



• MENU •

LUNCH & DINNER 7 DAYS

**ALL DAY WEEKEND DINING
FROM 11:30am**

Monday to Thursday

11:30am - 2:30pm

5:00pm - 8:30pm

Friday

11:30am - 2:30pm

5:00pm - 9:00pm

Saturday

11:30am - 9:00pm

Sunday

11:30am - 8:30pm

We take allergies seriously and do our best to avoid cross-contamination.
However, please note our kitchen handles a variety of ingredients, so we can't
guarantee allergen-free meals.

ENTREES & STARTERS

M | NM

GARLIC BREAD (VG) add cheese +2	9 11
BOWL OF CHIPS (V / GF) w/ tomato sauce change to truffle parmesan chips w/ aioli +6	10 12
BOWL OF SEASONAL WEDGES (V) w/ sour cream & sweet chilli	14 16
CHEESY GARLIC PIZZA (V) topped w/ toum & mozzarella	19 21
MAC'N'CHEESE (V) w/ sour cream & chives	14 16
PORK BELLY BAO BUNS w/ pickled cucmber, shredded carrot, coriander & hoisin-sriracha glaze	23 26
PORTABELLO STUFFED MUSHROOMS (V / GF) w/ spinach ricotta, mint, dill & basil pesto	22 25
LIGHTLY FRIED CALAMARI w/ aioli & lemon	21 24
MEDITERRANEAN SHARING PLATTER (VO) two cheese sambusak, two meat sambusak, spinach triangles, falafel, marinated olives, pickles, tzatziki, hummus & pita bread	32 35
MARKET FISH CEVICHE (GF) marinated in citrus, lime, chilli, red onion, coriander & EVO	26 29
GARLIC PRAWN HOT POT (GFO) six prawns sautéed in garlic, lemon w/ gremolata & cherry tomato bruschetta	29 32

SALADS

PROTEIN BOWL (V /VGO / GF) quinoa, edamame, cherry tomato, kale, spinach, zucchini, avocado, egg, labneh & seeded honey-mustard dressing	21 23
MEDITERRANEAN BOWL (VG / GF) beetroot, kale, chickpeas, spinach, tomato, onion, falafel, hummus, sumac & za'atar lemon dressing	22 25
CAESAR SALAD (VO / GFO) baby cos, kale, croutons, crispy bacon, soft egg, parmesan & ranch dressing add chicken, prawns or falafel +8 add ceviche +12	20 23

BURGERS & SANDWICHES

all served with chips	
WILLOW'S STEAK SANDWICH 150g grilled steak cooked medium w/ rocket, tomato, beetroot, caramelised onion, mayo & BBQ sauce on Turkish roll	26 29
AMERICAN CHEESEBURGER smashed beef patty w/ American cheese, onion, dill pickles, ketchup & American mustard	22 25
BUTTERMILK CHICKEN BURGER fried chicken w/ kale slaw, lettuce, American cheese & jalapeño mayo	22 25
TRADITIONAL BEEF BURGER double beef patties w/ lettuce, tomato, beetroot, caramelised onion, crispy bacon & burger sauce	24 28



KITCHEN



FROM THE PAN

MELANZANE CON RICOTTA LINGUINI (V / VGO) eggplant, cherry tomato sugo, onion, garlic, oregano, mint ricotta, toasted almonds, garlic crumbs & fresh parsley	28 31
PRAWN LINGUINI cherry tomato sugo, chilli, garlic & basil	29 32
TRUFFLE MUSHROOM CHICKEN LINGUINI (VO) chicken, mushroom, truffle paste, creamy white wine sauce & parmesan	28 31
MARINARA SPAGHETTI white fish, prawns, squid, mussels, chilli & basil in our sugo sauce	31 35

Club Classics

M | NM

BEER BATTERED FISH & CHIPS flathead fillets w/ chips, salad, tartare sauce & lemon	26 29
BEEF RISsoles w/ creamy mash, peas, caramelised onions & gravy	28 31
HIMALAYAN GOAT CURRY (GFO) traditional Nepalese spiced goat curry w/ rice & crispy papadum	30 33
300G CHICKEN SCHNITZEL hand crumbed chicken breast lightly fried w/ chips, salad & gravy add a topper: <i>parmi hawaiian Texas bacon BBQ +5</i>	26 28
VEAL SCHNITZEL w/ spiced patatas bravas, apple remoulade & creamy mushroom sauce	36 39
LAMB SHANK (GF) slow-braised lamb shank cooked in red wine & rosemary jus w/ peas & creamy mash	28 31
SZECHWAN CASHEW STIR-FRY (VG) wok-tossed seasonal vegetables, cashews, spicy garlic Szechwan sauce w/ rice add chicken, prawns or pork belly +8 <i>combination of all +12</i>	22 24

