

## Entrées

|   | small/large              |
|---|--------------------------|
| <b>Chef's Homemade Soup (please enquire with our team)</b><br>Served with a crusty roll   | <b>\$12.50</b>           |
| <b>Coffin Bay Oysters</b><br>Kilpatrick OR Natural  | <b>\$18.00 / \$32.00</b> |
| <b>Caprese Salad (V)</b><br>Grilled zucchini, vine ripened cherry tomatoes, buffalo mozzarella and rocket pesto                                     | <b>\$16.50 / \$21.50</b> |
| <b>Smoked Salmon Roulade</b><br>Filled with crabmeat served with salmon roe dressing and sea salt bread sticks                                      | <b>\$18.00 / \$27.00</b> |
| <b>Seared Scallops (GF)</b><br>With watermelon, Persian feta, Gargiulo oil and cracked black pepper   | <b>\$18.00 / \$27.00</b> |
| <b>Vegetable Korma (V)</b><br>Assorted vegetables with a rich cashew nut sauce and masala served with basmati rice, onion pakora and cucumber raita | <b>\$16.50 / \$23.50</b> |
| <b>Grilled Chicken Salad</b><br>With Kumato tomato, scallion and burghul with sherry wine vinaigrette   | <b>\$17.50 / \$24.50</b> |
| <b>Ravioli (V)</b><br>Jumbo ravioli filled with porcini mushroom and aubergine served with cacciatore sauce   | <b>\$17.00 / \$24.50</b> |
| <b>William's Bruschetta (V)</b><br>Ciabatta toast topped with spiced aubergine, beetroot relish, basil and Persian feta                             | <b>\$12.50 / \$16.50</b> |
| <b>Calamari</b><br>Fried panko calamari, rocket salad, mashed potato and chipotle sauce   | <b>\$17.00 / \$24.50</b> |

## Sides

|  |        |
|--|--------|
| Freshly baked garlic bread   | \$7.00 |
| Broccolini with sautéed garlic                                     | \$7.00 |
| Crushed kipfler potato with onion jam                              | \$7.00 |
| Rocket salad with grana padano, sun-dried tomato and balsamic      | \$7.00 |
| Glazed carrots and green peas                                      | \$7.00 |
| Crispy fries served with either tomato sauce or sweet chilli sauce | \$7.00 |
| Wedges served with sweet chilli sauce and sour cream               | \$7.00 |
| Yorkshire pudding, 2 pieces  | \$7.00 |
| Mixed Salad  | \$7.00 |

## Mains

|   |                |
|---|----------------|
| <b>Grilled Chicken Breast (GF)</b><br>Rubbed in spices, served with Du Puy lentil ragout, celery and sour cherries                        | <b>\$31.00</b> |
| <b>Prawn Laksa</b><br>Authentic Malay dish flavoured with coconut, ginger, curry paste and noodles  | <b>\$32.00</b> |
| <b>Salmon Fillet (GF)</b><br>Pan fried salmon with a cauliflower puree, heirloom vegetables and caper oil                                 | <b>\$33.00</b> |
| <b>Pork Belly (GF)</b><br>Oven roasted crisp pork belly served with green mango salad and apple brandy sauce                              | <b>\$31.00</b> |
| <b>Steamed Baby Barramundi Fillet</b><br>With steamed rice and a light soy, ginger, coriander and garlic sauce                            | <b>\$33.00</b> |
| <b>Poached Chicken (GF)</b><br>Free range chicken breast served on a bed of steamed Asian greens (baby bok choy, broccolini and snowpeas) | <b>\$31.00</b> |

## From the Grill

Our beef is sourced from three different regions namely Portland, Gippsland and Tasmania and is dry aged for 28 days for additional flavour, tenderness and enhanced meal experience.  
To further complement the taste, our Executive Chef bastes all meats in a herb & spice recipe which infuses flavour and moisture during the grilling process.

