



• 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) four pieces add cheese +2 add chilli & honey +1	10 12
CHEESY GARLIC PIZZA (V) w/ toum & mozzarella	19 21
BOWL OF CHIPS (V / GF) w/ tomato sauce upgrade to truffle parmesan chips with aioli +6	10 12
SEASONED WEDGES (V) w/ sour cream & sweet chilli	15 17
BAKED BRIE (V) served warm w/ peach compote & crispy crostini bread	24 26
MAC & CHEESE CROQUETTES (V) w/ chipotle mayo	19 21
PORK BELLY BAO BUNS four buns w/ pickled cucumber, shredded carrot, coriander & hoisin-sriracha glaze	26 29
SZECHUAN SALT & PEPPER CALAMARI (I) w/ Thai chilli coriander mayo	21 24
BUFFALO WINGS (12 PCS) (GFO) crispy chicken winglets tossed in a choice of buffalo or ranch sauce	18 20
PRAWN SAGANAKI (GFO) (I) six sautéed prawns in garlic, lemon, feta, ouzo tomato sugo w/ garlic bread	31 34
MEDITERRANEAN SHARING PLATTER (VO) two cheese & two meat smbousek, spinach triangles, falafel, hummus, tzatziki, olives, pickles & pita	32 35
ANTIPASTO PLATE (GFO) Sopressa, prosciutto, brie cheese, smoked feta, cheddar, pickles & crostini bread	27 30

SALADS

CAESAR SALAD (VO / GFO) baby cos lettuce, crispy bacon, egg, croutons, parmesan & caesar dressing	21 24
WARM PUMPKIN & FALAFEL (GF/V/VGO) Roasted pumpkin, beetroot relish, hummus, spinach, cherry tomatoes, Spanish onion, feta, sumac, za'atar & balsamic dressing add chicken, prawns (I) or falafel +8	26 28.5

BURGERS & SANDWICHES

all served with chips	
WILLOW'S STEAK SANDWICH rump steak w/ mozzarella cheese, beetroot relish, rocket, tomato, caramelised onion, BBQ & mayonnaise on Turkish bread	28 31
AMERICAN CHEESEBURGER smashed beef patties, American cheese, onion, dill pickles, ketchup & American mustard	24 26.5
BUTTERMILK CHICKEN BURGER fried crispy chicken, coleslaw, American cheese & jalapeño mayo	24 26.5
PORK BELLY BURGER crispy pork belly, chilli jam, Korean gochejung glaze & coleslaw	25 28

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (A) AUSTRALIAN SEAFOOD ORIGIN
(M) MIXED SEAFOOD ORIGIN | (I) INTERNATIONAL SEAFOOD ORIGIN | (O) OPTION

Willo's

KITCHEN



FROM THE PAN

PRAWN LINGUINE (I)

cherry tomato sugo, garlic, chilli & basil

M | NM

29 | 32

TRUFFLE MUSHROOM CHICKEN LINGUINE (VO)

chicken, mushrooms, truffle paste, cream white wine sauce & parmesan

28 | 31

MUSHROOM MEDLEY RISOTTO (GF / V)

creamy saffron risotto w/ parmesan, oyster, portobello & shiitake mushrooms
add chicken +3

31 | 34

Club Classics

BEER BATTERED FISH & CHIPS (A)

Australian battered Hoki fillets w/ chips, salad, tartare sauce & lemon

26 | 29

BEEF RISSOLES

w/ mash, peas, caramelised onion & gravy

25 | 27

CHICKEN TIKKA MASALA (GF)

marinated chicken thigh, rice & pappadum

27 | 30

CHICKEN SCHNITZEL (300G)

hand crumbed chicken breast lightly fried w/ chips, salad & gravy
add topper +6: parmi | hawaiian | texan bbq

26 | 29

PORK SCHNITZEL

w/ sauerkraut, crispy chat potatoes & mushroom sauce

28 | 31

LAMB SHANK MASSAMAN CURRY (GF)

slow-cooked lamb in traditional Thai massaman curry & fragrant jasmine rice

33 | 37

SZECHUAN CASHEW STIR-FRY (VG)

wok-tossed seasonal vegetables, cashews, spicy garlic szechwan sauce & rice
add chicken, prawns (I) or pork belly +8
combo +12

