

William's

B A R • C A F E

Dinner Menu

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

To Start

Freshly Shucked Oysters (gf)

natural or chilli lime sorbet

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

Lamb Croquettes (4) \$16.00

with sweetcorn puree and smoked cherry tomato

Panko Zucchini Flowers (3) \$17.00

filled with goat cheese and harissa sauce

Duck Prosciutto (gf) \$15.00

with dried fig and blueberries

Garlic Bread \$10.00

with truffle salt

Small Plates

Truffled Potato (gf) (v) \$18.00

pine mushroom, emmental terrine, artichoke and snow pea tendrils

Chicken Liver Parfait \$16.00

celeriac remoulade, cranberries, parsley and toast

Kingfish Ceviche (gf) \$18.00

cured in chilli, red onion, coriander and ruby grapefruit

Pork Belly \$19.50

abalone sausage, fennel and jus

Wagyu Tartare \$18.00

crostini and cured egg yolk

Risotto (gf) \$18.50

crab, asparagus and saffron

v- vegetarian & gf - gluten free

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

Large Plates

Ricotta Gnocchi (v) \$24.00

peas, broad beans, mint, parmesan cheese and brown butter

Corn Fed Chicken (1/2) (gf) \$32.00

poached pear, pumpkin puree, blue cheese and jus gras

Lamb Shoulder (gf) \$32.00

artichoke, pearl barley, oregano, labneh and saltbush

Smoked Kangaroo \$34.00

plum, baby turnip, baby beetroot, mushroom, fig crumb and juniper salt

Market Fish – \$MP

Paddock to Plate

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

All cuts are grilled to your liking, accompanied with your choice of one vegetable side dish (see over the page) and your choice of sauce. Please advise your waiter of your selection.

200g Eye Fillet \$34.00 (gf)

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

250g Porterhouse \$32.00 (gf)

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

250g Rump \$32.00 (gf)

*pasture raised and grain finished,
aged for 3 months, with rich marbling score of 7*

Sauce: Truffle Horseradish Chipotle Hollandaise / Mustard Selection /

Red Wine Jus / Mushroom Jus

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Vegetable Sides

Duck fat potatoes, roasted peppers, preserved lemon and shallots (gf) \$10.00

Red & white quinoa, chimichurri sauce, basil, tomato and sweetcorn (gf) \$8.00

Creamed spinach, anchovy and parmesan (gf) \$8.00

Baby beetroot, ricotta and walnut praline (gf) \$10.00

Green beans, peas, broad beans, mint with chardonnay vinaigrette (gf) \$9.00

Steak fries, truffle aioli \$10.00

Dessert

House made chocolate nemesis, crème fraiche and raspberries (gf) \$16.00

House made espresso brulee with biscotti \$14.00

House made ice cream sundae \$14.00

House made lemon tart, soft meringue, rhubarb and gin sorbet \$16.00

Calendar cheese (gf) \$8.00each

*Ask waiter for todays selections accompanied with muscatels, apple,
lavosh and walnuts*

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