

William's

B A R • C A F E

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*Dinner Menu*

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*Ground Floor,  
1 William Street  
Melbourne VIC 3000  
pH: 03 9296 8862*

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# *Entrées*

***Oyster's freshly shucked***

***1/2 dozen \$18.00, 1 dozen \$34.00***

*ponzu jelly and mango mousse*

*(gf) no ponzu jelly*

***French foie gras terrine and honey meringue \$22.00 (gf)***

*with a crunchy honey meringue*

***Lemon and lime marinated ocean trout \$20.00***

*with salmon caviar, lemon gel, karasumi, and vegetables*

***Chicken leg confit with warm salad \$18.00 (gf)***

*homemade semi dry tomato and seasonable warm salad*

***Mushroom risotto \$19.00 (gf)***

*with portobello, button mushrooms and truffle oil*

***Pan fried scallops, mussels and vongoles fricassee \$21.00 (gf)***

*served with a seafood butter sauce*

***Beetroot, turnip and goat cheese salad \$18.00 (gf)***

*roast beetroot, marinated turnip and goats cheese*

*v- vegetarian & gf - gluten free*

*Please advise our team of any food allergies (All prices inclusive of GST)*

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## Main

**Market fish of the day \$38.00 (gf)**

*served with horseradish, white wine sauce and salmon caviar*

**Slow cooked pork belly, beer infused \$38.00**

*served with mushroom lentil puree and prosciutto*

**Rack lamb roasted \$40.00 (gf)**

*with caramel garlic potato puree and grilled red cabbage*

**Poached chicken breast \$35.00 (gf)**

*with baby onion, mushroom, green peas and white wine sauce*

**Lentil and mushroom duxelles \$34.00 (gf)**

*mushroom and lentil puree with grilled zucchini  
and season vegetables*

## Prime Beef Cuts

*Our beef is MSA grade quality, sourced from Australian Breeders.*

*All cuts are grilled to your liking, accompanied with bone marrow and  
one side dish (see over the page). Please advise your waiter/s of your selection.*

**200g Black angus fillet \$42.00 (gf)**

*from Tasmania, grass fed, marble score of 3-4*

**250g Black angus porterhouse \$40.00 (gf)**

*from Tasmania, grass fed, marble score of 3-4*

**250g Wagyu beef rump \$40.00 (gf)**

*pasture raised and grain finished,*

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## **Sides**

***Garlic Bread \$7.00***

***Green beans sautéed in butter \$7.00 (gf)***

***Cabbage with ash onion, parsley and sherry vinegar \$7.00 (gf)***

***Mash Potato \$7.00 (gf)***

***Fries \$7.00***

***Mixed leaf salad with french dressing \$7.00 (gf)***

## **Dessert**

***Homemade goats cheese mousse with rhubarb sauce \$15.00 (gf)***

***Homemade chocolate fondant with vanilla ice cream \$15.00***

***Homemade soft nougat glass \$15.00 (gf)***

***Trio ice cream flavours \$15.00***

***Cake of the day \$16.00***

***Cheese Platter \$18.00***

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