



CUSTOMS HOUSE HOTEL

OUR MENU

GREAT FOOD | FRIENDLY SERVICE

FAMILY OWNED & OPERATED SINCE 2004



Memories are made around the table

161 NELSON PLACE WILLIAMSTOWN
PHONE: 03 9397 8888
WWW.CUSTOMSHOUSEHOTEL.COM.AU

OUR MENU

STARTERS /TO SHARE

GARLIC BREAD (V) 13.9

3 pieces

GARLIC HERB & CHEESE BREAD (V) 15.9

3 pieces

BOWL OF CHIPS TO SHARE (V) 14.9

Served with tomato or aioli sauce

BOWL OF SEASONED WEDGES TO SHARE (V) 15.9

Served with sweet chilli & sour cream

TRIO OF DIPS TO SHARE 24.9

Served with char grilled pita breads

FRUIT & CHEESE PLATTER FOR TWO (V) 32.9

Brie, Blue & tasty cheese, served with seasonal fruits and nuts

TAPAS PLATE TO SHARE 38.9

Arancini balls, satay chicken skewers, meatballs & calamari with char grilled tomato & pita bread

ENTREES

ARANCINI BALLS (V) 18.9

With romesco sauce on pear & parmesan salad

SMOKY BBQ CHICKEN WINGS 18.9

Marinated barbeque wings & mini drumsticks with sesame herb garnish

NAPOLI MINI MEATBALLS 18.9

Homemade tasty meatballs, served with napoli sugo & dipping breads

MAC & CHEESE CROQUETTES (GFO) 18.9

On pear & parmesan salad with sour cream & sweet chilli sauce

HALLOUMI STICKS (V) 18.9

Deep fried halloumi sticks with tomato chutney

LEMON PEPPER CALAMARI 22.9

Served with citrus salad & aioli

GLUTEN FRIENDLY CALAMARI (GFO) 22.9

Served with citrus salad & aioli

SATAY CHICKEN SKEWERS (GFO) 23.9

Succulent tenderloins served on a bed of rice with sour cream and sweet chilli

CHILLI PRAWN SKEWERS (GFO) 24.9

With fresh mango and lime salsa on rocket salad

PASTAS/GNOCCHI

SPAGHETTI AND MEATBALLS 25.9

Traditional spaghetti in rich napoli sauce with garlic, onion. Topped with homemade meatballs

MEDITERRANEAN RISOTTO (V) (*VG) 26.9

Roast pumpkin, red peppers, semi-dried tomato with *Danish feta on side

TOMATO & WILD MUSHROOM GNOCCHI (V) 26.9

Sautéed wild mushrooms, cherry tomatoes, with creamy chilli garlic sauce & shaved parmesan

CHICKEN MUSHROOM PAPPARDELLE 29.9

Diced chicken, wild mushrooms, chilli, cherry tomatoes with creamy garlic sauce & parmesan

SEAFOOD LINGUINI MARINARA 33.9

Prawns, scallops, fresh mussels, calamari, garlic, chilli, napoli sauce & parmesan



PUB CLASSICS

THE NAKED BEEF BURGER 25.9

Beef patty, presented in a lettuce cup, with lettuce, beetroot, tomato relish, bacon, cheese & egg.

Served with chips.

THE NAKED CHICKEN BURGER (*GFO) 26.9

Marinated chicken burger, presented in a lettuce cup, tomato, avocado, & bacon with garlic mayo.

Served with fries.

(*GF option available with chicken only)

CHICKEN SCHNITZEL 26.9

Freshly crumbed succulent chicken breast.

Served with chips & salad

CUSTOMS BEEF BURGER 26.9

Beef patty on brioche bun with bacon, egg, cheese, lettuce, tomato relish. Served with chips

CHICKEN BURGER WITH THE LOT 28.9

Marinated chicken breast, lettuce, avocado, caramelised onion, pineapple, bacon & garlic mayo.

Served with chips

CHICKEN PARMA, CHIPS & SALAD 27.9

Succulent freshly crumbed chicken breast topped with napoli sauce, ham & cheese.

