

FOOD MENU

BITES

AVOCADO DIP (VG) NEW onion, herbs, served with sourdough bread 8.50

SPINACH DIP (V) Spinach, artichoke, cheese, served with tortilla chips 8.00

EDAMAME (VG) Sprinkled with sea salt, served with soy or chili sauce 6.50

TRUFFLE PARMESAN FRIES (V) Topped with Parmesan cheese 5.75

SOUPS & SALADS

SOUP OF THE DAY 5.00

LOVELY WILLOW SALAD (V)
Arugula, strawberries, cucumbers, apples, quinoa, feta and toasted walnuts drizzled with balsamic dressing 8.00

KALE SALAD (V) NEW
Grilled chicken, kale, lettuce, arugula, avocado, mushroom, pistachio, Parmesan, quinoa and Italian dressing 9.75

SHRIMP AVOCADO SALAD
Grilled shrimp, avocado, mango with a light vinaigrette dressing 9.00

CRAB SALAD
Crab, mango, cucumbers, carrots and lettuce tossed in Japanese mayo dressing sprinkled with poppy seeds 9.00

THAI BEEF SALAD
Grilled beef tenderloin, arugula, cucumbers, tomatoes, mint leaves, coriander, Jalapeño peppers, diced lemon, spring onions, radish, sesame and Willow Asian dressing 12.00

BURRATA SALAD (V)
Fresh Burrata, arugula and cherry tomatoes drizzled with pesto and balsamic dressing served alongside toasted baguette slices 10.00

GREEK SALAD (V)
Tomato, cucumber, lettuce, capsicum, black olives, feta cheese, shallot, spring onion and mint with vinaigrette dressing 7.50

CAESAR SALAD (V)
Crisp lettuce, croutons and Parmesan cheese tossed in Caesar dressing 6.00
Add grilled chicken +2.00

COLD APPETIZERS

AUBERGINE CONFIT (V)
Grilled aubergine slices rolled and filled with cream cheese, feta, walnuts, dried apricots and sun-dried tomatoes, topped with tomato confit and pesto 7.50

SALMON TARTAR NEW
Salmon, cream cheese, fresh herbs and walnuts. Served with sourdough bread 10.50

SMOKED SALMON
Smoked salmon, arugula, sliced avocado, onion, capers, lemon and orange wedges, sliced radish, spring onion and Italian dressing 11.00

CHEESE PLATTER (V)
4 kinds of Cheese, fresh seasonal fruits, dried fruits, crackers and honey 17.00
Half Platter 9.00

HOT APPETIZERS

MUSHROOM RISOTTO BALLS (V)
Crunchy and creamy risotto balls, infused with porcini mushrooms, aromatic herbs, a blend of mixed cheeses and a hint of truffle oil 9.50

FRIED MUSHROOM (V) NEW
Breaded and fried button mushroom served with ranch sauce 7.00

SPICY ASIAN BEEF
Sliced and grilled Angus beef fillet, generously coated in our signature Willow Asian sweet and spicy sauce and topped with crunchy onions 13.50

SEARED TUNA
Bluefin tuna, seared and coated with a blend of sesame and black seeds. Served with our chef's sweet and spicy dressing 12.00

CHICKEN TERIYAKI NEW
Grilled Chicken, broccoli and pistachio with teriyaki sauce and sesame seeds 7.50

FRIED BRIE (V)
Breaded and fried brie cheese with a strawberry balsamic sauce 7.50

NACHOS SUPREME
A fiesta of tortilla chips loaded with chili con carne, melted mixed cheese, spicy jalapeños, zesty salsa, creamy garlic sour cream and guacamole 10.50

BUFFALO TENDERS
Crispy chicken tenders coated with buffalo sauce, served with creamy garlic sour cream and blue cheese dips 9.00

BEEF SLIDERS
Three grilled Angus beef sliders with caramelized onions, cheese, pickles and smoky BBQ sauce 8.50

CHICKEN TACOS
Grilled chicken, mango, red cabbage, salsa and sour cream in a soft tortilla 7.00

SHRIMP TACOS NEW
Grilled Shrimp, mango, red cabbage, salsa and sour cream in a soft tortilla 8.00

SHRIMP DYNAMITE
Crispy batter-coated shrimp with sesame seeds and dynamite sauce 8.00

SIZZLING

Choice of sizzling with capsicum, mushrooms, onions and pineapples in soy sauce served with sour cream, guacamole, salsa and tortilla bread

