

N^o1 WILLIAM

FOOD WITH A VIEW AT THE AUSTRALIAN MUSEUM

LUNCHING

Heirloom tomato, burrata, hazelnut salsa, sourdough croutons (v)	\$18
Peeled Australian tiger prawns, baby gem, rose harissa aioli, avocado (gf, df)	\$22
Roasted spiced eggplant, wild rice, pomegranate, whipped tahini, walnuts, sweet herbs (gf, v)	\$18
Crispy Duck and watermelon salad, toasted cashew nuts, light hoisin dressing (df)	\$19
Home-made potato gnocchi, blue swimmer crab, brown butter, toasted pangrattato	\$24
Grilled chicken breast salad, rocket, charred broccoli, radicchio, olives, parmesan (gf)	\$23
Crispy battered flathead, fries, pickles, tangy mayo (df)	\$23
Pan fried Salmon, mushroom and ginger broth, soba noodles, wilted spinach (gf, df)	\$25
Pasture fed yearling striploin 200g, mustard, fries (gf, df)	\$28
No1 William Burger Wagyu beef patty, pickles, caramelized onion, lettuce, house sauce, aged cheddar on a soft bun	\$22

CHILDREN'S MENU

Gnocchi with tomato passata (v)	\$12
Battered Fish and Chips	\$12
80-gram Beef Burger with fries	\$12

SIDES

Sourdough, butter	\$6
Mixed leaf and herb salad, chardonnay vinaigrette (v, gf, df)	\$8
Fries, tangy aioli (v)	\$8
Grilled broccolini, almond butter (v, gf)	\$9

SOMETHING SWEET

Ricotta panna cotta, espresso caramel, almonds (gf)	\$12
Roasted coconut meringue, date cream, berries (gf)	\$12
Dark Chocolate pudding, mascarpone, honeycomb	\$12
Selection of 3 artisanal Australian cheeses with accompaniments	\$16



SPARKLING

Morgan's Bay Sparkling NV Red Cliffs, Victoria \$9/\$35
White fruits on the palate with a hint of lemon & dry finish

Alto Profilo Prosecco Venice NV, Italy \$12/\$50
Delicate fragrance & harmonious body, ideal for any occasion

Champagne Jacquart NV Reims, France \$95
After supping this champagne, will tantalise your palate for a good while after from the dominant Chardonnay presence

WHITE WINE

Morgan's Bay Chardonnay NV, South Australia \$8/\$30
Bright gold colour with bright aromas of Meyer lemon, pear & apple

Morgan's Bay Sauvignon Blanc NV, South Australia \$8/\$30
Tropical fruit with fresh herbaceous character

Worlds End Pinot Grigio 2017, South Australia \$35
A light crisp wine with great citrus flavour on the palate

Snapper Rock Sauvignon Blanc 2020 Marlborough, NZ \$40
Fabulously fruited & intensely aromatic on the nose. Showing passionfruit & feijoa characteristics

Shaw Estate Semillion Sauvignon Blanc, NSW \$45
Notes of citrus blossom and a pith on the nose with hints of tropical and citrus jube. A luscious round palate with characters of passionfruit sherbet, lime and white peach

Shaw Estate Riesling \$50
Aromas of floral and lime with a lively citric plate. Mineral tones and delicate acidity gives this wine lovely length

ROSE WINE

Les Hauts Rose 2019, Provence, France \$12/\$45
A nuanced peach like colour, possessing great intensity on the nose, supple in texture & easy to drink

RED WINE

Morgan's Bay Cabernet Merlot NV South Australia \$12/\$45
Good forward fruit with smooth textural flavour of the Merlot

Morgan's Bay Shiraz Cabernet NV South Australia \$8/\$30
Rich & intense full of blackcurrant & cassis, with a hint of white pepper on the nose

Gipsie Jack Cabernet Sauvignon 2018 \$40
Langhorne Creek, South Australia
Long & silky dark blackcurrant fruit. Good balancing acidity & length

Highgate Organic Shiraz 2016 Mudgee NSW \$45
One of Australia's most iconic regions. Deep garnet red in colour, intense mulberry aromas & full bodied

Shaw Estate Merlot, NSW \$45
Garnet red in colour with aromas of blueberry and blackcurrant with underlying tones of forest fruits

Shaw Estate Shiraz, NSW \$50
Ruby colour with a nose of black forest fruits and cherry. A palate of blackberry, red currant and spice

Cherry Block Pinot Noir 2019 Central Otago NZ \$50
From a region that produces some of the best Pinot Noir in the world! Lots of red cherry & elegantly balanced

COCKTAILS \$15
Pimms No1, Kir Royale, Bucks Fizz, Long Island Iced Tea, Negroni, Espresso Martini, Margarita

BEERS \$9
Selection of international and domestic beers
Peroni, Asahi, Furphy, Cascade light

PREMIUM SPIRIT MIXER \$15
Cross Keys Gin, Crystal Head Vodka, Rooster Rojo Tequila, Signal Hill, Evan Williams and Tamnavulin Whisky, Stolen White Run

SOFT DRINKS \$4.5
Coca Cola, Coke Zero, Sprite, Fanta, Lift

FRESH FRUIT JUICES \$6
Orange, Apple

Mineral Water (litre) \$6

