

COCKTAILS \$16

Bellini *the Harry's Bar recipe, white peach purée blended with sparkling wine*

English Rose *Vodka, lychee and strawberry liqueur combined with fresh strawberries, lime and lychee shaken*

The Jules *Vodka, lychee liqueur and Cointreau shaken lushingly with lychee, pineapple juice and fresh passionfruit*

Tiger Lilly *grapes, lime, mint and passionfruit is shaken with vodka, raspberry liqueur and pinot, topped with ginger beer*

Espresso Martini *espresso coffee is laced with Absolut Vodka, Kahlua and vanilla liqueur shaken sternly*

Pretty in Pink *Grey Goose vodka, raspberry apple and watermelon liqueur mixed with apple juice, fresh muddled watermelon and mint*

Charlie Sheen *Absolut Mandrin, coca leaf liqueur, mango and passionfruit liqueur stirred with pineapple juice and freshly muddled nectarines served with a sherbet rim*

Hokey Pokey Slushy *butterscotch schnapps, white chocolate liqueur and Advocaat blended with raspberry, pineapple juice and finished with caramel sauce, it tastes just like the ice cream*

Bollywood *Bombay Sapphire gin, lychee liqueur and elder flower liqueur shaken vigorously with muddled lychee's and lime juice garnished with a lychee lightly rolled in dried chilli*

Grand Maple *Muddled fresh strawberries with Vodka, Grand Marnier, Fraise de Bois and a squeeze of lime shaken gently with balsamic vinegar, maple syrup and mint*



SEE BAR FOR A FULL LIST OF COCKTAILS, WINE AND BEER

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
NV Beelgara, <i>The Vines Brut Riverina, NSW</i>	\$6.50	\$29.00
NV Ad Hoc, <i>The Riddler Pemberton, WA</i>	\$8.00	\$38.00
NV Chandon Brut <i>Yarra Valley, VIC</i>	\$11.00	\$55.00
NV Chandon Brut Rosè <i>Yarra Valley, VIC</i>	\$11.00	\$55.00
NV Pirie <i>Tamar Valley, TAS</i>		\$59.00
NV Bollinger Special Cuvée 375ml. <i>Ay, France</i>		\$95.00
NV Billecart-Salmon <i>Ay, France</i>		\$105.00
NV Moët Chandon <i>Epernay, France</i>		\$110.00
NV Veuve Clicquot <i>Brut Reims, France</i>	\$24.00	\$120.00
NV Veuve Clicquot Brut Rosè <i>Reims, France</i>		\$140.00
2002 Veuve Clicquot <i>Reims, France</i>		\$160.00

LUNCHTIME SANDWICHES

AVAILABLE MON - FRI UNTIL 6PM

SEE BAR MENU

STARTERS

French Fries <i>with tomato aioli</i>	\$8.00
Marinated Kalamata Olives	\$8.00
Garlic Toasties	\$8.00
Salted Cod, Potato and Chive Croquettes <i>with lemon and aioli</i>	\$12.00
Artisan Breads <i>with olive oil, balsamic, butter and two dip creations</i>	\$14.00
Crab and Mayonnaise Toasties	\$16.00
Sugar Cured Petuna Ocean Trout <i>with fennel, orange and watercress salad, honey-mustard dressing</i>	\$17.00
Freshly Shucked Oysters (6) <i>with the traditional garnish of rye bread and lemon</i>	\$18.00
Salt and Pepper Squid <i>with lemon aioli, spinach and frisée summer salad</i>	\$18.00
The Woolwich “Mini Hoagies” (Gourmet Hot-Dogs) <i>char-grilled Victor Churchill sausage with sauerkraut, mustard, tomato relish, Gruyère and cheddar cheeses (three per serve)</i>	\$18.00
Seared Nova Scotia Scallops <i>on leek puree with tomato confit and vanilla butter</i>	\$22.00
Classic Ploughman's Plate <i>(to share) served with a selection of Sonoma bakery sourdough</i>	\$24.00
Huntsman's Plate <i>(to share) A selection of cured, smoked and cold meats with cheese, pickles and served with a selection of Sonoma bakery sourdough</i>	\$24.00

SALADS

Salad of Baby Beetroots, Yarra Valley Goats Cheese, Torn Croutons, Cherry Tomatoes, Watercress and Red Onion <i>with merlot vinaigrette</i>	\$16.00
Caesar Salad With Chicken Breast add \$4	\$16.00
Poached Chicken, Mango, Avocado and Mixed Leaf Salad <i>with mild curry dressing</i>	\$18.00
Salad of Figs, Rocket, Stilton Cheese and Wagyu Bresola <i>with pomegranate dressing</i>	\$19.00