22 | 24

FROM THE SEA

GRILLED BARRAMUNDI & PRAWNS (GF) (M)

w/ crushed potatoes, sautéed spinach & dill hollandaise

42 | 45

FISHERMAN'S CATCH (M)

Australian battered Hoki fillet, fried prawns & Szechuan calamari with chips,
lemon & tartare sauce

29 | 32

THAI PRAWN RED CURRY (GF) (I)

w/ kaffir lime, vegetables & jasmine rice

29 | 32

Kids Menu

includes soft drink & ice-cream 15 | 17

FISH & CHIPS

MINI MARGHERITA PIZZA

WAGON WHEEL PASTA

w/ napolitana sauce

NUGGETS & CHIPS

CHEESEBURGER, TOMATO SAUCE & CHIPS

PIZZAS

M | NM

+3 gluten free base

MARGHERITA (V)

Napolitana base, fior di latte, basil, oregano & olive oil

20 | 22

PEPPERONI

Napolitana base, fior di latte, pepperoni & oregano

25 | 28

HAWAIIAN

Napolitana base, fior di latte, double-smoked ham & pineapple

25 | 28

MEAT LOVERS

BBQ base, fior di latte, ham, beef mince, pepperoni & pork sausage

29 | 33

VEGETARIAN DELIGHT (V)

Napolitana base, fior di latte, eggplant, zucchini, capsicum, tomato, onion & feta

26 | 28

GOURMET PIZZAS

+3 gluten free base

PROSCIUTTO

napolitana base, fior di latte, prosciutto, rocket, parmesan & olive oil

28 | 31

SOPRESSA

napolitana base, ricotta, honey, toasted pistachio & mozzarella

28 | 31

TRUFFLE MUSHROOM

cream base, truffle mushroom medley, mozzarella & chives

28 | 31

PERI PERI CHICKEN

napolitana base, chicken, capsicum, onion, jalapeños & peri peri sauce

28 | 31

FROM THE GRILL

300G GRAIN-FED RUMP (GFO)

grilled to your liking w/ chips, salad & your choice of sauce:
gravy, pepper, creamy mushroom (GF) or Diane
add surf & turf +8
extra sauce +2



35 | 38

300G MB+2 TRUE NORTH SCOTCH FILLET (GFO)

grilled to your liking w/ chips, salad & your choice of sauce:
gravy, pepper, creamy mushroom (GF) or Diane
add surf & turf +8
extra sauce +2

46 | 50

WILLOW'S GYRO PLATE

grilled chicken, chips, pita, tzatziki, parsley, tomato, onion & lemon olive oil dressing

32 | 35

LAMB SKEWER PLATE (GFO)

chargrilled lamb w/ chips, tirokafteri, salad, lemon wedge & pita

34 | 37

KOREAN BBQ PORK BELLY (GF)

w/ coleslaw, Korean BBQ spicy sauce & crushed potatoes

34 | 37

SIDES

STEAMED SEASONAL VEGGIES (V / GF)

9 | 11

SIDE OF CHIPS (V / GF)

w/ tomato sauce

6 | 8

MASH (V / GF)

9 | 11

TRUFFLE FRIES (V)

w/ truffle paste, parmesan & aioli

16 | 18

CHAT POTATOES (V)

9 | 11

SIDE GARDEN SALAD (V / VG / GF)

w/ house dressing

9 | 10

COLESLAW (V / GF)

9 | 10

JASMINE RICE (VG / GF)

5 | 6



\$16 LUNCH*

Specials

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

BEER BATTERED FISH (A)

Australian battered Hoki fillets w/ chips,
salad, tartare sauce & lemon

BANGERS & MASH (GFO)

beef sausages w/ caramelised onion,
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

ADD CHICKEN, PRAWNS (I)

OR PORK BELLY + \$8 | COMBO + \$12

\$27 SUNDAY*

Roast

FROM MIDDAY UNTIL SOLD OUT!

*NON MEMBER PRICE \$30

ADD EXTRA YORKSHIRE PUDDING + \$5

*Enjoy your
members
discount!*



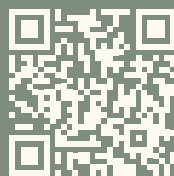
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TODAY!**

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WILLARONG
GREEN ROOM



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