SIZZLING CHICKEN NEW 12.00

SIZZLING BEEF NEW 14.00

SIZZLING SHRIMP NEW 13.00

MAINS

Potato options: mashed potatoes, rustic fries or rosemary roasted potatoes

FILET MIGNON 250g
Served with sautéed vegetables, choice of potatoes, and your pick of gravy: creamy smoked herbs, chimichurri, mushroom, or pepper 25.00

RIB-EYE STEAK 350g
Served with sautéed vegetables, choice of potatoes, and your pick of gravy: creamy smoked herbs, chimichurri, mushroom, or pepper 38.00

L'ENTRECÔTE STEAK NEW
Choice of steak served with classic L'entrecôte sauce and French fries:
Striploin Steak 350g 42.00
Filet Mignon 250g 25.00

GRILLED SALMON
Grilled Salmon fillet, served alongside sautéed vegetables and your choice of potatoes. Finished with a creamy lemon-pepper sauce or glazed orange sauce 18.00

GRILLED SEA BASS
Grilled sea bass fillet, served with sautéed vegetables, choice of potatoes and a refreshing citrus sauce 19.00

GRILLED HAMOUR
Grilled Hamour fillet served with sautéed vegetables, roasted potatoes and a citrus herb sauce 11.00

CHICKEN FUNGI
Grilled chicken breast stuffed with a medley of mushrooms, mozzarella, sun-dried tomatoes and thyme, served alongside sautéed vegetables, mashed potatoes and a creamy fungi sauce 11.50

SPINACH CHICKEN
Grilled chicken breast stuffed with spinach, mozzarella and mushrooms. Served alongside sautéed vegetables, mashed potatoes and a creamy pesto sauce 11.75

CHICKEN ROMESCO NEW
Grilled chicken breast served alongside romesco spaghetti and extra romesco sauce 11.00

GRILLED AUBERGINE (V) NEW
Aubergine, grilled tomato, grilled capsicum, mushroom walnuts served with mint yogurt sauce 8.00

RISOTTO & PASTA

Pasta dishes can be made gluten-free upon request

MUSHROOM TRUFFLE RISOTTO (V)
Creamy mushroom risotto with sage, truffle oil and soy sauce 10.00

ROSÉ SHRIMP RISOTTO
Grilled Shrimp and creamy risotto swirled in Willow's special rosé sauce 11.00

SHRIMP SPAGHETTI AGLIO E OLIO
Served with cherry tomatoes, sun-dried tomatoes, garlic and mild chili 11.00

PESTO CHICKEN FUSILLI
Grilled chicken over al dente fusilli in a creamy pesto sauce 9.50

PENNE CONTADINA
Grilled chicken, mushrooms and Parmesan over penne pasta in a rosé sauce 9.00

PENNE AL'ARRABIATA (V)
Penne pasta tossed with a blend of garlic, tomato sauce and Parmesan 8.00

BURGERS & SANDWICHES

All sandwiches and burgers are served with crispy French fries

WILLOW BEEF BURGER 200g
Angus beef patty with guacamole, caramelized onions, Swiss cheese, pickles and Willow burger sauce 10.00

CLASSIC BURGER 200g
Angus beef patty with lettuce, tomatoes, onions, pickles, cheese, chef sauce 10.00

STEAK SANDWICH
Sautéed Angus beef strips, mushrooms, capsicum,pickles, onions and mixed cheese on sourdough ciabatta bread 12.00

TRUFFLE STEAK SANDWICH
Sautéed Angus beef with mushrooms, truffle oil, pickles, mustard, mayonnaise, and Emmental cheese on toasted bread 10.00

GRILLED CHICKEN SANDWICH NEW
Grilled chicken, mushrooms, capsicum, onions, pickles, mixed cheese, lettuce tomato on sourdough ciabatta bread 9.50

HALLOUMI SANDWICH (V)
Grilled Halloumi with arugula, tomatoes and pesto on sourdough ciabatta bread 8.00

DESSERTS

CHOCOLATE FONDANT
Served with vanilla ice cream 6.00

BLUEBERRY CHEESECAKE
6.00

AFFOGATO
Espresso shot over vanilla ice cream 5.00

ICE CREAM
Chocolate, vanilla, sugar-free pistachio 2.50

(V) Vegetarian (VG) Vegan

All prices are subject to 5% service charge and 8% sales tax

