

WHITE	GLS	BTL	½ BTL
Lenton Brae SSB	9	30	15
Credaro Chardonnay	10	40	20
Nannup Estate SB	10	40	20
Credaro Pinot Gris	10	36	18
Brookwood Bubbles	12	45	-
Bandini Prosecco	10	40	-
Stella Bella Skuttlebutt SBS	10	40	20
Plantagenet Riesling	-	40	20
Lenton Brae Rosé	-	36	18
Pitchfork Moscato	-	36	18

RED	GLS	BTL	½ BTL
Lenton Brae Cab Merlot	9	30	15
Credaro Cab Sav	10	40	20
Xanadu Exmoor Shiraz	10	40	20
Storm Bay Pinot Noir	10	40	20
Nannup Estate Merlot	12	45	23
Nannup Estate SMT	10	40	20
Lenton Brae Late Harvest	-	36	18

BEERS	GLS	BTL	½ BTL
Bootleg Session Ale (4.7%)			9.5
XXXX Gold (3.5%)			
VB (4.9%)			
Hahn Super Dry (3.5%)			
James Boag Lager (4.6%)			
Coopers Pale Ale (4.5%)			
Coopers Mild Ale (3.5%)			
Coopers Stout (6.3%)			
Corona (4.5%)			
Apple Cider (4.5%)			
Matso's Ginger Beer (3.5%)			
Carlton Dry (4.5%)			
Miller Genuine Draft (4.7%)			

SPIRITS	10 (Add mixer: 12)
Grants Whiskey	
Canadian Club	
Jameson	
Jack Daniels	
Jim Beam	
Brandy	
Gordons Gin	
Absolut Vodka	
Bacardi	
Spiced Gold	
Bundaberg	
Jägermeister	

SPIRITS	14 (Add Mixer: 16)
Glen Fiddich Single Malt Whiskey	
Chivas Regal	
Dimple	
Hennessey Cognac	
Bombay Sapphire Gin	
Tanqueray Gin	

FORTIFIEDS & LIQUEURS	8
Campari	
Stones Ginger wine	
Triple Sec	
Cinzano Rosso	
Cinzano Extra Dry	
Cointreau	
Drambuie	
Grand Marnier	
Tia Maria	
Baileys	
Frangelico	
Malibu	
McWilliams Tawny Port	

Royal Reserve Sherry	
- Sweet	
- Semi sweet	
- Medium dry	
- Dry	

LIQUEUR COFFEE 12

Irish – Jamesons Whiskey	
Highland – Scotch Whiskey	
French – Grand Marnier	
Russian – Vodka	
Italian – Amaretto	
Baileys – Baileys	
Calypso – Tia Maria	
Jamaican – Rum	

SOFT DRINKS 3

Coke	
Coke Zero	
Sprite	
Lemon Squash	
Tonic	
Dry Ginger	
Ginger Ale	
Soda Water	
Orange Juice	
Apple Juice	
Pineapple Juice	
Fire Engine	3.5
Lemon Lime Bitters	5
Grapetiser 750ml	7.5
Mineral Water 500ml	5

Please note that a 20% surcharge will be applied to certain special functions and on public holidays

Soup of the Day (v) (gf) 8

Baked Camembert (v) 12

Seasoned with rosemary & garlic

Salt & Pepper Calamari (gf) 12

Served with homemade aioli & fresh chilli

Bruschetta (v) 10

Fresh tomato, basil, red onion & garlic, served on toast (gf available)

Garlic Prawns (gf) 15

Pan fried in a creamy garlic sauce

Pan Seared Fillet Steak 150g (gf) 15

With Willow mushrooms

Caramelised Pork Belly (gf) 15

Slow cooked in a homemade sticky sauce

Chicken Parmigiana (gf) 14

Golden crumbed chicken tenders topped with Napolitana sauce, bacon and mozzarella

Grilled Barramundi (gf) 15

With tomato basil relish

Willow Grill is a Tapas style menu.

We recommend 2 dishes and 1 side per person when ordering.

Dishes are cooked & delivered in no particular order



Prawn & Sweetcorn Fritters (5) (gf) 12

Blended with coriander and deep fried till golden brown. Served with Sweet Chilli.

Coca Cola & Soy Wings (4) (gf) 12

Braised in Coke & Soy until tender and then finished in the fryer to crisp them up

Meatballs 'n Sauce 12

6 meatballs in a rich Napolitana sauce, topped with parmesan

SIDES

Hot Rolls & Butter (4) (v) 6

Seasoned Wedges & Aioli (v) (gf) 8

Creamy Mash Potato (v) (gf) 6

Garlic Bread (v) 8

Steamed Greens (v) (gf) 6

Willow House Salad (v) 6

DESSERT

Ice Cream & Choc Sauce (v) (gf) 6

Choose either vanilla or chocolate OR 1 of each

Fresh Fruit Salad (gf)(v) 6

With a passionfruit & Cointreau glaze

Chocolate Mousse (gf)(v) 6

Topped with cream and choc chips

Belgian Waffles (v) 8

Single waffle with maple syrup, vanilla ice cream & berry compote

Don't forget the specials board!

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