Served with chips & salad

AUSSIE PARMA CHIPS & SALAD 29.9

with napoli sauce, crispy bacon, cheese & egg.

Served with chips & salad

CHICKEN SCALLOPINI 29.9

Chicken tenderloins grilled with wild mushrooms in creamy garlic sauce. Served with chips & salad

STEAK SANGA WITH THE LOT 33.9

Char grilled scotch fillet with bacon, egg, cheese, caramelised onion, lettuce & tomato relish.

Served with chips

SLOW COOKED PORK BELLY (GFO) 33.9

Served with creamy mash, apple radish salad & sticky glaze.

SALADS

ASIAN SALAD WITH HALLOUMI STICKS (V) 26.9

Deep fried halloumi sticks, spinach, spanish onion, coriander, red pepper, Chinese cabbage, bean sprouts, crispy noodles & lime, chilli coriander sauce

WARM CHICKEN SALAD (GFO) 29.9

Pesto marinated chicken, pumpkin, semi dried tomatoes, Spanish onion, spinach, danish feta & balsamic glaze

PRAWN MANGO SALAD 29.9

Pan fried chilli prawns with mango, cucumber, avocado, spanish onions, bean shoots, crispy noodles & iceberg lettuce & coriander lime dressing

THAI BEEF SALAD 32.9

Marinated porterhouse steak, spinach, spanish onion, coriander, red pepper, Chinese cabbage, bean sprouts, crispy noodles & lime, chilli coriander sauce

OUR MENU

SEAFOOD

BATTERED FISH OF THE DAY 26.9

Catch of the day with tartare sauce, chips & salad

THE BARRAMUNDI SPECIAL 28.9

Grilled barramundi with chilli prawn, seasonal greens & mango salsa

LEMON PEPPER CALAMARI 28.9

with chips, citrus salad, aioli & lemon wedge

GLUTEN FRIENDLY CALAMARI (GFO) 28.9

with shoestring fries, citrus salad, aioli & lemon

GARLIC PRAWNS (GFO) 29.9

with creamy garlic sauce & jasmine rice

FRESH MUSSELS (GFO) 33.9

Cooked in white wine & tomato sugo with dipping breads. (Extra breads 5.0)

CRISPY SKIN SALMON 33.9

with creamy dill sauce, orange fennel salad, feta, pomegranate & sweet potato chips.

SEAFOOD MISTO (GFO) 35.9

A medley of the best grilled seafood, covered in a rich wine & butter sauce. Barramundi lies on the base with prawns, scallops, mussels, calamari layered on top. Served with chips & salad

CHICKEN & SEAFOOD MISTO (GFO) 37.9

Chicken tenderloins, prawns, scallops, mussels, calamari & creamy napoli sauce.

Served with chips & salad

PREMIUM MEAT DISHES (GFO)

SLOW COOKED PORK BELLY (GFO) 33.9

With creamy mash, apple radish salad & sticky glaze.

SLOW COOKED BRAISED BEEF CHEEK (GFO) 35.9

With creamy mash, seasonal vegs & red wine jus

EYE OF RUMP MEDALLION 250GM (GFO) 39.9

Served with chips & salad

SCOTCH FILLET 300GM (GFO) 47.9

Served with chips & salad

RIBEYE STEAK 300GM (GFO) 48.9

Served with chips & salad

YOUR CHOICE OF SAUCE:

Mushroom, Peppercorn, Mustard, Gravy, Red Wine Jus, Béarnaise or Garlic Butter

Mash & Veg Substitute 4.5

OUR DESSERTS

CRÈME BRULEE & *CARAMEL POPCORN (*GFO) 13.5

Velvety custard with caramelized sugar top

STICKY DATE PUDDING 13.5

A rich & delicious moist pudding with butterscotch sauce & ice-cream

NEW YORK BAKED CHEESE CAKE WITH STRAWBERRIES 13.5

Drizzled with strawberry topping, served with ice-cream and fresh strawberries

HOME MADE CHOCOLATE MOUSSE 13.5

Served with chocolate topping, cream & ice-cream

FRUIT & CHEESE BOARD FOR TWO 32.9



**CUSTOMS
HOUSE
HOTEL**

VEGGIE LOVERS

EGGPLANT PARMA (V) (VG) 24.9

Crumbed eggplant, topped with napoli & cheese.

