



LITTLE ONES

all kids meals come with ice cream and colouring pack

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

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



MENU

SNACKS AND TASTING PLATES

LOCAL OLIVES GF marinated in orange and sherry	10
RYE SOURDOUGH wagyu fat butter	18
GRILLED FLAT BREAD hummus, balsamic, extra virgin olive oil	16
WAGYU BRISKET CHILI CON CARNE AND CORNBREAD Oaxaca cheese	25
CHARCUTERIE PLATE Wagyu 'Shiro Kin' full blood Bresola, jamon serrano, capocollo, house dips, Riverine blue, aged cloth cheddar, pickles, apple-fennel remoulade, sourdough	32
SALT AND PEPPER SQUID lime mayo	22
CURED HIRAMASA KINGFISH GF lardo, cuttlefish ink mayonnaise, yuzu olive oil, herb dressing	32
BURRATA V macerated heirloom tomatoes, tahini-coconut yoghurt, pomegranates, basil oil, dukkah, flat bread	32
SHREDDED SMOKED DUCK SALAD GF lyonnaise potatoes, bitter leaves, miso corn esquites, hoisin vinaigrette	32

TO SHARE

KUROBUTA PORK SCOTCH POT ROAST GF wine braised red cabbage, pork jus	80
WAGYU FLANK STEAK 600G natural jus, salsa verde	85
ROASTED FILET OF MARKET FISH GF citrus and fennel salad, beurre noisette	MP
SLOW COOKED LAMB SHOULDER GF / DF red wine jus, salsa roja	85

STEAK FRITES - CAFE DE PARIS

PASTURE FED, 220G EYE FILLET	50
GRAIN FED, 300G WAGYU RANGERS VALLEY RUMP	43

CONDIMENTS

CAFÉ DE PARIS GF	PEPPERCORN GF
NATURAL GRAVY	MUSHROOM GF
RED WINE JUS GF / DF	

PIER CLASSICS

CLASSIC CAESAR SALAD baby cos, sourdough croutons, crispy jamon, parmesan, soft egg	18
VEGAN BURGER VG plant-based patty, lettuce, tomato, spiced tomato relish, vegan mayo, vegan cheese, damper roll	22
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	26
HERB AND CHEDDAR CHICKEN SCHNITZEL cabbage slaw, lemon-caper butter, Bavarian mayo, fries	26
WOOLWICH CLASSIC CHICKEN PARMIGIANA parma ham, provolone, mozzarella cheese, tomato and basil sauce, cabbage slaw, fries	29
MARKET FISH AND CHIPS beer battered fish, house tartare, fries, garden salad	28
CACIO E PEPE GUANCIALE truffled pecorino, baby basil, sourdough crumbs	29
KUMERA AND PUMPKIN GNOCCHI V beurre noisette, wild mushrooms, sage, pecorino, truffle oil, pine nuts	26

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.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan
Vegan options available, please ask our friendly staff.

SUNDAY ROAST

available every Sunday from midday until sold out

PORK BELLY AND CRACKLING roast vegetables, pumpkin mash, yorkies, apple puree, natural gravy	33
RIVERINE SADDLE OF LAMB roast vegetables, pumpkin mash, yorkies, mint jelly, natural gravy	35

SIDES

PETITE PANACHE SALAD GF / DF / V honey mustard dressing	12
ROASTED DUTCH CARROTS V / GF feta, green harissa	18
HARICOT VERTS AND SPROUTING BROCCOLI V / GF toasted almonds, lemon olive oil	12
DUCK FAT PATATAS BRAVAS V rosemary salt, chilli mayo	15
CREAMY MASH V / GF	9
FRIES aioli	10

SWEET

CLASSIC STICKY DATE PUDDING vanilla bean ice cream, butterscotch	16
BURNT BASQUE CHEESECAKE vanilla bean ice cream, berry coulis	16
RUM BABA cointreau syrup, berry swirl ice cream	16
ARTISAN CHEESE PLATE apple confiture, grapes, rustic wafers Soft 8 Hard 8 Blue 8	17

vegan dessert available upon request