FROM THE SEA

CRISPY SKIN SALMON (GF) grilled Atlantic salmon w/ gremolata, chat potatoes, broccolini, fennel & garlic butter	42 45
GRILLED BARRAMUNDI & PRAWNS (GF) barramundi fillet, prawns, crushed potatoes, sautéed spinach & dill hollandaise	42 45
FISHERMAN'S CATCH beer battered flathead fillet, tempura prawns, calamari w/ chips, tartare sauce & lemon	29 32
THAI PRAWN RED CURRY (GF) Thai red curry sauce, prawns, kaffir lime leaves, vegetables & fragrant jasmine rice	28 31
SINGAPORE CHILLI CRAB (GF) sweet & spicy tamarind chilli crab w/ garlic, ginger & jasmine rice	39 43

PIZZAS

+4 gluten free base

MARGHERITA (V)	20 22
tomato base, Fior di latte, basil, oregano & olive oil	
PEPPERONI	25 28
tomato base, Fior di latte, pepperoni & oregano	
PROSCIUTTO	28 31
tomato base, Fior di latte, prosciutto, rocket, parmesan & olive oil	
HAWAIIAN	25 28
tomato base, Fior di latte, double-smoked ham & pineapple	
MEAT LOVERS	29 33
BBQ base, Fior di latte, ham, salami, pepperoni & pork sausage	
BBQ CHICKEN	27 30
BBQ base, Fior di latte, BBQ chicken, roasted capsicum, mushroom & Spanish onion	
VEGETARIAN DELIGHT (V)	26 28
tomato base, Fior di latte, eggplant, zucchini, tomato, capsicum, mushroom, olives & pine nuts	

FROM THE GRILL

M | NM

GRAIN-FED RUMP FILLET 300G (GFA)	32 36
grilled to your liking w/ chips, salad & your choice of sauce: gravy, pepper, creamy mushroom (GF) & Diane	
add surf'n'turf +8	
extra sauce +2	
WILLOW'S GYRO PLATE	28 31
grilled chicken breast w/ chips, pita bread, tzatziki, parsley, tomato, onion & lemon-olive dressing	
LAMB SKEWER PLATE (GFO)	30 33
char grilled lamb w/ chips, salad, tirokafteri, pita bread & lemon wedge	
KOREAN BBQ PORK BELLY (GF)	34 37
w/ Asian kale slaw, hot BBQ sauce & crushed potatoes	

SIDES

STEAMED SEASONAL VEGGIES (V / GF)	9 11
SIDE OF CHIPS (V / GF)	6 8
w/ tomato sauce	
MASH (V / GF)	9 11
TRUFFLE FRIES (V)	16 18
w/ truffle paste, parmesan & aioli	
FRIED CHAT POTATOES (V)	9 11
SIDE GARDEN SALAD (V / VG / GF)	9 10
w/ house dressing	
KALE SLAW (V / GF)	9 10

Kids Menu

MAC'N'CHEESE (V)

BATTERED FISH & CHIPS

w/ tomato sauce

WAGON WHEEL PASTA (V)

fun pasta wheels

w/ Napoletana sauce

MINI MARGHERITA PIZZA (V)

tomato & fior di latte

CHICKEN NUGGETS & CHIPS

w/ tomato sauce

KIDS BURGER & CHIPS

w/ cheese & tomato sauce

includes soft drink & ice-cream 15 | 17

Willo's

KITCHEN

\$16 LUNCH* *Specials*

AVAILABLE
MONDAY TO FRIDAY
11:30am - 2:30pm

BEER BATTERED FISH

w/ chips, salad & tartare sauce

BANGERS & MASH (GFO)

w/ peas & gravy

150G CHICKEN SCHNITZEL

w/ chips, salad & gravy

SZECHWAN CASHEW STIR-FRY (V)

wok-tossed seasonal vegetables, cashews,
spicy garlic Szechwan sauce w/ rice

*NON MEMBER PRICE \$18

\$27 SUNDAY* *Roast*

FROM MIDDAY UNTIL SOLD OUT!

*NON MEMBER PRICE \$30
ADD EXTRA YORKSHIRE PUDDING + \$5

*Enjoy your
members
discount!*



**SIGN UP
TODAY!**