



WILLIAM BLUE
DINING

Complimentary house-made bread with hand rolled, cultured butter
+ Mount Zero Extra Virgin Olive Oil

OYSTERS \$18.00/Half Doz or \$34.00/Doz
Sydney rock oysters served with a Thai dressing

ENTRÉES \$14.00

Ocean trout pastrami, blue swimmer crab remoulade, apple, fennel,
grissini + spiced mayonnaise (DF/GF on request)
Chicken and prawn dumplings, chicken consommé, shitake,
black vinegar + chili oil (main size available)
Heirloom tomato salad, labneh, za'atar, lavosh + baby mint (V/GF on request)

MAINS \$21.50

Chargrilled lamb loin, babaganoush, confit tomato, pickled cucumber,
quinoa puffs + salsa verde (DF/GF on request)
Pan roast salmon, pommes puree, lemon, capers + beurre noisette (GF)
Spinach and ricotta cannelloni, Napoli sauce,
shaved parmesan + basil (V)

Sides \$7

Steamed green beans, toasted almonds + lemon vinaigrette (GF/DF)
Lyonnais salad (DF/GF on request)

DESSERTS \$11.00

Affogato, vanilla ice cream with a shot of espresso coffee + Frangelico
Vanilla pannacotta, mango jelly, passionfruit sorbet, tropical fruits (GF)
Rich chocolate cake, crème fraiche, candied orange, chocolate shards (GF)

Selection of cheese served with accompaniments and lavosh
1 piece \$11.00 | 2 piece \$15.00 | 3 piece \$19.00

COVID-19

The following precautions have been introduced to protect the health and well being of our staff, students and guests.

Monitor staff well being, including daily temperatures checks
Social distancing markers and signage
Regular cleaning of high touch areas
Single use condiments and menus
Cashless payments
Customer check in



Please check in using the QR code