

EXPRESS LUNCH MENU

Soup of the Day - served with toasted bread (gf) gluten free bread	\$14.00 add \$1.00
Porcini & Spinach Risotto (gf)	\$16.50
Agnolotti Pasta - filled with broccoli, walnut & lemon gremolata (v)	\$16.50
Linguini Pasta - spiced tomato sauce, olives, capers, chilli & parmesan (v)	\$16.50
Beef Scotch Fillet - braised leek, beetroot & horseradish butter (gf)	\$19.50
Salmon Fillet - grilled, served with beans, preserved lemon & mashed potato (gf)	\$19.50
Chilli Crab Burger - softshell crab, lettuce, tomato, mayo in a charcoal brioche bun served with fries (gf) gluten free bun & mashed potato	\$22.00 add \$1.00
Wagyu Burger - with lobster, bacon, lettuce, tomato, mustard mayo in a soft brioche bun served with fries (gf) gluten free bun & mashed potato	\$26.00 add \$1.00
Wagyu Cheese Burger - with cheddar, lettuce, tomato, mustard, in a soft brioche bun served with fries (gf) gluten free bun & mashed potato	\$18.00 add \$1.00
Veggie Burger - mushroom duxelle with lettuce, tomato, onion relish, avocado & light mustard, in a soft brioche bun served with fries (gf) gluten free bun & mashed potato	\$15.00 add \$1.00
Fish & Chips - with tartar sauce and lemon	\$18.00
Parmesan-Crumbed Chicken Fillet - served with tomato passata & fries	\$19.00
Smashed Avocado - poached egg, red onion, cherry tomato, salsa verde, dukkah served in sourdough bread (gf) gluten free bread	\$19.00 add \$1.00

Special of the Day – Please, ask our friendly staff

SIDES

Butter Leaf Salad – with goat cheese, walnut praline & honey vinaigrette	\$7.00
Charred Baby Carrot - with pistachio	\$9.00
Stir Fried Green Vegetables	\$9.00
Mixed Salad – with balsamic vinegar	\$6.00
Mashed Potato	\$7.00
Fries - with aioli	\$7.00
Sweet Potato Fries	\$7.00

DESSERTS

Apple Tarte Tatin	\$12.00
Chocolate Nemesis – with crème fraiche & raspberry	\$12.00
Banoffee Tart	\$12.00
Gingerbread Pudding – with butterscotch cream & ginger ice cream	\$12.00
Date Brulee – with almond biscotti	\$12.00
Cheese Plater	\$14.00

William's
BAR • CAFE

WINE BY GLASS

Rothbury Estate Brut Cuvee Hunter Valley, NSW	\$8.50
Rothbury Estate Semillon Sauvignon Blanc Hunter Valley, NSW	\$8.50
Squealing Pig Sauvignon Blanc Marlborough, NZ	\$9.50
Rothbury Estate Chardonnay Hunter Valley, NSW	\$8.50
T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula, VIC	\$10.50
Lindeman's Bin 90 Moscato (white) South Eastern Australia	\$8.50
Rothbury Estate Shiraz Cabernet Hunter Valley, NSW	\$8.50
Rosemount Diamond Label Cabernet Sauvignon South Eastern Australia	\$9.50
Wolf Blass Private Release Shiraz Fleurieu & Barossa Valley, SA	\$9.50
Wolf Blass Yellow Label Merlot South Australia	\$9.50

COLD DRINKS

Post-Mix (Coke, Diet Coke, Sprite, Lemon Squash, Tonic Water and Soda Water)	\$3.50
Bottled Soft Drinks 330ml	\$4.00
Mount Franklin Water 400ml	\$4.00
Bottle San Pellegrino Sparkling 500ml	\$6.50

Each Meal includes: a glass of house wine, pot of carton draft, soft drink or juice

Please be advised, due to service demand, we do not substitute ingredients. For dietary requirements please speak to our friendly staff

Lunch menu available 7 days 12pm to 3pm

Children (aged 3yrs - 12yrs) get 25% off the a la carte