

EXPRESS LUNCH MENU

French Onion Soup - with gruyere crouton (gf) gluten free bread	\$12.00 add \$1.00
Macaroni au Gratin - with bacon, truffle & salad	\$16.00
Williams Parmigiana - with buffalo mozzarella, ham, rustic spicy tomato sauce, served with fries	\$19.00
Homemade Pappardelle Pasta - with baby spinach, dill, zucchini, ricotta & pine nuts	\$17.00
Chicken Fillet Burger - with lettuce, tomato, avocado, bacon and mayonnaise, served with fries (gf) gluten free bread & mash	\$17.00 add \$1.00
Beef Wagyu Burger - with lettuce, tomato, double cheese, mustard, caramelised onions, aioli, with fries (gf) gluten free bread & mash	\$18.00 add \$1.00
Skirt Steak (gf) - seasoned with house made spice rub with watercress, served with fries	\$19.50
Steamed Mussels - white wine cream, garlic, shallots, served with fries (gf) served with mash	\$18.00 add \$1.00
Smoked Salmon & Crab Fishcake – with creamed spinach, watercress, served with chili salad	\$19.00
House Made Pork & Veal Meatballs (gf) - with tomato gravy, whipped potato & parmesan	\$18.00
Asparagus & Lemon Risotto - with parmesan & rocket	\$18.50
Chef's Goats Cheese Rarebit - with pear, hazelnut, served with fries (gf) gluten free bread	\$15.00 add \$1.00
Salmon Fillet (gf) - with green beans & mash	\$19.50

SALADS

Warm Thin French Bean Salad (gf) - with garden peas, grilled haloumi, cherry tomato, sugar snaps, dill, topped with poached egg	\$15.00
Organic Leaf Salad (gf) - pont leveque cheese, radish, petit cucumber, french vinaigrette & native tomato	\$14.00

SIDES

Butter Leaf Salad – with goat cheese, walnut praline & honey vinaigrette	\$7.00
Mixed Salad – with balsamic vinegar	\$6.00
Mash 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
Gingerbread Pudding – with butterscotch cream & ginger ice cream	\$12.00
Date Brulee – with almond biscotti	\$12.00
Cheese Plater	\$14.00

Williams
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	\$6.00

Each Meal includes: a glass of house wine, pot of carlton 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