

CUSTOMS HOUSE HOTEL
GREAT FOOD & FRIENDLY SERVICE

Bar | Restaurant | Function Venue



OUR MENU

FAMILY OWNED & OPERATED SINCE 2004

161 Nelson Place Williamstown VIC 3016

www.customshousehotel.com.au

03 9397 8888

CUSTOMS HOUSE HOTEL

Starters

TURKISH BREADS (V) 12.9

Spanish olives & balsamic vinegar dipping sauce, sesame seeds on side (4 pieces)

GARLIC BREAD (V) 13.9

(4 pieces)

GARLIC HERB & CHEESE BREAD (V) 15.9

(4 pieces)

BOWL OF SEASONED WEDGES TO SHARE (V) 16.9

with sour cream & sweet chilli sauce

Kids Meals 12yrs & under only

HAM & CHEESE TOASTY WITH FRIES 13

6 NUGGETS WITH FRIES 13

KIDS PESTO GNOCCHI (V) 13

KIDS CHICKEN TENDERS & FRIES (GFO) 15

KIDS SPAGHETTI & MEATBALLS 15

KIDS BATTERED FISH WITH FRIES 15

SIDE OF KIDS FRIES/SIDE OR SALAD (GFO) (VG) 7.5

ICE CREAM & TOPPING 8.5

MONDAY NIGHT - *KIDS EAT FREE

*one free meal with each paying adult

Salads

ASIAN HALLOUMI SALAD (V) 26.9

Bangs of flavour with halloumi strips, spinach, Spanish onion coriander, red peppers, bean shoots, Chinese cabbage, crispy noodles in lime coriander sauce

WARM CHICKEN SALAD (GFO) 29.9

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

THAI BEEF SALAD 34.9

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

Seniors Menu

CREAMY PESTO GNOCCHI (V) 23

with creamy pesto sauce

CUSTOMS CALAMARI 23

with chips, pumpkin, feta & mixed leaf salad

GLUTEN FRIENDLY CALAMARI (GFO) 23

with fries, pumpkin, feta & mixed leaf salad

1/2 CHICKEN PARMA 23

with chips, pumpkin, feta & mixed leaf salad

SENIORS BATTERED FISH 23

with chips, pumpkin, feta & mixed leaf salad

SPAGHETTI & MEATBALLS 23

Cooked the old fashioned way with garlic & napoli

SENIORS SPECIALS ALL DAY EVERY DAY

Entrees/Sharing

HOMEMADE SOUP OF THE DAY (V) 16.9

with one piece of garlic bread

ARANCINI BALLS (V) 18.9

with romesco sauce on pear & parmesan rocket salad

DEEP FRIED HALLOUMI STICKS (V) 18.9

with pear & parmesan rocket salad, tomato chutney

LEMON PEPPER CALAMARI (GFO) 23.9

with pear & parmesan rocket salad, aioli.

GLUTEN FRIENDLY CALAMARI (GFO) 23.9

with pear & parmesan rocket salad, aioli

TASTING PLATE TO SHARE (2 PERSONS) 38.9

Arancini balls, meat balls, calamari, olives, Turkish breads with Balsamic dipping sauce

Burgers

NAKED *CHICKEN (*GFO) OR BEEF BURGER 26.9

Tenderloin chicken or beef patty in a lettuce cup, bacon, egg, avocado with chips, pear & parmesan rocket salad

CUSTOMS BEEF BURGER 27.9

Beef patty, bacon, egg, cheese, lettuce, tomato, with chips, tomato sauce

CUSTOMS CHICKEN BURGER 29.9

Marinated chicken, bacon, egg, cheese, lettuce, avocado, with chips, garlic mayo

Italian Cuisine

CREAMY PESTO GNOCCHI (V) 26.9

with creamy pesto sauce

MEDITERRANEAN RISOTTO (*V) (VG) 27.9

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

SPAGHETTI & MEATBALLS 26.9

Cooked the old fashioned way with garlic napoli

CREAMY CHICKEN SCALLOPPINI 29.9

Succulent tenderloins with creamy garlic mushrooms with chips, pumpkin, feta & mixed leaf salad

SEAFOOD LINGUINI MARINARA 33.9

with prawn, scallops, mussels, calamari in napoli sauce

Pub Classics

CHICKEN SCHNITZEL 26.9

with chips & gravy alongside pumpkin, feta & mixed leaf salad

CHICKEN PARMA 27.9

with chips, pumpkin, feta & mixed leaf salad

AUSSIE PARMA 29.9

with napoli, bacon, cheese & egg, barbeque sauce, pumpkin, feta & mixed leaf salad & chips

