



The Packet



The Steam Packet Hotel is an important element of the historical town of Williamstown. It has strong historical associations and is architecturally notable as being a strong representative example of a hotel in the 1800's.

The Steam Packet Hotel has always been one of the leading hotels in the city and had a strong association with the thriving nineteenth century port of Williamstown. Architecturally, the building is in the conservative Classical style and is notable for its detailing. Constructed on a stone plinth foundation, the stuccoed structure has a string course and parapet with cornice. Other distinctive features include the angled corner, window and door frames and the prominent chimneys.

On 7th January 1839, James Fawns took out a license for the Ship Inn which became Williamstown's first hotel. The licence taken on for the Ship was one of the first in Victoria and the Packet is one of the oldest continuously running licences in Victoria. The two-storey building was built in 1863 to replace the 1839 original building, which burnt down.



What's on @ The Packet

Monday \$15 Parmas

Three different toppings to choose from
with chips and salad

Tuesday \$14.50 selected meals

Burgers | Souvlaki | Curry | Fish & chips



Thursday Steak Specials

Starting with a \$16 porterhouse

Happy Hour

4pm-7pm All Week

\$8 Pints of selected beers
(Ask staff for Today's selection)

\$1 Off all wines by the glass

Weekend Roasts

Saturday & Sunday



Packet Specials

Calabrese Parma	Crumbed chicken breast w/ spicy napoli sauce, hot salami, red peppers, onion and mozzarella. Served with chips & salad.	26.5
Linguine Carbonara	Al dente pasta w/ smoky bacon, sliced mushrooms, cream, white wine, egg, parmesan & fresh herbs. Add chicken \$3	21.5
Pork Belly	Slow cooked pork belly in citrus and apple cider, grilled crispy w/ chat potatoes, apple slaw & citrus glaze.	24.5
Goats Cheese Pizza	Thin crust pizza w/ napoli sauce, red onion, prosciutto, capsicum, goats cheese and mozzarella. Served with wedges, sour cream & sweet chilli.	18.5
Mixed Grill	Steak, burger, pork sausage, chicken tenders, lamb skewer, bacon and a fried egg. Served with chips, salad & gravy.	29.5



To Start or Share

Cobb Loaf (v) your choice of garlic or herb served with dukkha, olive oil, balsamic, sea salt & cracked pepper Add Swiss Cheese \$1.5	9.5
Soup of the day made inhouse from the finest ingredients and served with crusty garlic bread. <i>Ask your waiter for today's special</i>	From 11.5
Steakhouse Chips served with our famous sweet chilli mayo Lrg/sm	8.5 / 5.5
Seasoned Wedges with sour cream and sweet chilli sauce Add bacon pieces and melted mozzarella \$4.5	9.5
Housemade Onion Rings with a sweet chilli mayo	8.5
Indian starter plate Roti Bread, vegetable pakoras, onion bhaji with crisp pappadams, served with lime pickle, mango riata and a spicy apple chutney.	10.5



Entrée

- Cajun Calamari Rings** lightly dusted in spicy flour and flash fried until golden served on a roquette and cherry tomato salad with a pawpaw salsa 11
- Thai Fish Cakes** 3 delicate fried patties served with lime & sweet chilli sauce 10.5
Add Steamed Rice and Salad \$8.5
- Aussie Taster Plate** Grilled Kangaroo medallion, crocodile skewer and a mini emu burger served with bush chutney & lemon. 13
- Barramundi Spring Rolls** house made with cabbage, carrot, onion, chilli, lime and bean shoots served with an Asian dipping sauce 11
- Spanish Style Meatballs** our take on this classic tapas dish, served in a tomato sauce, with crusty bread 9.5
- Chicken Satay Skewers** chicken skewers topped with a rich satay sauce 10
Add Steamed Rice and Vegetables \$8.5
- Duck Arancini** 3 delicate, cheesy rice balls with roast duckling served with a chilli, orange and plum sauce 11.5