All our grilled meals are served with a choice of crispy fries or mashed potato and a corn cob, with one sauce selection as a condiment (please choose one sauce from the below selections).

|  |                          |   |
|--|--------------------------|---|
| <b>Eye Fillet - 250 gms</b><br>The most tender and lean cut of beef                              | <b>\$35.00</b>           |   |
| <b>New York Striploin - 350 gms</b><br>Rich and tender in texture                                | <b>\$35.00</b>           |   |
| <b>Rib Eye - 350 gms</b><br>Cube rolled and marbled for that extra flavour                       | <b>\$35.00</b>           | <b>Sauce Selection</b><br>(Additional sauce \$3.00) |
| <b>Rib Eye on the Bone - 500 gms</b><br>Thick cut and richly marbled beef                        | <b>\$43.00</b>           | Creamy Mustard Sauce                                |
| <b>T-Bone Steak - 400 gms</b><br>T shaped with different beef cuts                               | <b>\$35.00</b>           | Forest Mushroom Sauce                               |
| <b>Lamb Cutlets (5 points)</b><br>Marinated and seasoned five points of cutlets                  | <b>\$35.00</b>           | Green Peppercorn Sauce                              |
| <b>Beef Ribs (5 points)</b><br>Tender juicy ribs   | <b>\$31.00</b>           | Au Jus  |
| <b>Chicken Size 8 - Half OR Whole</b><br>Free range  | <b>\$25.00 / \$33.00</b> | Home Made BBQ Sauce                                 |
| <b>Whole Baby Fish - Market Fish of the Day</b><br>Simply grilled (please enquire with our team) | <b>\$35.00</b>           |   |

## House Favourites

|  |                |
|--|----------------|
| <b>Fish &amp; Chips</b>  | <b>\$29.00</b> |
| Salt and Pepper Red Snapper battered fillet served with garden salad, remoulade sauce and crispy fries                       |                |
| <b>Deluxe Burger</b>   | <b>\$24.00</b> |
| Focaccia bun with a Wagyu beef pattie, onion rings, pineapple, tomato and cheese served with a garden salad and crispy fries |                |
| <b>BLT Sandwich</b>  | <b>\$23.00</b> |
| Turkish bread with smoked bacon, lettuce, Swiss cheese served with a garden salad and potato wedges                          |                |
| <b>Supreme Pizza</b>   | <b>\$23.00</b> |
| Pepperoni, ham, bell pepper, olives, tomato, feta cheese, mozzarella and oregano   |                |
| <b>Chicken Parmigiana 4 ways</b>   | <b>\$29.00</b> |
| <b>Select one of the following options:</b>  |                |
| <b>Clarion</b> - Topped with ham, Napoli and cheese served with fettuccine bolognese   |                |
| <b>Mexican</b> - Topped with salami, salsa and queso served with chilli con carne, guacamole and sour cream                  |                |
| <b>Hawaiian</b> - Topped with ham, Napoli, cheese and pineapple served with a garden salad and fries                         |                |
| <b>Traditional</b> - Topped with ham, Napoli and cheese served with a garden salad and fries                                 |                |

## Dessert

|  |                |
|--|----------------|
| <b>Berry Trifle</b>  | <b>\$14.00</b> |
| Strawberry, blueberry, sponge finger, pistachio and yoghurt  |                |
| <b>Panna Cotta</b>   | <b>\$13.00</b> |
| Made with coconut milk and crème freiche served with brioche chards and a pineapple salsa                            |                |
| <b>Duo of Cheese Cake</b>  | <b>\$15.00</b> |
| A slice each of passionfruit cheesecake and Toblerone cheesecake served with chocolate flakes and a raspberry coulis |                |
| <b>Cake of the Day</b>   | <b>\$15.00</b> |
| Served with vanilla ice cream  |                |
| <b>Connoisseur Ice Cream</b>   | <b>\$14.00</b> |
| A scoop each of cookies & cream, chocolate nougat and caramel honey macadamia  |                |
| <b>Cheese Platter</b>  | <b>\$18.00</b> |
| Selection of ash brie, Saint Porto washed rind and Willow Grove Dynasty Blue with fig paste, dried pears and lavosh  |                |

## Sparkling Wine

|  |                    |
|--|--------------------|
| <b>Rothbury Estate Brut Cuvee</b><br>Hunter Valley, NSW                    | \$7.00/<br>\$34.00 |
| <b>Paul Louis Blanc de Blanc</b><br>Loire Valley, France                   | \$49.00            |
| <b>Yellowglen Vintage Pinot Noir Chardonnay</b><br>South Eastern Australia | \$57.00            |

