, caramelised onion, aioli & bbq sauce

CHEESE BURGER 20 22
 150G Kilcoy beef patty, cheese, pickles, onion, American mustard & tomato sauce

MAKE IT A DOUBLE BEEF PATTY 6 8

STEAK SANDWICH 28 31
 150g Rump, bacon jam, horseradish cream, oak lettuce, provolone & tomato

CRISPY CHICKEN BURGER 24 26
 Crispy chicken thigh, cheese, pickles, slaw & chipotle mayo

MUSHROOM BURGER (V) 21 24
 Crumbed field mushroom, halloumi, oak lettuce & tomato tapenade

ADD ONS:
 BACON 2 3
 EXTRA BEEF PATTY 6 8

SALAD

CHICKEN CAESAR SALAD 24 27
 Grilled chicken breast, baby cos lettuce, croutons, bacon, anchovies, Parmesan & Caesar dressing

NICOISE SALAD (DF) 22 25
 Marinated Tuna, chat potatoes, baby gem lettuce, green beans, egg, olives & house dressing

ADD ONS:
 GRILLED CHICKEN (GF) (DF) 7 9
 HALLOUMI (GF) (V) 7 9
 PRAWNS (GF) (DF) 7 9

MAINS

PERI PERI CHICKEN 28 31
 Grilled peri-peri 1/2 chicken, served with slaw & skin on fries

CRISPY SKIN SALMON (DF)(GF)(CN) 32 36
 Fennel, grapefruit, soft herbs & romesco

LAMB SHANK POT PIE 28 31
 Slow cooked lamb shank, puff pastry, mash & minted mushy peas

SEAFOOD LINGUINE (DF) 30 34
 Mussels, squid, garlic & chilli prawns, tossed in Napolitana sauce

RICOTTA GNOCCHI (V) 26 29
 Mushroom, Asparagus, pea, in a white wine & chilli garlic butter sauce

GRILLED 250G PORK CHOP 32 36
 Smashed potato salad, horseradish cream, salsa verde & corn on the cob

SIDES

SKIN ON FRIES (V) 10 12
 Served with aioli

SEASONAL GREENS (GF)(DF)(VE) 8 10
 Lemon dressing

MASH (GF) (V) 8 10

GARDEN SALAD (GF) (DF) (VE) 8 10

GRILL

All steaks are dairy & gluten free, served with fries, salad & your choice of sauce

250G RUMP 32 36
 Grainge, 120 day grain fed, msa, Riverina, NSW

300G SCOTCH FILLET 42 46
 Grainge, 120 day grain fed, msa, Riverina, NSW

MAKE IT SURF & TURF 10 12
 Add garlic, chilli & butter prawns

SAUCES 2 3
 Gravy (Gf) (Df), Peppercorn (Gf) Mushroom (Gf) (Df), Béarnaise (Gf)

FULL RACK OF BBQ PORK RIBS 45 49
 served with slaw & skin on fries

KIDS MEALS

For kids aged 12 & under

CHICKEN NUGGETS & CHIPS 10 12

NAPOLETANA PASTA 10 12

GRILLED CHICKEN & CHIPS 10 12

FISH & CHIPS 10 12

DESSERT

STICKY DATE PUDDING 12 14
 Butterscotch sauce & vanilla bean ice cream

COCONUT BRULEE 12 14
 Mango, mint & lime

WINE LIST

Sparkling 150ml 250ml 750ml

SEPPELT FLEUR DE LYS, Sparkling Brut NV 11.5 54
 Gippsland VIC

T'GALLANT, Prosecco 11.5 53
 Veneneto, ITALY

DALZOTTO PUCINO, Prosecco 59
 King Valley, VIC

Champagne

MOËT & CHANDON, Champagne 125
 Epernay, FRA

White

LEO BURING, Riesling 12.6 18.5 56
 Eden Valley, SA

ROCKBARE, Riesling 65
 Clare Valley, SA

821 SOUTH, Sauvignon Blanc 12.6 18.5 56
 Marlborough, NZ

THE PAWN "EL DESPERADO", Sauvignon Blanc 66
 Adelaide Hills, SA

SQUEALING PIG, Pinot Gris 12.8 19 59
 Yarra Valley, VIC

AQUILANI, Pinot Grigio, Friuli 15 21.5 60
 Venice, ITALY

ST HUBERTS "The Stag", Chardonnay 12.6 18.5 55
 Yarra Valley, VIC

PENFOLDS MAX'S, Chardonnay 16 23.5 66
 Adelaide Hills, SA

Rosé

SQUEALING PIG, Rosé 12.6 18.5 55
 South East Australia, SA

RAMEAU D'OR, Rosé 15 22.5 63
 Provence, FRA

AIX - MAISON SAINT AIX, Rosé 88
 Provence, FRA

Red

FICKLE MISTRESS, Pinot Noir 14.2 21.5 59
 Marlborough, NZ

WYNNS "THE GABLES", Cabernet Sauvignon 13.7 21.5 57
 Coonawarra, SA

PEPPERJACK, Cabernet Sauvignon 14.7 22.5 58
 Barossa Valley, SA

ROBERT STEIN FARM SERIES, Merlot 14.2 21.5 59
 Mudgee, NSW

PENFOLDS MAX'S, Cabernet Shiraz 16 23.5 66
 Multi Region, SA

ROSEMOUNT LITTLE BERRY, Shiraz 12.6 17 55
 McLaren Vale, SA

MOJO, Shiraz 15 23.5 66
 Barossa Valley, SA

ROCKBARE RB1, Shiraz 75
 Barossa Valley, SA

PREMIUM WINES

All wines listed below are served in Plumm European Crystal glassware and red wines provided with decanter

GROSSET "Polish Hill", Riesling, 115 125
 Clare Valley, SA

TE MATA "Cape Crest", Sauvignon Blanc, 90 99
 Hawke's Bay, NZ

GIANT STEPS "Wombat Creek", Chardonnay, 100 110
 Yarra Valley, VIC

FELTON ROAD, "Bannockburn", Pinot Noir, 118 129
 Central Otago, NZ

CULLEN, Cabernet Merlot, 89 98
 Margaret River, WA

HENSCHKE "Keyneton Euphonium", 99 110
 Shiraz Cabernet Blend,
 Barossa Valley, SA

ROCKFORD "Rod & Spur", Cabernet Shiraz, 120 130
 Barossa Valley, SA

PENFOLDS "St Henri", Shiraz, 180 200
 South Australia, SA

COCKTAIL LIST

APEROL SPRITZ 17 19
 Aperol, Prosecco & Soda

BLOODY SHIRAZ GIN SPRITZ 17 19
 Four pillars Gin, Regal Rogue Wild Rose Vermouth, Sour Plum

MARGARITA - CLASSIC/SPICY 17 19
 Espolon Tequila Blanco, Cointreau Liqueur, Lime, Sugar

GRAPEFRUIT MARGARITA 17 19
 Casa Orendian Tequila, Agave syrup, Pink Grapefruit

CAPRIOSKA - CLASSIC/PASSIONFRUIT 18 20
 Vodka, Lime, Sugar

ESPRESSO MARTINI 17 19
 Broken Bean Coffee Liqueur, Broken Bean Cold Brew Coffee,
 Australian Craft Vodka

PORNSTAR MARTINI 18 20
 Vanilla vodka, Passoa, Passionfruit, Lime Juice, Sugar, Prosecco

☺ Mates Rates for our **public communities** members
 See our friendly staff to sign up!

○ Guest Price