

Entree

Cream of Mushroom Soup (v) with rosemary foam	\$10.00
Tempura Soft Shell Crab with Asian slaw, wakami seaweeds and wasabi dressing	\$16.50
Goat Cheese Soufflé (v) double baked soufflé with spiced poached fig, rocket and blue cheese dressing	\$15.50
Yellowfin Seared Tuna Nicoise Salad with boiled eggs, potatoes, French beans and olive tapenade	\$16.50
Middle Eastern Beef Skewers With Moroccan cous cous, tzatziki and pomegranate sauce	\$16.00
Flash Fried Crumbed Calamari nestled on a bed of rocket parmesan salad with citrus aioli	\$16.00
Poached Chicken Breast with mango, avocado, Spanish onion and raspberry vinaigrette	\$16.00

Main

Grilled Aged Porterhouse Steak served with salad & creamy mash with olive oil OR chunky chips with salt and vinegar	\$31.50
Chargrilled MSA* Eye Fillet with king prawn, garlic mash and port wine jus	\$33.00
Duck, Mushroom and Asparagus Risotto with rocket, orange and parmesan salad	\$31.50
<i>Vegetarian Option Available</i>	\$26.50
William's Chef's Special of the Day please enquire with our wait team	From \$31.50
Fresh Fish of the Day please enquire with our wait team	From \$31.50
served with salad & creamy mash with olive oil OR chunky chips with salt and vinegar	
Marinated Lamb Cutlets with minted warm potato salad, juniper berry braised savoy cabbage and rosemary jus	\$33.00
William's Blue Swimmer Crab and Chilli Pasta tagliatelle pasta tossed in extra virgin olive oil, chilli, lemon juice, white wine, roasted tomatoes and fresh blue swimmer crab meat	\$33.00
Indian Chicken Biryani Boneless chicken pieces and aromatic basmati rice cooked for hours in authentic Indian spices, accompanied with raita and pappadums	\$29.50
Filled Chicken Breast with roast capsicum, ricotta and pinenuts served with chat potatoes, provencale vegetables and coriander pesto	\$31.50
Chef's Vegetarian Creation of the Day (v) please enquire with our wait team	\$28.50

* Meat Standards Australia

V = Vegetarian

Some meals can be prepared Gluten Free, please inquire with your waiter

Favourites

Chicken Parmagiana (Traditional, Hawaiian or Mexican) with chunky chips and garden salad	\$25.50
Bangers n' Mash with green peas, grilled onions and red wine jus	\$25.50
Beer Battered Fish with chunky chips and house made tartare sauce	\$25.50
Beef Burger with cheese, lettuce, tomato and relish served with chunky chips	\$23.50
Grilled Steak Sandwich served on lightly toasted Turkish bread, cheddar cheese, tomato, bacon and onion jam with chunky chips	\$23.50
Tagliatelle Primavera (v) tagliatelle pasta tossed with garden vegetables in light tomato and basil sauce	\$26.50

Side Dishes

Garlic Bread	\$6.00
Creamy Potato Mash with olive oil	\$6.00
Steamed Vegetables with herb butter	\$6.00
Garden Salad with house dressing	\$6.00
Rocket Salad with oven roasted tomatoes, parmesan and homemade vinaigrette	\$6.00
Chunky Chips with sea salt and vinegar	\$6.00

Dessert

Warm Date and Banana Pudding with butterscotch sauce and whipped cream	\$10.50
Homemade Crepes with vanilla pastry cream, and Australian berries	\$11.50
Cake of the Day	\$10.50
Trio of Ice Cream with fruit coulis	\$10.50
Australian Cheeses with crackers, dried fruit and nut salami	\$12.50

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Sparkling Wine

Rothbury Estate Cuvee Brut South Eastern Australia	\$6.50/ \$30.00
Paul Louis Brut Blanc de Blancs Loire Valley France	\$8.50/ \$46.00
Yarra Burn Pinot Noir Chardonnay Yarra Valley VIC	\$49.00

White Wine

Leo Buring Riesling Clare Valley SA	\$45.00
Wolf Blass Gold Label Riesling Clare Valley SA	\$59.00
Aerin's Vineyard Pinot Grigio Mornington Peninsula VIC	\$8.50/ \$39.00
Matua Valley Sauvignon Blanc Hawkes Bay NZ	\$ 8.50/ \$39.00
Nobilo Sauvignon Blanc Marlborough NZ	\$ 35.00
Maison de Grand Esprit Les Petites Vignettes Sauvignon Blanc Loire Valley France	\$45.00
Rothbury Estate Semillon Sauvignon Blanc South Eastern Australia	\$ 6.50/ \$30.00
Amberley Semillon Sauvignon Blanc Margaret River WA	\$49.00
Rothbury Estate Chardonnay South Eastern Australia	\$ 6.50/ \$30.00
Devils Lair Fifth Leg Chardonnay Margaret River WA	\$44.00
Penfolds Bin 311 Chardonnay Tumbarumba Adelaide Hills SA	\$69.00
Heemskerk Chardonnay Coal River Valley TAS	\$79.00