## White Wine

|   |                    |
|---|--------------------|
| <b>Rothbury Estate Semillon Sauvignon Blanc</b><br>Hunter Valley, NSW   | \$7.00/<br>\$34.00 |
| <b>Squealing Pig Sauvignon Blanc</b><br>Marlborough, NZ                 | \$9.00/<br>\$43.00 |
| <b>Matua Valley Sauvignon Blanc</b><br>Hawke's Bay, NZ                  | \$43.00            |
| <b>Rothbury Estate Chardonnay</b><br>Hunter Valley, NSW                 | \$7.00/<br>\$34.00 |
| <b>Fifth Leg Chardonnay</b><br>Western Australia                        | \$43.00            |
| <b>Leo Buring Riesling</b><br>Eden Valley, SA                           | \$46.00            |
| <b>T'Gallant Cape Schanck Pinot Grigio</b><br>Mornington Peninsula, VIC | \$9.00/<br>\$43.00 |
| <b>Lindeman's Bin 90 Moscato (white)</b><br>South Eastern Australia     | \$7.00/<br>\$34.00 |
| <b>Annie's Lane Moscato (pink)</b><br>Clare Valley, SA                  | \$46.00            |

## Rosé Wine

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|--|---------|
| <b>Fifth Leg Rosé</b><br>Western Australia | \$43.00 |
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## Red Wine

|  |                    |
|--|--------------------|
| <b>Rothbury Estate Shiraz Cabernet</b><br>Hunter Valley, NSW                 | \$7.00/<br>\$34.00 |
| <b>Rosemount Diamond Label Cabernet Sauvignon</b><br>South Eastern Australia | \$9.00/<br>\$43.00 |
| <b>Geoff Merrill Cabernet Sauvignon</b><br>McLaren Vale, SA                  | \$56.00            |
| <b>Wolf Blass Private Release Shiraz</b><br>Fleurieu & Barossa Valley, SA    | \$9.00/<br>\$43.00 |
| <b>Wolf Blass Yellow Label Merlot</b><br>South Australia                     | \$9.00/<br>\$43.00 |
| <b>Rosemount Diamond Label Shiraz</b><br>South Eastern Australia             | \$43.00            |
| <b>St Huberts "The Stag" Pinot Noir</b><br>Yarra Valley, VIC                 | \$56.00            |

## From the Cellar

Subject to availability

|   |         |
|---|---------|
| <b>Geoff Merrill Chardonnay</b><br>McLaren Vale, SA                       | \$49.00 |
| <b>Penfolds Koonunga Hill Bin "76" Shiraz Cabernet</b><br>South Australia | \$51.00 |
| <b>Wolf Blass Gold Label Riesling</b><br>Clare Valley, SA                 | \$59.00 |
| <b>St Huberts Cabernet Merlot</b><br>Yarra Valley, VIC                    | \$64.00 |
| <b>Coldstream Hills Reserve Shiraz</b><br>Yarra Valley, VIC               | \$62.00 |
| <b>Wolf Blass Grey Label Shiraz</b><br>McLaren Vale, SA                   | \$98.00 |
| <b>Wynns Black Label Cabernet Sauvignon</b><br>Coonawarra, SA             | \$98.00 |

# William's

B A R • C A F E

## Beers

### Local Beer

|                  |         |
|------------------|---------|
| Carlton Draught  | \$ 7.00 |
| Victoria Bitter  | \$ 7.00 |
| Crown Lager      | \$ 8.00 |
| Coopers Pale Ale | \$ 7.50 |

### Light Beer

|                       |         |
|-----------------------|---------|
| Cascade Premium Light | \$ 6.50 |
| Boags Premium Light   | \$ 6.50 |

### Imported Beer

|                         |         |
|-------------------------|---------|
| Heineken (Holland)      | \$ 8.50 |
| Peroni (Italy)          | \$ 8.50 |
| Corona (Mexico)         | \$ 8.50 |
| Asahi (Japan)           | \$ 9.00 |
| Stella Artois (Belgium) | \$ 8.50 |

## Spirits

### House Spirits

|                      |         |
|----------------------|---------|
| Karloff Vodka        | \$ 7.50 |
| Black Douglas Scotch | \$ 7.50 |
| Cougar Bourbon       | \$ 7.50 |
| Prince Albert Gin    | \$ 7.50 |
| Bacardi              | \$ 7.50 |
| Sauza Tequila        | \$ 7.50 |
| Bundaberg Rum        | \$ 7.50 |
| St Remy Brandy       | \$ 7.50 |

