

snacks and shares

Salt and pepper prawns, chilli, coriander, aioli 20

Beetroot and mozzarella arancini, pecorino romano, semi-dried tomato aioli 20 V

Southern fried chicken, sweet and spicy pickles, five spice jerk sauce, ranch dressing 18

Garlic and herb sourdough, 8

Local olives, marinated in orange and sherry 10 V, GF

Charcuterie plate, Wagyu 'Shiro Kin' full blood bresaola, jamon serrano, capocollo, barramundi brandade, Riverine Blue, aged cheddar, pickles, apple and fennel remoulade, sourdough 32

salads

Classic Caesar salad, baby cos, crispy jamon, parmesan cheese, herb croutons, soft egg 18 | add chicken 4

Duck rilette salad, merlot glazed beetroot puree, quinoa, Persian feta, grapes, walnuts, pomegranate vinaigrette, vino cotto \$28 GF

Autumn plant-based vegan salad, roasted heirloom pumpkin, charred cauliflower, grilled sprouting broccoli, brown rice, avocado, hummus, pomegranate, dukkah, aged balsamic dressing 23 VG, DF, GF

sides

Garden salad, mesclun, cucumber, tomatoes, lemon herb dressing 10 GF, DF, VG

Broccoli and cauliflower florets, green beans, lemon olive oil 12 GF, DF, VG

Creamy mash 9 GF, V

Fries, aioli 10

Seasoned wedges, sweet chili, sour cream 12

Sweet potato fries, rosemary salt, aioli 13

little ones

Fish and chips, salad, aioli 13

Fried chicken, chips, salad, aioli 13

Wagyu cheeseburger, cheese, relish, mayo, salad or fries 13

Spaghetti bolognese, parmesan 13

All kids meals come with ice cream and colouring pack

chef's choice

Chilli pappardelle with pork jowl, garlic, crushed roasted tomatoes, sourdough and pork rind crumbs, salsa verde, Nduja, Pecorino Pepato 32

Pan roasted Cone Bay barramundi, open lasagne of caponata and garlic prawns, scallops 42

Confit duck leg, sherry braised red cabbage, duck fat lyonnaise potatoes, figs, sweet and sour dark cherry sauce 38 GF

Chevre cheese soufflé, twice baked, zucchini, red elk, vichyssoise, croutons, black truffle oil, Mount Zero lemon pressed EVO 26 V

from the paddock

Grain fed 300g Wagyu Tajima Rump MB6 38

Grain fed 300g sirloin, Riverine, NSW 45

Pasture fed 220g eye fillet, Gippsland, VIC 48

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, vigneronne (GF, DF) or natural gravy

pier classics

Vegan burger, plant-based patty, lettuce, tomato, spiced tomato relish, vegan mayo, vegan cheese, damper roll 22 VG

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, pickles, chipotle BBQ mayo, American cheese, milk bun, fries 24

New York strip steak sandwich, caramelised onions, American cheese, red chimichurri, mayo, arugula, damper roll, fries 27

Herb and cheddar chicken schnitzel, cabbage slaw, lemon-caper butter, Bavarian mayo, fries 24

Woolwich classic chicken parmigiana, parma ham, provolone, mozzarella cheese, tomato and basil sauce, cabbage slaw, fries 27

Market fish and chips, beer battered fish, house tartare, fries, garden salad 28

Artisan pecorino and parsley sausage, free range sausage, applewood and smoked iron bark, creamy Colcannon, spiced tomato relish, bacon bits, natural gravy 26

Classic chicken and leek pot pie, slow braised in creamy white wine veloute, celery and carrots, served with mash 32



sunday roast

Pork belly and crackling

Roast vegetables, pumpkin mash, apple purée, yorkshire pudding & gravy 30

Riverine saddle of lamb

Roast vegetables, pumpkin mash, yorkshire pudding, mint jelly and gravy 32

Available every Sunday from midday until sold out

celebrating something?

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

Call 9817 2204 or email functions@woolwichpierhotel.com.au

sweet

Classic brioche bread and butter pudding, crème anglaise, rhubarb compote 16

White chocolate and pecan blondie, autumn fruits, chocolate glazed ice cream 14

Aromatic spiced pumpkin pie, caramel popcorn, burnt orange syrup, eggnog ice cream 16

Artisan cheese plate, selection of cheeses, apple confiture, grapes, rustic wafers 25

Vegan dessert available on request

vegetarian (v) vegan (vg) gluten-free (gf) dairy free (df)

Vegan options available, please ask our friendly staff.

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.