

STARTERS

SUN - THURS 11.30 AM - 8.30 PM FRI-SAT 11.30 AM - 9 PM

GARLIC FOCACCIA BREAD [V] [2] [4]
6 | 12
HOUSE-MADE ROSEMARY & CHEESE FOCACCIA WITH A GARLIC & PARSLEY BUTTER

GREEN PEA FALAFEL [V] 12
WITH EGGPLANT CHUTNEY & YOGHURT

HOUSE-MADE SPICY BEEF SAMOSAS 12
FRIED CUMIN SEED PASTRIES FILLED WITH SPICED BEEF, POTATO & GREEN PEA SERVED WITH YOGHURT

DOUBLE COOKED CHICKEN WINGS 12
TOSSED IN SRIRACHA DRESSING, FRESH LIME JUICE TOPPED WITH CELERY & BLUE CHEESE SAUCE

CHIPOTLE BRAISED PORK RIBETTES 12
WITH HOT SMOKEY DIPPING SAUCE & SOUR CREAM

BREAD PLATTER [V] 12
HOUSE-MADE CHILLI & CHEESE, WHITE LOAF & BUTTER MILK AND TREACLE BREADS SERVED WITH VIN COTTO, VIRGIN OLIVE OIL & DUKKHA

SEAFOOD PLATTER 58
BATTERED SILVER WHITING, SALMON & AVOCADO TARTARE, SALT & PEPPER SQUID, PANKO CRUMBED PRAWNS, PICKLED SQUID WITH GRILLED FLAT BREAD

CHARCUTERIE PLATTER 42
SHAVED JAMON PROSCIUTTO, BAROSSA SOPRESSA SALAMI, ONION PORT JAM, PÂTÉ, WHIPPED FETA & GOATS CURD, PICCALILLI MARINATED MCLAREN VALE OLIVES, MUSTARDS, WITH GRILLED CHESSE & CHILLI FOCACCIA

CHEESE PLATTER PER PERSON 12
[GF ON REQUEST]
A SELECTION OF VINTAGE, SOFT AND BLUE CHEESES WITH SEASONAL CONDIMENTS & WARM FLATBREAD

DIPS PLATTER 22
3 SELECTED HOUSE DIPS
SERVED WITH CHAR-GRILLED PITA BREAD

Sharing

PLEASE ADVISE STAFF OF ANY ALLERGIES BEFORE ORDERING MEALS

AUSTRALIAN SALT & PEPPER SQUID [GF] 23
SERVED WITH CHIPS, CAPER TARTARE & LEMON

COOPERS ALE BATTERED HAKE FISH FILLETS [GF ON REQUEST] 20
SERVED WITH CHIPS, CAPER TARTARE & LEMON [GRILLED OR CRUMBED AVAILABLE ON REQUEST]

CHICKEN BREAST SCHNITZEL 21
SERVED WITH CHIPS AND CHOICE OF SAUCE [ADD PARMIGIANA TOPPING 3.0]

PORTERHOUSE SCHNITZEL 22
SERVED WITH CHIPS AND CHOICE OF SAUCE [ADD PARMIGIANA TOPPING 3.0]

INDONESIAN DUCK LEG CURRY 24
AROMATIC COCONUT MILK CURRY WITH BASMATI RICE, SWEET CARAMELISED ONIONS & NAAN

BUTTERMILK FRIED CHICKEN BASKET 15
SERVED WITH APPLE & CELERY SLAW, CHIPS HOT & RANCH DIPPING SAUCES

SCOTCH PORK ROAST [GF] 22
SERVED WITH ROASTED POTATOES, SEASONAL ROAST VEGETABLES, GRAVY & CRACKLING

PRIME ANGUS BEEF BURGER 20
WITH CHEESE, BACON, TOMATO, LETTUCE & CHIPOTLE BBQ SAUCE SERVED WITH CHIPS

GRILLED PORTOBELLO MUSHROOM & HALOUMI BURGER [V] 21
WITH LETTUCE, TOMATO & AIOLI SERVED WITH CHIPS

HOUSE WEDGES [V] 12
WITH SWEET CHILLI & SOUR CREAM

HOUSE CHIPS [V] [GF AVAILABLE ON REQUEST] 10
WITH GRAVY & AIOLI

SWEET POTATO WEDGES [V] 14
WITH SWEET CHILLI & SOUR CREAM

CLASSICS & Burgers



FROM THE Grill

all served with twice-cooked, hand-cut chips with salt & dehydrated vinegar cooked to your liking with your choice of sauce

