



WILLOW TREE INN BAR MENU



BAR MENU CLASSICS

COLLY CREEK STEAK SANDWICH with steakhouse chips	24.9
COLLY CREEK BURGER with steakhouse chips	22.9
BEEF CURRY served with jasmine rice	22.9
BEER BATTERED BARRAMUNDI with chips & tartare sauce	28.9
PORK SNITZEL with a lemon herb butter and mashed potato	32.9
PUMPKIN & SAGE ARANCINI (V) with roast root vegetables and herb dressing	29.9

WINE BY THE GLASS

Lois Blanc de Blanc, Adelaide Hills SA	9.5
Fiore Moscato, Mudgee NSW	10
Leogate Brokenback Chardonnay, Hunter Valley NSW	9.5
Phillip Shaw Gardener Pinot Gris, Orange NSW	10
Giessen Sauvignon Blanc, Marlborough NZ	9.5
Copia Sauvignon Blanc Semillon, Margaret River WA	9.5
Geoff Merrill Charlie Rose Dry Rosé, McLaren Vale SA	9.5
Phillip Shaw Wirewalker Pinot Noir, Orange NSW	11
Leogate 'Balmain' Shiraz Blend 2015 Central Ranges NSW	9.5
No 6 Brothers In Arms Cab Sauvignon, Langhorne Creek SA	11

GRAZE SELECTION

COLLY CREEK BEEF RAGU tomato & red wine sauce, penne pasta, topped with parmesan	36.9
COLLY CREEK CORNED BEEF with parsley & onion white sauce, creamy mash, steamed broccoli	33.9
GRAZE BEEF POTTED PIE red wine marinated Colly Creek beef & mushroom served with creamy mash	29.9
COLLY CREEK BEEF RIB 10 hour slow cooked dry aged short rib, marinated in BBQ sauce & served with garden salad & chips	37.9

BEERS ON TAP

Tooheys New	6.9
Tooheys Old	7.1
XXXX Gold	6.9
VB	6.9
Carlton Dry	7.0
Great Northern Original	7.1
Great Northern Super Crisp	6.9
Furphy Original Refreshing Ale	7.5
New Englander Pale Ale	8.2
James Squire's 150 Lashes	7.8
Wild Yak Pacific Ale	7.8

From the Char Grill

Colly Creek Black Angus Beef *		
Pasture Fed Grain Finished Dry Aged		
RUMP STEAK	350g	39.9
NEW YORK STRIPLOIN	250g	39.9

All steaks are served with your choice of either a jacket potato topped with sour cream & chives, creamy mash potato or steakhouse chips

Steak Extras

BEEF JUS *	4.5
NAM JIM * (V)	3
CAFÉ DE PARIS BUTTER * (V)	3
PEPPER SAUCE * (V)	3
CREAMY MUSHROOM SAUCE * (V)	3
CHIMICHURRI * (V)	3
DIANE SAUCE * (V)	3

SIDES

BROCCOLI * (V) roast garlic, chilli, soy & toasted sesame	13.9
GRAZE CHOPPED SALAD * (V) red cabbage, fennel & apple salad with a mustard dressing & Chinese spiced praline	13.9
STEAKHOUSE CHIPS with pepper aioli * (V)	9.9

DESSERTS

CHAI CRÈME BRULEE (V) with a mocha sorbet & chai crumb	16.9
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