

small plates

Salmon Ponzu Blini, scallops pancake, potato foam, kohlrabi fries, salmon roe, potato foam, red radish, tatsoi 25

Soup du Jour, MP

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

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

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

salads

Pulled Confit Duck Leg Salad, pomegranates, caramelised grapes, wild rocket, picked herbs, caramelised sweet potatoes, walnuts, dark cherry dressing, vino cotto 27

Winter Vegetables and Spanakopita Salad, olives, eschallots, cucumber, blistered cherry tomatoes, baby spinach, Merlot vinaigrette 23 V

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

chef's choice

Eggplant and Marcel Comte Mousse Provencal, ratatouille of winter vegetables, roasted tomato puree, basil oil 25 V gf

Oxtail Ragu in Chili Pappardelle, baby cavolo nero, sourdough crumbs, smoked cheddar, semi dried tomatoes, basil oil 32

Woolwich Seafood Chowder, creamy seafood veloute, Yamba prawns, scallops, barramundi, mussels, Alaskan crab on a cob loaf 35

Cone Bay Barramundi, seared scallops, red wine tartare dressing, potato foam, asparagus, Pommes Dauphine, truffle oil 38

Pork Belly Yakiton, 'okayu' rice, tonkotsu broth, shiitake mushrooms, crackling 38 gf, df

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

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

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

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

sweet

Classic Sticky Date Pudding, vanilla bean ice cream 14

Carrot Cake, candied pecans, carrot twirls, avocado ice cream, coconut-cream cheese sauce 15 gf

'Trois Chocolat' Plate, Ruby chocolate ice cream, dark chocolate 'Comet' cone, dark cherry mousse, truffle chocolates (Blueberry, Strawberry Bailey's and coconut, Caramel and Hazelnut) 18 gf

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

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

bistro hours
12pm-4pm
6pm-9pm

bar snacks & sides 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.