EGGPLANT PARMA (V) (VG) 26.9

with pumpkin, feta & mixed leaf salad
(V) Mozzarella (VG) Vegan Cheese no feta

Seafood Selection

BATTERED FISH & CHIPS 27.9

with pumpkin, feta & mixed leaf salad

LEMON PEPPER CALAMARI 28.9

with chips, pumpkin, feta & mixed leaf salad

GLUTEN FRIENDLY CALAMARI (GFO) 28.9

with fries, pumpkin, feta & mixed leaf salad

GRILLED BARRAMUNDI & CHILLI PRAWNS (GFO) 29.9

with mango chutney alongside seasonal greens

GARLIC PRAWNS (GFO) 29.9

with creamy garlic sauce & jasmine rice

PRAWN MANGO SALAD (GFO) 33.9

Chilli prawns with mango, cucumber, avocado, Spanish onion, bean shoots, crispy noodles & iceberg lettuce in lime chilli coriander sauce

CRISPY SKIN SALMON 34.9

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

FRESH CHILLI MUSSELS IN TOMATO SUGO 34.9

with Turkish dipping breads

SEAFOOD MISTO IN WINE BUTTER SAUCE (GFO) 37.9

Grilled barramundi on base with prawns, scallops, mussels & calamari with pear & parmesan salad

Extras/Sides

EXTRA GRAVY OR SAUCES 2

MASH & VEG SUBSTITUTES: 3.9

WEDGES & VEGGIES SUBSTITUTE 5.5

with sour cream & sweet chilli sauce (V)

ORANGE FENNEL & POMEGRANATE SALAD 8.9

with creamy dill sauce (V) (VG) (GFO)

CHAR GRILLED VEGETABLES 8.9

with chilli infusion (V) (VG) (GFO)

SIDE OF FRIES (*GFO) (V) (VG) 7.9

SIDE OF CHIPS WITH TOMATO SAUCE & AIOLI 9.9

BOWL OF WEDGES TO SHARE 16.9

with sour cream & sweet Chilli Sauce (V)

Beverages

BARISTA COFFEES 5.5

POT OF TEA 5.5

Earl Grey, English Breakfast, Peppermint, Chamomile

HOT CHOCOLATE 6.5

SPARKLING MINERAL WATER 7

SOFT DRINKS 5.5 | 7 | 10

Coke, diet coke, dry, raspberry, lemon squash, soda

BITTERS LIME & LEMON 6.5 | 8 | 11

JUICE ORANGE, APPLE, PINEAPPLE 6 | 7.5 | 12

FREE LIVE MUSIC FROM 7.30PM



THURSDAY NIGHT *Seafood Night

*FREE GLASS OF HOUSE WINE WITH EVERY SEAFOOD MAIN ORDER

Meat Dishes

SLOW COOKED PORK BELLY (GFO) 34.9

Sticky, slow cooked pork with apple radish salad & creamy mash

SMOKY BBQ PORK RIBS (GFO) 35.9

with apple radish salad & chips

SLOW COOKED BEEF CHEEKS (GFO) 36.9

with seasonal vegetables & creamy mash

STEAK SANGA WITH THE LOT 33.9

Porterhouse beef strips, bacon, cheese, egg caramalised onion, lettuce, tomato sauce & chips

PORTERHOUSE STEAK 300 G (GFO) 39.9

Cooked to your liking with pumpkin, feta, mixed leaf salad & chips

PRIME SCOTCH FILLET 300G (GFO) 47.9

Cooked to your liking with pumpkin, feta, mixed leaf salad & chips

YOUR SELECTION OF SAUCE:

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

Home Made Desserts

ICE CREAM & TOPPING 8.5

CREME BRULEE 13.5

STICKY DATE PUDDING & BUTTERSCOTCH SAUCE 13.5

CHOCOLATE MOUSSE & CREAM 13.5

APPLE & RHUBARB CRUMBLE WITH ICE CREAM 13.5

SPECIALISING IN GROUP FUNCTIONS

Please inform us of dietary requirements

GF-Gluten free V-Vegetarian VG-Vegan UNFORTUNATELY NO SPLIT BILLS

ATM IN HALLWAY FOR YOUR CONVENIENCE

1.1 % SURCHARGE FOR CREDIT CARDS

All prices may be subject to change without notice

OUR DRINKS

IT'S 5 O'CLOCK SOMEWHERE ...