Served with chips & salad.

(V) Mozzarella cheese (VG) Vegan cheddar cheese

TOMATO & WILD MUSHROOM GNOCCHI (V) 26.9

Sautéed wild mushrooms, cherry tomatoes, with creamy chilli garlic sauce & shaved parmesan

MEDITERRANEAN RISOTTO (V) (*VG) 26.9

Roast pumpkin, red peppers, semi-dried tomato with *Danish feta on side

ASIAN SALAD & HALLOUMI STICKS (V) 26.9

Deep fried halloumi sticks, spinach, coriander, red pepper, Chinese cabbage, bean sprouts & crispy noodles with lime & chilli coriander sauce

SENIORS MEALS (ALL DAY/EVERYDAY)

BATTERED FISH OF THE DAY 22

Battered fish of the day, served with chips & garden salad

TOMATO & WILD MUSHROOM GNOCCHI 22 (V)

Sautéed wild mushrooms, cherry tomatoes, with creamy chilli garlic sauce & shaved parmesan

SPAGHETTI AND MEATBALLS 22

A rich napoli sauce loaded with garlic, onion & topped with home made meatballs

HALF CHICKEN PARMA 22

Succulent crumbed chicken breast topped with napoli sauce, ham & cheese. Served with chips & salad

SENIORS PORK BELLY (GFO) 22

With creamy mash apple radish salad & sticky glaze

KIDS 12 YEARS & UNDER ONLY

Kids Fries (V)(VG)(GFO) 7.5

Ham & Cheese Toastie / Salad & Chips 13

6 Chicken Nuggets / Salad & Chips 13

Kids Battered Fish / Salad & Chips 13

Penne Pasta and Napoli Meatballs 13

Grilled Chicken Tenders / Salad & Chips (GFO) 13

Ice Cream / Chocolate or Strawberry Topping 6.5

Please inform us of dietary requirements
GF-Gluten free V-Vegetarian VG-Vegan

UNFORTUNATELY NO SPLIT BILLS
ATM IN HALLWAY FOR YOUR CONVENIENCE
1 % SURCHARGE FOR CREDIT CARDS

Prices may be subject to change without notice

LIFE SHOULD START WITH DESSERT & COCKTAILS

CUSTOMS HOUSE HOTEL

Dessert MENU

MADE
WITH LOVE



**NEW YORK
STRAWBERRY
CHEESECAKE**
WITH ICE CREAM & CREAM

\$13.5



**STICKY DATE
PUDDING**
BUTTERSCOTCH SAUCE
& ICE CREAM

\$13.5



CREME BRULEE
WITH POP CORN TOPPING

\$13.5



**FRUIT & CHEESE
BOARD FOR TWO**

\$32.9



CHOCOLATE MOUSSE
WITH STRAWBERRIES & CREAM

\$13.5

CUSTOMS HOUSE HOTEL

Cocktails

Available until 9pm



SNICKERS MARTINI

- 1/2 OZ FRANGELICO 1/2 OZ BAILEYS
IRISH CREAM
- 1 OZ ESPRESSO - SUGAR SYRUP -
CHOCOLATE SYRUP
CRUSHED NUTS & SNICKERS GARNISH

\$24



S'MORES MARTINI

- 1 OZ IRISH CREAM
- 1/2 OZ VODKA
- 1/2 OZ DRAMBUIE
- 1 OZ CHOCOLATE SYRUP
CREAM MARSHMELLOWS

\$24

EXPRESSO MARTINI

1/2 OZ VODKA
1/2 OZ KAHLUA
1/2 OZ TIA MARIA
COFFE SHOT SUGAR SYRUP

\$22



AFFOGATO

- ICE CREAM - SHOT OF COFFEE
- 1/2 OZ KAHLUA

\$20