



small plates

Salmon Poke and Avocado Stack, *brown rice, dulse-wakame, roasted sesame dressing, wasabi ponzu* 25

Sake Cured Hiramasa Kingfish, *sesame mayo, celeriac, lemon olive oil, watercress, citrus segments* 23 gf

Charcuterie Plate, *wagyu 'Shiro Kin' Full Blood bresaola, jamon serrano, Salchichón, chicken liver pate, Riverine Blue, aged cheddar, cornichons, pickles, apple-fennel remoulade, sourdough* 32

salads

Sashimi Tuna Nicoise Salad, *haricot verts, baby potatoes, soft egg, olives, baby gems, semi dried cherry tomatoes, sauce verte, anchovy emulsion* 27 gf

Grilled Zucchini Salad, *smoked bocconcino, snow pea tendrils, mint, parsley, quinoa, pomegranate, Vino Cotto, herb vinaigrette* 24 V

Classic Caesar Salad, *baby cos, pancetta, parmesan, croutons, soft egg (add grilled chicken \$4)* 18

chef's choice

Barramundi en Croute *mushroom cappucino, king oyster mushrooms, black truffle oil* 33

Cone Bay Barramundi, *miso eggplant, scallop gyoza, enoki tempura, ponzu, prawn-bonito broth* 36

Wagyu Barbeque Short Rib, *truffled parmesan crushed baby potatoes, charred onions, kale* 38 gf

Chili Linguine and Yamba Prawns, *sicilian olives, capers, basil, lemon garlic beurre noisette, semi dried tomatoes, sourdough crumb, smoked cheddar* 32

Beetroot Gnocchi, *cavolo nero, truffled triple cream, merlot reduction, beurre noisette, crisp basil, walnuts* 25 V

from the paddock

Grain Fed, 300g Rump Grainge Angus, *Riverina Region, NSW* 30

Grain Fed, 300g Sirloin, *Riverine, NSW* 35

Pasture Fed, 220g Eye Fillet, *Gippsland, Vic* 43

Dry Aged, Grain Fed, 350g Yearling Rib-Eye, *Gympie, Qld* 45

All steaks served with fries or mash watercress and blistered cherry tomatoes

Choice of Café de Paris (gf), Peppercorn, Mushroom, Red Wine Vigneron (gf), Natural Gravy

sweet

Nutty Fudge Brownies, *light dark chocolate mousse, vanilla bean ice cream, chocolate sauce* 14

Red Velvet Cupcake, *cream cheese frosting, strawberry and cream Baileys ice cream, fruit gel* 14

Artisan Cheese Plate, *selection of cheeses, grapes, apple confiture, rustic wafers* 22

Banoffee Cup, *chocolate, fresh cavendish banana, caramel sauce, biscuit crumbs, toffee, chantilly cream* 14

Traditional Scones *plain and raisins, chantilly cream, strawberry conserve* 10 (weekend lunch only)

bistro hours
12pm-3pm
6pm-9pm
'bar snacks' available all day

bar snacks

Garlic and Herb Sourdough 8 v

Local Olives, *marinated in orange and sherry* 10 v

Fries, *aioli* 9

Hand Cut Potato Wedges, *smoky garlic paprika, chipotle salsa, sour cream* 10 v

Salt & Pepper Squid, *horseradish aioli* 18

Karaage Chicken, *spicy gochujang, sweet potato mojos, japanese mayo* 20

Potato and Salmon Croquettes, *takoyaki sauce, bonito flakes, lime aioli* 18

pier classics

Herb & Cheddar Crumbed Chicken, *cabbage slaw, lemon-caper butter, Bavarian mayo, fries* 23

Woolwich Classic Chicken Parmigiana, *parma ham, provolone-mozzarella cheese, tomato and basil sauce, cabbage slaw, fries* 26

American Classic Beef Burger *dry aged pure Angus beef, caramelised onion, tomato relish, bacon, lettuce, tomato, pickles, mayo, mild mustard, fries, American cheese* 26

The Pier Crispy Chicken Burger, *lettuce slaw, pickles, chipotle barbeque mayo, classic American cheese, fries* 23

Nachos de Carnitas, *pulled pork shoulder, blue corn chips, liquid cheddar, guacamole, pico de gallo* 20 gf

Beef Brisket and Ale Pot Pie, *slow braised in ale, mushrooms, carrots served with creamy mash* 30

Dory and Chips, *beer battered, house tartare, fries garden salad* 28

Pork and Fennel Sausages, *creamy mash, natural gravy, peas, caramelized onions* 26

sides

Creamy Mash, 9 gf

Baby Green Beans, *garlic beurre noisette* 12 gf

Kale & Pear Salad, *quinoa, honey mustard dressing* 14 gf

Garden Greens, *lemon-dijon vinaigrette* 10 gf, df

Steamed Broccoli and Cauliflower, *lemon olive oil* 12 gf, df

little ones

Fish & Chips, *battered or baked, salad, lemon aioli* 13

Crispy Fried Chicken, *fries, slaw, aioli* 13

Spaghetti Bolognese, *parmesan* 13

Angus Beef Cheeseburger, *cheese, relish, mayo with salad or fries* 13

All kid's meals include a complimentary ice cream cup

sunday roast

Pork Belly & Crackling

roast vegetables, pumpkin mash, apple purée, yorkies & gravy

Riverine Saddle of Lamb

roast vegetables, pumpkin mash, yorkies, mint jelly & gravy

\$30 each

Available every Sunday from midday until sold

bistro hours
12pm-3pm
6pm-9pm

'bar snacks' available all day

v: vegetarian gf: gluten-free df: dairy free We use ingredients that may contain traces of nuts.

For any dietary requirements, please ask our friendly team.

Please order at the bar. Surcharge applies on public holidays.