



*We cook with fresh seasonal local products.
Everything is freshly homemade with much love.*

Willow Creek Eggs as you like , Heck's bacon, toasted focaccia, green salad (DF)	\$17
Home baked focaccia , Sicilian green olives & Favoloso E.V.O. oil (DF, V)	\$10
Spanish potato omelette "Tortilla Española" , green salad, mustard (DF, GF, V)	\$11
Spanish Serrano Ham "jamón serrano Reserva" , focaccia (DF)	50g \$20, 100g \$39
Crispy FISH & CHIPS , hand cut wedges, onion rings, mayo & tomato sauce, salad (DF)	\$20
Sandwich , home baked focaccia, tomato & onion paste, coleslaw, French dressing & salad	
Home smoked Stewart Island salmon sandwich (DF)	\$20
Pork loin, Willow Creek fried egg sandwich (DF)	\$20
Black bean & quinoa patty, hummus sandwich (DF, V)	\$20
Country style home made pork pâté , pistachio, ethnic pickles, focaccia, green salad	\$20
Home smoked Stewart Island salmon salad , apple, fennel, wasabi dressing (DF)	\$21
Seared Japanese style tuna , couscous, baby spinach (DF)	\$21
Potato-leek cream soup , crumbed chicken, sautéed mushroom, focaccia	\$20
Creamy seafood chowder , prawn, fish, home smoked mussels, potato, focaccia	\$20
Tiger prawn risotto , tomato, onion sofrito (GF)	\$20
French goat cheese tartelette , roasted beetroot, quince, onion jam, salad, chardonnay dressing (V)	\$19
Roasted whole Thorvald sheep Camembert , almond, pear, quince paste, focaccia (V)	\$22
Homemade potato Gnocchi , mushroom-onion-Heck's bacon cream sauce, Parmesan	\$20
Spanish style meatball , tomato & onion sauce, sautéed potatoes, salad	\$19
Pan fried market fish , Basque style onion, capsicum, tomato and potato stew (DF, GF)	\$32
Rib eye steak , sautéed potato, pumpkin, broccoli (DF, GF)	\$33
Lamb rump , mushroom, Heck's bacon, grilled tomato, green salad (DF, GF)	\$32
Paella Valenciana , fish, chicken, mussels, tiger prawns, bomba rice (GF, DF)	\$60 for 2 guests