

windjammers menu

entrée

Garlic & herb bread	\$ 6-
Trio of bruschetta w/ tomato & basil, caramelized onions & goats cheese, rocket pesto	\$14-
Seafood chowder w/ crusty bread	\$16-
Salad of seared tuna, preserved lemon, avocado & baby capers	\$17-
Vegetable samosas w/ mint yogurt & spicy chutney	\$15-
Homemade pumpkin gnocchi w/ sage and napolitana sauce	\$16-
Risotto w/ smoked chicken, sundried tomato & roast zucchini	\$16-

mains

From the grill:	\$30-
○ sirloin steak	
○ rib steak	
○ corn-fed chicken breast	
○ salmon w/ béarnaise sauce	

All served w/ homemade chips or potato mash & green vegetables
Choice of sauce: english mustard dianne, hollandaise, peppercorn stroganoff or café de paris butter

King prawn Singapore noodles	\$27-
Lamb souvlaki w/ dips & minted potato salad	\$29-
Whole sole w/ straw potatoes & gremolata	\$29-
Cured pork fillet w/ garlic & chive mash, pancetta & sage jus	\$26-
Lemon pepper chicken w/ barbequed corn	\$27-
Fillet steak on a herb rosti w/ baby spinach & mustard hollandaise	\$33-
Sweet potato and cous-cous cakes w/ herb sour cream dressing	\$22-

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sides

Rosemary & confit garlic kipfler potatoes	\$8-
Creamy mashed potato	\$8-
Chunky chips	\$8-
Garden salad	\$7-
Rocket, pear & walnut salad	\$8-
Mixed seasonal vegetables	\$8-

desserts

Belgian waffles w/ strawberries & Chantilly cream	\$12-
Duo of chocolate mousse w/ passionfruit swirl	\$12-
Banana cheesecake w/ mango salsa	\$12-
Peach cobbler w/ seasonal stone fruit & violet crumble ice cream	\$12-
Summer berry pudding	\$12-
King Island cheese platter with olive bread	\$25-

Gorgeous & Green...

Novotel Wollongong Northbeach donates excess food to Oz Harvest to help feed those in need while, food scraps and organic waste is sent to a worm farm to be turned into fertilizer.