## Spirits

### Premium Spirits

#### Whisky

|                    |         |
|--------------------|---------|
| Johnnie Walker Red | \$ 8.50 |
| Southern Comfort   | \$ 8.50 |
| Canadian Club      | \$ 8.50 |
| Wild Turkey        | \$ 8.50 |
| Jim Beam           | \$ 8.50 |
| Jameson            | \$ 8.50 |
| Jack Daniels       | \$ 8.50 |

|                      |          |
|----------------------|----------|
| Johnnie Walker Black | \$ 10.00 |
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|             |          |
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| Glenfiddich | \$ 10.00 |
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|              |          |
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| Chivas Regal | \$ 10.00 |
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|             |          |
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| Makers Mark | \$ 10.00 |
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|                        |          |
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| <u>Cognac</u> Hennessy | \$ 12.50 |
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|                                |         |
|--------------------------------|---------|
| <u>Vodka</u> Absolut, Smirnoff | \$ 8.50 |
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#### Gin

|                            |        |
|----------------------------|--------|
| Bombay Sapphire, Tanqueray | \$8.50 |
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|                            |        |
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| <u>Tequila</u> Jose Cuervo | \$8.50 |
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|---------------------------|---------|
| <u>Rum</u> Coruba, Malibu | \$ 8.50 |
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|                            |         |
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| <u>Liqueur &amp; Ports</u> | \$ 8.50 |
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Tia Maria, Baileys, Galliano, Frangelico, Kahlua, Midori, Cointreau, Campari, Pimms, Ouzo

|                                   |          |
|-----------------------------------|----------|
| Grand Marnier, Chambord, Drambuie | \$ 10.00 |
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|                    |          |
|--------------------|----------|
| Penfolds Club Port | \$ 10.00 |
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## Coffee & Other

### Coffee & Tea

|                          |         |
|--------------------------|---------|
| Mug/Soy/Mocha additional | \$ 0.50 |
|--------------------------|---------|

|                               |         |
|-------------------------------|---------|
| Cappuccino, Latte, Flat White | \$ 3.50 |
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|                           |         |
|---------------------------|---------|
| Macchiato (Short or Long) | \$ 3.50 |
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|                     |         |
|---------------------|---------|
| Short or Long Black | \$ 3.50 |
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|               |         |
|---------------|---------|
| Hot Chocolate | \$ 3.70 |
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|     |         |
|-----|---------|
| Tea | \$ 3.50 |
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(English Breakfast, Earl Grey, Peppermint, Chamomile and Green Tea)

|            |         |
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| Chai Latte | \$ 3.50 |
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### Cold Drinks

|             |         |
|-------------|---------|
| Iced Coffee | \$ 5.50 |
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|           |         |
|-----------|---------|
| Milkshake | \$ 6.00 |
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|        |         |
|--------|---------|
| Spider | \$ 5.00 |
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|                      |         |
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| Post-Mix Soft Drinks | \$ 3.00 |
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(Coke, Diet Coke, Sprite, Lemon Squash, Tonic, Dry Ginger, Soda Water)

|       |        |
|-------|--------|
| Juice | \$3.50 |
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### Bottles

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|--------------------------------|---------|
| San Pellegrino Sparkling 500ml | \$ 5.80 |
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|   |         |
|---|---------|
| Soft Drinks 390ml (Coke, Diet Coke, Sprite) | \$ 3.80 |
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|                            |         |
|----------------------------|---------|
| Mount Franklin Still 400ml | \$ 3.50 |
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## Cider

|                        |        |
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| Bulmers Cider Original | \$7.00 |
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## Cocktails

### Classic Martini

Vodka or Gin

\$19.00

### Mojito

Bacardi, Brown Sugar, Fresh Lime, Mint & Soda

\$17.00

### Espresso Martini

Vodka, Kahlua, Butterscotch Schnapps, Espresso

\$20.00

### Daiquiri (Lychee, Strawberry or Melon)

Flavoured Liqueur, Bacardi & Lemon Juice

\$18.00

### Cosmopolitan

Vodka, Cointreau, Lime Juice, Cranberry Juice

\$17.00

### Champagne Cocktail

Brandy, Sugar Cube, Angostura Bitters, Champagne

\$15.00

### Long Island Iced Tea

Vodka, Gin, Bacardi, Tequila, Cointreau, Lime Juice, Coke

\$20.00

### Fruit Tingle

Blue Curacao, Vodka, Grenadine, Lemonade

\$15.00

### Margarita

Gold Tequila, Cointreau, Lime Juice

\$18.00

### Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Lemon Juice

\$15.00

### Toblerone

Frangelico, Kahlua, Baileys, Cream, Honey

\$17.00

### MOCKTAILS

available on request, please enquire with bar staff

\$10.00

Vintages may vary  
(All prices inclusive of GST)