Main Dishes

English Style Fish and Chips	22
Barramundi fillet (grilled or battered) served on pea puree with steakhouse chips, a fresh garden salad and house made tartare sauce.	
Lamb Shank	21
Slow cooked with winter veggies, in a sticky balsamic, brown sugar and red wine reduction on a bed of creamy mashed potato and garden peas	
Chicken Parmigiana	24.5
Panko crumbed chicken breast, topped with ham, napoli sauce and mozzarella cheese and served with two of your choice of chips, garden salad, mashed potato and steamed vegetables	
Curry of the Day	18.5
House made curry served with pappadums, roti bread, lime pickle and mango raita <i>Ask your waiter for today's choice</i>	
Pulled Pork Pizza	19.5
Thin crust pizza topped with a spicy apple chutney, red onion, slow cooked pulled pork , spring onions, sliced pear, bbq sauce and mozzarella w/ a side of chips and mayo	
Beef and Guinness Pie	19.5
Tender beef in a rich stew of Guinness, onion, tomato, carrot and peas under a flaky pastry lid and a side of garden salad	
Seafood Paella (g)	26
Traditional Spanish dish of saffron rice with prawns, calamari, scallops, mussels, chicken, chorizo, olives, beans, peas and herbs.	
For two...\$44 For three... \$59 For four...\$74	



From the Grill

Mixed Open Souvlaki	22
Tender grilled lamb and chicken skewers on an open flat bread served with a Greek salad, house made tzatziki and a side of chips	
The Packet Burger	20
Premium beef patty in grilled bun with smoky bacon, fried egg, cheddar cheese, lettuce, tomato and pickles with a side of chips Vegetarian Burger also available (\$19)	
Chicken Breast	26.5
Grilled, skin on, bone in chicken breast atop a creamy capsicum and saffron linguini	
Kangaroo Fillet	25
Chargrilled to medium rare served on a lemon myrtle mash with jus, chutney and green beans	
Steaks	
All steaks served with chips & salad, mash and veg or hand cut chips	
250g Porterhouse	29.5
300g Rib Eye	32.5
250g Hanger also known as the Butcher's Cut as it is prized for its flavour (cooked no more than medium).	34
All steaks come with your choice of sauces including gravy, garlic butter, mushroom sauce, green peppercorn, béarnaise, or shiraz jus. Gluten free gravy and mustards also available	



Salads

Cajun Calamari	20
Calamari rings lightly dusted in spicy flour and flash fried served on a roquette and cherry tomatoes salad with a pawpaw salsa	
Roquette	Sm/Lg 8/15
Crisp roquette leaves, shaved parmesan, sliced pear, red onion, semi dried tomato and extra virgin olive oil	
Add Chicken \$3	
Moroccan Lamb	21
Dry marinated lamb, grilled medium, over a salad of spinach, couscous, semi dried tomatoes, cucumber, onion and dried fruits with a side of citrus yoghurt	
Garden	Sm/Lrg 6/11
Mixed leaves, tomato, cucumber, red onion, olives and herbs with house made mayonnaise	

Sides & Snacks

Sautéed Green Beans	9
Mashed Potato and gravy	8
Hand cut chips and aioli (gravy add \$1)	8.5



Desserts

Chocolate & mixed berry brownie 9.5

House made brownie, served with coulis, chocolate ganache and cookies & cream ice cream

Apple, Pear and Rhubarb Crumble 9.5

House made apple, pear and rhubarb crumble, served with vanilla ice cream and cream

Sticky date and walnut pudding 9.5

House made pudding, served with butterscotch sauce and toffee ice-cream

Ice Cream Medley 9

5 scoops of creamy smooth ice cream, vanilla, cookies & cream, toffee, fruits of the forest, and mango sorbet

Lemon Mousse 9.5

Tangy and light mousse, served with whipped cream, sugared peel and fresh strawberry



Dessert and Fortified Wines

Stanton & Killeen Classic Rutherglen Port	<i>Rutherglen, Vic</i>	10.5 (50ml)
Heggies Vineyard Botrytis Riesling 375ml	<i>Eden Valley, SA</i>	35
Cognac - Ragnaud Sabourin Grand Champagne No. 4	<i>France</i>	12
Delord 1985 BAS Armagnac	<i>France</i>	14

Coffee and Teas

Coffee	Choose Your Style	4
Tea	English Breakfast Ceylon Earl Grey Peppermint Green	4