



The Restaurant at the **Willunga Hotel**

Entertainment Book

Please be aware that we are currently NOT accepting entertainment vouchers and are not included on the Entertainment Book app.

Food Allergies

Please be aware that all care is taken when catering for special requirements. It MUST be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, egg, fungi & dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Surcharge

Please be aware that all PUBLIC HOLIDAYS will incur a 10% surcharge on food and beverage

Symbols

DF = Dairy Free, GF = Gluten Free, V = Vegetarian, VE = Vegan



Bread Selection



Crusty garlic bread (V)	\$6.00
Homemade pesto & parmesan bread (V)	\$7.50
Cheese & Mustard Bread (V)	\$7.50
<u>Traditional Bruschetta</u>	
Crusty baked bread topped with freshly sliced tomatoes, Spanish onion, bocconcini, fresh basil, extra virgin olive oil & balsamic glaze (V or VE without cheese)	\$12.50

Entree



Beef Masala

Pan seared tender beef strips braised in a rich masala, garlic & paprika cream with roasted cashews, fresh herbs & chorizo spiced couscous.	\$15.50
<i>Wine companion - Scarpantoni Pinot Noir</i>	main \$28.50

Field Mushrooms

Herb marinated grilled field mushrooms on toasted foccacia with olive & tomato tapenade, shaved parmesan & Italian glaze (DF Option, V, VE option without parmesan)	\$15.50
<i>Wine companion - Richard Hamilton Chardonnay</i>	main \$27.00

Camembert

Golden fried crumbed Camembert with chef's salad & cranberry sauce (V)	\$14.50
<i>Wine companion - Whitefeather Fizz</i>	
<i>Beer companion - Swell Cloudy Apple Cider</i>	\$12.50

Homemade Soup (V)

Homemade soup of the day with crusty garlic bread (see specials board)	
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Meals can be tailored to most dietary requirements Please check with your friendly service staff.
A 10% surcharge applies on all public holidays.



Main Course



Vegetarian Ratatouille

Oven baked eggplant pocketed with a zucchini, capsicum, artichoke & tomato ratatouille with spiced coconut cream fresh basil & chefs salad. (GF, DF, V, VE)

\$19.50

Wine companion - Lloyd Brother "The Presshouse" Vale Blend

Creamy Chicken & Prawn Truffle Fettuccine

Panfried South Australian prawns, tender chicken breast, truffle paste spanish onion, sauteed mushrooms, bocconcini, toasted pistachios, baby spinach, shaved parmesan & olive oil. (V on request)

\$26.50

Wine companion, - Scarpantoni MV Rose

Salt & Pepper Squid

Crispy fried squid with chips, fresh garden salad, sweet chilli & garlic aioli (DF Option)

\$19.50

Wine companion - Hugo NV Cuvee

Beer companion - Piggy in Middle Session Ale

Coopers Pale Ale Battered Fish

Coopers Pale Ale battered fish fillets served with a garden salad, lemon wedge, chips & tartare sauce (also available crumbed or grilled) (DF option)

\$17.50

Wine companion - Pirramimma Sauvignon Blanc

Beer companion - South Coast Brewing Pale Ale

Catch of the Day

Chef's selection of ocean fresh fish
(refer to the daily specials board)

\$ P.O.A.

Chicken Caesar Salad

Crispy baby cos lettuce, grilled chicken tenderloins, sauteed bacon, croutons, Caesar dressing, shaved parmesan, poached egg & anchovies (GF option, DF option)

\$19.50

Wine companion - Molly Dooker Summer of 69 Verdelho

Beer companion - Forktree Sunrise Ale

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Main Course



King Henry Lamb Shank

Succulent 400gm tender lamb shank braised in a rich tomato & red wine gravy with fresh herbs, sauteed winter vegetables, caramelised garlic & parmesan polenta (DF option) \$28.00

Wine companion - Chalk Hill Shiraz

Free Range Chicken Breast

Prosciutto wrapped oven baked free range chicken breast pocketed with a chicken & green peppercorn mousse with rosemary roasted root vegetables, fried sage & port wine glaze (DF, GF option) \$27.50