WEEK NIGHT CLASSICS

ENJOY ONE OF OUR CLASSIC DISHES FOR \$15.00

SEE POSTER OR ASK STAFF FOR THE CLASSIC DISH OF THE DAY



MAIN COURSE

Market Fish	P/A
The Woolwich “Hoagie” (Gourmet Hot-Dog) <i>char-grilled Victor Churchill sausage with sauerkraut, mustard, tomato relish, Gruyère and cheddar cheeses</i>	\$18.00
Woolwich Summer Cheese Burger <i>with tomato, beetroot, grilled red onion and vintage cheddar with a spicy tomato relish</i> With Bacon add \$2 'The Double' add \$9	\$18.00
Oven Baked Cheese and Herb Crumbed Chicken Schnitzel <i>with fries, lemon, salad and spicy herb mayonnaise</i> Parmigiana add \$3	\$19.00
Braised Beef and Ale Pot Pie <i>with smokey bacon, mushrooms and mash</i>	\$21.00
Beer Battered John Dory Fillets <i>with mushy peas, tartar and french fries</i>	\$24.00
Angel Hair Pasta <i>with Queensland spanner crab, tomato, chilli, garlic and finished with chives and virgin oil</i>	\$24.00
Char-grilled Victor Churchill Sausages <i>on potato puree with peas, rich gravy and buttermilk onion rings</i>	\$24.00
Free Range Chicken Breast <i>with sautéed summer vegetables, kipler potatoes, kalamata olives, salsa verde and lemon</i>	\$24.00
Oven Roasted Applewood Smoked Petuna Ocean Trout <i>on truffle oil infused potato puree with Sicilian caper salsa and lemon</i>	\$29.00

GRILL

Pure Wagyu, 300g Rump Steak, <i>400 day grain fed, marble score 9+, Darling Downs, South East QLD</i>	\$32.00
Rangers Valley, 250g Black Angus Sirloin <i>300 day grain fed, marble score 3, Glen Innes, Northern NSW</i>	\$32.00
Pasture Fed, 220g Eye Fillet <i>New England, NSW</i>	\$34.00
Pasture Fed, 250g O'Connor Black Angus Scotch Fillet <i>marble score 2-4, Gippsland, VIC</i>	\$36.00
Dry Aged, 400g Rib Eye <i>100 day grain fed, South Tasmania</i> SERVED WITH YOUR CHOICE OF EITHER FRIES, MASH OR HAND CUT FAT CHIPS SAUCES: BÉARNAISE, CAFÉ DE PARIS, RED WINE, HORSERADISH MAYONNAISE	\$39.00

SIDES \$7.50

Hand Cut Fat Chips	Garden Salad
French Fries	Green Beans and Herb Butter
Mash Potato	Rosemary Salted Button Mustrooms
Onion Rings	Salad of Minted Peas <i>with lemon vinaigrette and Persian feta</i>

KIDS MENU \$12.00 (12 years and under)

Mini Pot Pie and Mash	Mini Pork Sausages, Mash and Peas
Crispy Fish and Chips <i>with lemon and mayonnaise</i>	Chicken Schnitzel <i>with fries and lemon</i>
Mini Cheese Burger	Minute Steak <i>with fries and gravy</i>
Salt and Pepper Squid	<u>ALL KIDS MEALS COME WITH ICE CREAM</u>

\$2 from each meal is donated to the Sydney Children's Hospital

SUNDAY ROAST

ROASTS SERVED EVERY SUNDAY
FROM 12.00 PM

PORK RACK WITH CRISP CRACKLING AND APPLE SAUCE

OR

ROAST SADDLE OF RIVERINA LAMB WITH ROSEMARY SALT AND MINT JELLY

served with roasted potato, Yorkshire pudding, seasonal vegetables and rich gravy

PRICE PER PERSON \$29

ROASTS ARE SERVED INDIVIDUALLY. AVAILABLE UNTIL SOLD.

DESSERTS \$12

Chocolate Brownie <i>with peanut butter ice cream and caramel fudge sauce</i>
Buttermilk and Vanilla Pannacotta <i>with cherries</i>
Sticky Date Pudding <i>with butterscotch sauce and vanilla ice cream</i>
Eton Mess <i>with summer berries and raspberry coulis</i>

Selection of Three Australian and International Cheeses \$22 <i>with quince paste, oatcakes and walnut bread</i>
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DESSERT WINES

	GLASS	BOTTLE (375ML)
2009 Scarborough Late Harvest Semillon	\$9.00	\$45.00
2006 Brown Brothers 'Patricia Noble' Riesling		\$55.00
2008 De Bortoli 'Noble One' Botrytis Semillon	\$12.00	\$60.00

TEA AND COFFEE \$4

Cappuccino, Flat White, Long Black, Macchiato, Espresso, Hot Chocolate

TEA
English Breakfast, Earl Grey, Green Tea, Peppermint

WOOLWICH PIER HOTEL

MONDAY - FRIDAY	12PM - 3PM	6PM - 9.30PM
SATURDAY	12PM - 4PM	6PM - 10.00PM
SUNDAY, PUBLIC HOLIDAYS	12PM - 4PM	6PM - 9.00PM