

snacks and shares

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 bread 8

Local olives, marinated in orange and sherry 10 GF

Charcuterie plate, Wagyu 'Shiro Kin' full blood Bresoala, jamon serrano, capocollo, house dips, Riverine blue, aged cloth cheddar, pickles, apple-fennel remoulade, sourdough 32

salads

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

Spring 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

Chevre cheese souffle, 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 MB 6 42

Grain fed 300g sirloin, Riverine, NSW 48

Pasture fed 220g eye fillet, Gippsland, Vic 52

All Steaks served with your choice of sauce and fries or mash, watercress and blistered cherry tomatoes



Peppercorn GF
Mushroom GF
Red wine GF
Diane GF

condiments

Café de Paris GF
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 29

The Pier crispy chicken burger, lettuce, pickles, chipotle BBQ mayo, American cheese, milk bun, fries 24

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 pork 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, summer fruits, chocolate glazed ice cream 14

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

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.