Wine companion - Shottesbrooke Sauvignon Blanc

Beer companion - Swell Golden Ale

Kangaroo Pie

Pan seared kangaroo fillet & caramelised onion pie with roasted pumpkin, fresh herbs, sauteed button mushrooms, sweet potato mash homemade tomato chutney & creamy pink peppercorn glaze (DF option) \$28.50

Wine companion - Sabella Cabernet Sauvignon

Premium Sirloin

300 gram Black Angus sirloin cooked to your taste, served with chips, your choice of sauce & a fresh garden salad or seasonal vegetables \$31.50

Wine companion - Willunga Creek "Black Duck" GSM

Beer companion - South Coast Brewing Maslins Red Ale

King Neptune

300 gram Black Angus sirloin served on crispy chat potatoes with sauteed snow pea tendrils, buttered green beans, local King prawn, prawn skewers, crispy coated squid & creamy garlic sauce \$36.50

Wine companion - Peter Dennis Grenache

Slate Quarry Ribeye

500 gram Black Angus MSA ribeye cooked to your liking, served on scalloppine & pesto potatoes with buttered green beans, snow pea tendrils, steamed broccolini with a rich Shiraz & rosemary glaze \$44.50

Wine companion - Molly Dooker "The Boxer" Shiraz

Beer companion - Shifty Lizard Bruce Lee-zard IPA

** All steaks have GF option & DF option

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Main Course



Curry of the Day

Served with steamed rice, naan bread & condiments
(GF without the naan bread) \$18.50

Roast of the Day

Carved roast meat, gravy, roast potatoes & steamed seasonal
vegetables (Please see specials board) (GF option) \$16.50

Chicken or Beef Schnitzel

Crumbed & cooked to golden brown, served with chips & your choice
of fresh garden salad or seasonal vegetables \$20.50

Sauces: *Pepper, mushroom, Dianne, gravy, hollandaise, garlic (GF).*

**All schnitzels & steaks come with one serve of sauce.

Extra serves are \$1.50 per serve

Toppings

Parmigiana	<i>Napolitano sauce, ham & cheese.</i>	\$3.00
Ned Kelly	<i>Bacon, egg, cheese & bbq sauce.</i>	\$3.00
The Full Monty	<i>Pepperoni, Virginian ham, onion, capsicum, jalapeno, hollandaise, chef's sauce & cheese.</i>	\$3.00
Fiery Mexican	<i>Fiery chilli bean sauce, jalapenos, sour cream guacamole & cheese.</i>	\$3.00
Riviana	<i>Asparagus, capsicum, Spanish onion, cheese & hollandaise sauce</i>	\$3.00
Carbonara	<i>Bacon, sauteed mushroom, garlic cream & cheese</i>	\$3.00
Neptune	<i>Prawn skewer, crispy coated squid, king prawn & garlic cream sauce.</i>	\$7.00

Extras



Fresh garden salad	\$5.50
Seasonal Vegetables	\$5.50
Rosemary kipler potatoes	\$5.50

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Desserts



Orange Bavouris

Milk chocolate & orange bavouris with whipped cream, mocca sauce & pistachio nut praline. (GF)

Beer companion - Goodiesons Chocolate Stout

\$10.50

Cheese Cake

See specials board for today's choice.

\$10.50

Sticky Date Pudding

Homemade sticky date pudding with chantilly cream & butterscotch sauce.

\$10.50

Traditional Sundae

Vanilla Ice Cream with nuts or sprinkles & your choice of topping (chocolate, caramel, strawberry) (GF without wafer)

\$7.50

Indulgence Sundae

See opposite page for details (7 amazing sundaes to choose from)
Add \$5 for our recommended liqueur.

\$10.00

Kids Menu



Fish & chips	\$9.50
Nuggets & chips	\$9.50
Spaghetti bolognaise	\$9.50
Chicken Schnitzel & chips	\$9.50
Kids Sausages	\$9.50
Kids Sundae with choice of toppings with nuts or sprinkles	\$4.50

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