Red Wine

Yarra Ridge Pinot Noir Yarra Valley VIC	\$ 9.00 \$49.00
Maison de Grand Esprit Les Petites Vignettes Pinot Noir Burgundy France	\$56.00
Matua Valley Merlot Hawkes Bay NZ	\$39.00
Pepperjack Stylus Grenache Blend Barossa Valley SA	\$58.00
St Huberts Cabernet Merlot Yarra Valley VIC	\$62.00
Barossa Tower Cabernet Sauvignon Barossa Valley SA	\$8.50/ \$39.00
Wynns Black Label Cabernet Sauvignon Coonawarra SA	\$69.00
Rothbury Estate Shiraz Cabernet South Eastern Australia	\$ 6.50/ \$30.00
Penfolds Koonunga Hill "76" Shiraz Cabernet South Australia	\$44.00
Aerin's Vineyard Shiraz Heathcote VIC	\$ 8.50/ \$39.00
Coldstream Hills Reserve Shiraz Yarra Valley VIC	\$62.00
Wolf Blass Grey Label Shiraz McLaren Vale SA	\$79.00

Dessert Wine

Hardy's Late Harvest South Australia	\$ 7.00/ \$32.00
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William's

BAR • CAFE

Beers

Local Beer

Carlton Draught	\$ 7.00
Victoria Bitter	\$ 7.00
Pure Blonde	\$ 7.00
Crown Lager	\$ 7.50
Cascade Premium	\$ 7.50

Light Beer

Cascade Premium Light	\$ 6.50
Boag Premium Light	\$ 6.50

Imported Beer

Heineken (Holland)	\$ 8.00
Becks (Germany)	\$ 8.00
Corona (Mexico)	\$ 8.00
Asahi (Japan)	\$ 8.50
Stella Artois (Belgium)	\$ 8.50

Spirits

House Spirits

Karloff Vodka	\$ 7.00
Black Douglas Scotch	\$ 7.00
Cougar Bourbon	\$ 7.00
Prince Albert Gin	\$ 7.00
Bacardi	\$ 7.00
Bundaberg Rum	\$ 7.00

Spirits

Premium Spirits

Whisky

Johnnie Walker Red	\$ 8.00
Southern Comfort	\$ 8.00
Canadian Club	\$ 8.00
Wild Turkey	\$ 8.00
Jim Beam	\$ 8.00
Jameson	\$ 8.00
Johnnie Walker Black	\$ 10.00
Glenfiddich	\$ 10.00
Chivas Regal	\$ 10.00
Makers Mark	\$ 10.00
Hennessy	\$ 12.00

Vodka

Absolute, Smirnoff	\$ 8.00
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Gin

Bombay Sapphire, Tanqueray	\$ 8.00
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Rum

Coruba, Malibu	\$ 8.00
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Liqueur & Ports

Tia Maria, Baileys, Galliano, Frangelico, Kahlua, Cointreau,	\$ 8.00
Grand Marnia, Chambord, Drambuie	\$ 10.00
Penfolds Club Port	\$ 10.00

Coffee & Other

Coffee & Tea

Cappuccino, Latte, Flat White	\$ 3.20
Macchiato (Short or Long)	\$ 3.20
Short or Long Black	\$ 3.20
Hot Chocolate	\$ 3.50
Tea (English Breakfast, Earl Grey, Peppermint, Camomile and Green Tea)	\$ 3.20

Cold Drinks

Ice Coffee	\$ 6.00
Milkshake	\$ 6.00
Spider	\$ 5.00
Post-Mix Soft Drinks (Coke, Diet Coke, Sprite, Lemon Squash, Tonic, Dry Ginger)	\$ 3.00
Juice	\$3.50

Bottles

San Pellegrino 500ml (Mineral Water and Sparkling)	\$ 5.50
Soft Drinks 390ml (Coke, Diet Coke, Sprite, Lemon Squash, Tonic, Dry Ginger)	\$ 3.50
Mt Franklin 400ml	\$ 3.50

Cocktails

Espresso Martini

Vodka, Kahlua, Butterscotch Schnapps, Espresso

\$18.00

Mojito

Bacardi, Brown Sugar, Fresh Lime & Mint, Soda

\$15.00

Cosmopolitan

Vodka, Cointreau, Lime Juice, Cranberry Juice

\$17.00

Lychee Daiquiri

Paraiso, Bacardi, Lemon Juice, Lychee

\$18.00

Long Island Iced Tea

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

\$18.00

Champagne Cocktail

Brandy, Sugar Cube, Angostura Bitter, Champagne

\$14.00

Margarita

Gold Tequila, Cointreau, Fresh Lime Juice

\$16.00

Fruit Tingle

Blue Curacao, Vodka, Grenadine, Lemonade

\$15.00

Toblerone

Frangelico, Kahlua, Baileys, Cream, Honey

\$17.00

Bloody Mary

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

\$14.00

(All prices inclusive of GST)