

snacks and shares

Garlic and Herb Sourdough 8 v

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

Salt & Pepper Prawns, chilli, aioli 20

Southern Fried Chicken, sweet and spicy pickles, five spice jerk sauce, ranch dressing 18

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

Charcuterie Plate, Wagyu 'Shiro Kin' Full Blood Bresaola, jamon serrano, capocollo, chicken liver pate, Riverine blue, aged cheddar, pickles, apple-fennel remoulade, sourdough 32

salads

Spiced Lamb and Pearl Cous Cous, pulled slow cooked lamb shoulder, pomegranate, aromatic herbs, arugula, caramelised figs, Persian feta, Ras-el-hanout vinaigrette 28

Caramelised Beetroots and Chevre, grilled zucchini, quinoa, watercress, endives, balsamic dressing, vino cotto 23 gf, v

Classic Caesar Salad, baby cos, crispy jamon, parmesan cheese, herb croutons, soft egg (add grilled chicken \$4) 18

sides

Fries, aioli 9 v

Sweet Potato Fries, rosemary salt, aioli 12 v

Seasoned Wedges, sweet chili, sour cream 12

Creamy Mash, 9 v, gf

Garden Salad, mesclun, tomato, cucumber, lemon-herb dressing 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, salad, aioli 13

Spaghetti Bolognese, parmesan 13

Wagyu Cheeseburger, cheese, relish, mayo, 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, winter vegetables rissolees, crispy jamon, truffle oil 36

Pulled Confit Duck Ragu Pappardelle, basil egg pasta, semi dried tomatoes, herb oil, smoked cheddar, sourdough crumbs 30

Woolwich Seafood Chowder, creamy seafood veloute, Yamba prawns, scallops, barramundi, mussels, Alaskan crab, served on a cob loaf 39

Kumera and Pumpkin Gnocchi, sage beurre noisette, wild mushrooms, pine nuts, manchego 25 V

from the paddock

Grain Fed, 300g Wagyu Tajima Rump MBB, 38

Grain Fed, 300g Sirloin, Riverine, NSW 45

Pasture Fed, 220g Eye Fillet, Gippsland, Vic 48

Wet Aged, Grain Fed 400g Yearling Rib - Eye, Pinnacle 53

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 and Cheddar Chicken Schnitzel, 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 Wagyu Beef Burger, bacon, caramelised onion, spiced tomato relish, lettuce, tomato, pickles, mayo, mild mustard, American cheese, milk bun, fries 27

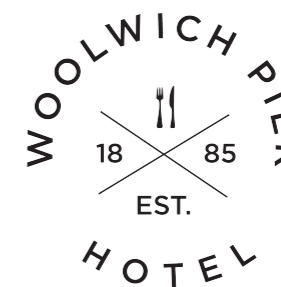
The Pier Crispy Chicken Burger, lettuce slaw, pickles, chipotle barbeque mayo, American cheese, milk bun, fries 24

Vegan Burger, plant based patty, lettuce, tomato, spiced tomato relish, vegan mayo, vegan cheese, Damper roll 22 V

Beef Brisket in Red Wine Pot Pie, slow braised with mushrooms and carrots served with creamy mash 32

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 30

Riverine Saddle of Lamb
roast vegetables, pumpkin mash, yorkies, mint jelly & gravy 32

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

sweet

Classic Eton Mess, meringue, vanilla chantilly, berry coulis, berries 14 gf

Sticky Date Pudding, butterscotch sauce, housemade vanilla bean ice cream 14

Big Choc Chip Cookie, vanilla bean 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.