CUSTOMS
HOUSE
HOTEL

BEERS & CIDERS

	POT/SCH/PINT
Customs House Larger	7 10 13
Hahn Light	7 10 13
Yenda Pale Ale	7.5 11.5 14
Furphy	7.5 11.5 14
Furphy Crisp	7.5 11.5 14
Stone & Wood	8.5 13 16
Great Northern	8.5 13 16
Carlton Draught	8.5 13 16
Carlton Dry	8.5 13 16
Guinness	9.5 14 18
Pressmans Cider	7.5 11.5 14

VODKA ON TAP

Vodka Pine Lime on Tap	11 16.5 22
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BOTTLED CIDERS

Somersby Pear Cider	13
Rekorderlig Strawberry & Lime	19
Rekorderlig Wild Berry 330 ml	19

BOTTLED BEER (AUSSIE)

Victorian Bitter	11
James Boags Light	12
Pure Blonde	13
James Boags Premium	13
Crown Lager	13
Coopers Pale Ale	14
O'Brien Pale Ale (Gluten Free)	16

(INTERNATIONAL)

Heineken Zero	11
Corona	13
Asahi	13
Heineken	13

PREMIXED DRINKS

Jim Beam & Cola	16.5
Canadian Club & Dry	16.5
Smirnoff Ice	16.5
Jack Daniels & Cola	16.5

SOFT DRINKS

	5.5 7.5 9
Coke, Coke No Sugar, Lemonade, Lemon Squash, Raspberry, Tonic, Soda Water, Dry Ginger Ale	

JUICES

	5.9 8 9.5
Apple Juice, Orange Juice, Pineapple Juice, Cranberry Juice	

MICELLANEOUS

Lemon, Lime & Bitters	6 8.5 11
San Pellegrino Sparkling	7
Red Bull Can	8

SCOTCH

Johnnie Red	11
Johnnie Black	15
Chivas Regal	15
Glenfiddich 12yo	15
Mc Callan	35

WHISKEY

Jameson	11
Jack Daniels	13
Canadian Club	13
Fireball	13

BOURBON

Southern Comfort	11
Jim Beam	13
Wild Turkey	14
Southern Black	15
Maker's Mark	15

VODKA

Smirnoff	11
Absolute	13
Grey Goose	15

RUM

Bundaberg	11
Bacardi	12
Malibu	11
Sailor Jerry	13
Captain Morgan	13
Kraken	15

TEQUILA

Viva Tequila	11
Lick Sip Suck	13
Jose Cuervo	15

GIN

Vickers Gin	11
Bombay Sapphire	13
Tanqueray	16
Hendricks	19

BRANDY

St Remy Brandy	11
Hennessy Cognac	20

CAFFEINE

Tea Coffee	5.5
Hot Chocolate	6.5
Extra Shots, Mugs	6.5
Espresso Martini	22

SPARKLING WINES

House Sparkling Brut NV 10.5 | 52
Riverina NSW

Malvern Park Prosecco 13|60
Regional VIC

WHITE WINES

House Sauvignon Blanc NV 10.5 | -
Riverina, NSW

Whistling Duck Semillon Sav Blanc 13|60
Riverina, NSW

Okiwi Bay Sav Blanc 15|65
Marlborough, NZ

Whistling Duck Moscato 12|55
Riverina, NSW

House Chardonnay NV, 10.5 | -
Riverina NSW

Whistling Duck Chardonnay 13|60
Riverina, NSW

Mo Sisters Chardonnay 14|63
Regional SA,

THE PINOT COLLECTION

BTW Pinot Grigio 13|58
NE VIC

Kingston Estate Pinot Gris, 14|63
Coastal SA

Malvern Park Rose, 13|60
Nth East VIC

Pierre D'amour Rose, 14|63
Riverina NSW

Malvern Park Pinot Noir, 13|60
Nth East VIC

RED WINES

House Cabernet Merlot NV 11 | -
Riverina, NSW

2022 Kingston Estate Merlot, 14|63
Clare Valley SA

House Shiraz NV, 12 | -
Riverina, NSW

Beechwood Shiraz, 15|65
Heathcote VIC

Guiding Star Cabernet Sauvignon, NV 13 | 60
Riverina NSW

2020 Mo Sisters Cabernet, Sauvignon, 15|65
Regional SA

THURSDAY NIGHT *SEAFOOD NIGHT
FREE GLASS OF HOUSE WINE WITH EVERY
SEAFOOD MAIN ORDER