

## snacks and shares

Garlic and Herb Sourdough 8 v

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

Salt & Pepper Squid, *horseradish aioli* 18

Karaage Chicken, *spicy gochujang mayo, pickled cucumber* 20

Miso Cone Bay Barramundi Croquettes, *yuzu-wasabi mayo, ponzu* 20

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

Spiced Slow Cooked Pulled Lamb Shoulder Salad, *pearl cous cous, cherry tomatoes, cucumber, crispy chickpeas, kalamata olives, baby cos, creamy yoghurt dressing* 30

Vegan Autumn Vegetable Salad, *roasted sweet potato, grilled asparagus, freekeh, avocado, hummus, pomegranate, dukkah, baby gems, aged balsamic* 23 V, df

Caramelised Beetroots and Chevre, *grilled zucchini, quinoa, snow pea tendrils, endives, sorrel, vino cotto* 25 V

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

## sides

Fries, *aioli* 9 v

Sweet Potato Fries, *rosemary salt, aioli* 12 v

Creamy Mash, 9 v, gf

Minted Green Peas and Persian Feta, 12 v, gf

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

Garden Salad, *mesclun, tomato, cucumber, lemon-dijon vinaigrette* 10 v, gf, df

Broccoli, Cauliflower and Green Beans, *lemon olive oil* 12 v, 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 kids meals come with ice cream and colouring in pack

## chef's choice

Cone Bay Barramundi en Croute, *sauce soubise, autumn vegetables rissolees, crispy jamon, truffle oil* 36

Glacier 51 Toothfish and Wild Mushroom Risotto w/ Scallops, *mushroom cappuccino, shaved manchego cheese* 40 gf

Crepe Mille Feuille, *red and green pesto, housemade Boursin cheese, vine ripened cherry tomatoes, crispy kale, wild mushroom and lemon cream sauce* 25 V

Yamba Prawns Spaghettini Aglio e Olio, *lemon olive oil, parmesan broth, chili, garlic, parsley, pickled WA sardines, pecorino* 33

Wagyu BBQ Beef Short Rib, *sprouting broccoli, crispy onions, Hasselback potato with bacon jam and café de paris butter, bourbon barbeque sauce* 43 gf

## from the paddock

Grain Fed, 300g Wagyu Tajima Rump MB 8, 38

Grain Fed, 300g Sirloin, *Riverine, NSW* 42

Pasture Fed, 220g Eye Fillet, *Gippsland, Vic* 45

Dry Aged, Grain Fed 400g Yearling Rib-Eye, *Pinnacle* 52

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, *Wagyu beef, caramelised onion, tomato relish, bacon, lettuce, tomato, pickles, mayo, mild mustard, fries, American cheese* 27

The Pier Crispy Chicken Burger, *lettuce slaw, pickles, chipotle barbeque mayo, classic American cheese, fries* 24

Plant Based Burger, *vegan pattie, tomato relish, vegan cheese, lettuce, tomato, vegan mayo* 20 V, df

Berkshire Pork Bao Buns, *lettuce, Japanese mayo, ponzu (3 pcs)* 21

Classic Chicken and Leek Pie, *slow braised in creamy white wine veloute, celery and carrots, served with mash* 30

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

Pork Toulouse Sausages, *creamy mash, caramelised onions, peas, natural gravy* 28



## 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

## celebrating something?

We cater for all occasions!  
Speak to our functions team i Za can help you arrange a celebration in one of our beautiful spaces.

call 9817 2204 or email: [functions@woolwichpierhotel.com.au](mailto:functions@woolwichpierhotel.com.au)

## sweet

Classic Eton Mess, *meringue, vanilla Chantilly, berry coulis, berries* 14 gf

Banana Nutella Muffin and Coffee Ice Cream, *mixed nuts brittle, coffee caramel drizzle, berry coulis and fresh berries* 16

Big Choc Chip Cookie, *salted caramel crunch ice cream, passion fruit, caramelised figs, caramel drips* 16

Artisan Cheese Plate, *selection of 3 cheeses, grapes, apple confiture, rustic wafers* 23

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

\*vegan dessert available on request

V: vegetarian gf: gluten-free df: dairy free. vgo: vegetarian option.  
vegan options available.

Our menu is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free.

Please order at the bar.