PETITE SIRLOIN [180G] 30
GRASS-FED, 120-DAY GRAIN FINISHED, FARMED CLARE VALLEY, SOUTH AUSTRALIA

SCOTCH FILLET [300G] 34
GRASS-FED, 100-DAY GRAIN FINISHED, FARMED NORTH-EASTERN QUEENSLAND

SIGNATURE SAUCES [GF]
GRAVY, MUSHROOM, PEPPER, DIANE OR ARGENTINIAN CHIMI CHURI

PIZZAS

YOUR CHOICE OF TOMATO OR BBQ SAUCE BASE

GLUTEN FREE BASE 4.0

THE CLASSIC HAM & PINEAPPLE 19.5
VIRGINIAN HAM, PINEAPPLE, AGED CHEDDAR & MOZZARELLA

VEGETARIAN [V] 21
ROASTED PUMPKIN, MIXED HEIRLOOM TOMATOES, CHAR-GRILLED CAPSICUM, KALAMATA OLIVES, BABY SPINACH TOPPED WITH WOODSIDE GOAT'S CURD, AGED CHEDDAR & MOZZARELLA

CAJUN SPICED CHAR-GRILLED CHICKEN 23.5
CAJUN SPICED CHICKEN, DOUBLE SMOKED BACON, SPANISH ONION, VINE-RIPENED TOMATOES, AGED CHEDDAR & MOZZARELLA TOPPED WITH CAESAR DRESSING, FRESH ROCKET & SHAVED PARMESAN

BAROSSA SMOKEHOUSE 23
BAROSSA SMOKED CHORIZO SAUSAGE, DOUBLE SMOKED BAROSSA LEG HAM, BAROSSA SOPRESSA SALAMI, BAROSSA PEPPERONI, SPANISH ONION, AGED CHEDDAR & MOZZARELLA TOPPED WITH FRESH CHILLI

PORK & FENNEL SAUSAGE 22.5
PORK & FENNEL SAUSAGE WITH BECHAMEL SAUCE TOPPED WITH BRIE & SAUTÉED BROCCOLINI

TOMATO & BASIL [V] 20.5
TOMATO TOPPED WITH BUFFALO MOZZARELLA & FRESH SWEET BASIL

CHICKEN NUGGETS
WITH GOLDEN CHIPS & TOMATO SAUCE

FRIED FISH [GF ON REQUEST]
WITH GOLDEN CHIPS & TOMATO SAUCE

CHICKEN SCHNITZEL
WITH GOLDEN CHIPS & CHOICE OF SAUCE PARMIGIANA TOPPING ADD \$1.5

PASTA BOLOGNAISE
PASTA WITH TOMATO, BEEF NAPOLITAN SAUCE & GRATED CHEESE

HAM & PINEAPPLE PIZZA [GF ON REQUEST]
DOUBLE SMOKED HAM, PINEAPPLE & MOZZARELLA CHEESE

ROAST PORK [GF]
WITH SEASONAL ROAST VEG, GRAVY & CRACKLING

CHICKEN SKEWERS [GF]
WITH A SATAY DIPPING SAUCE & CORN ON THE COB

Salads

THE BRAZILIAN 18
SHAVED MIXED CABBAGE, OYSTER MUSHROOMS, CHAR-GRILLED SWEETCORN, FLAT LEAF PARSLEY, CORIANDER, GREEN OLIVES, BAKED TORTILLA CRISPS & LIME AIOLI

THE MEDITERRANEAN 18
ROASTED JERUSALEM ARTICHOKE & SMOKED CHICKPEA, WITH ROCKET, BABY SPINACH & ALMOND SLIVERS DRESSED WITH CHAR-GRILLED LEMON VINAIGRETTE & FRIED BABY CAPERS

ADD GRILLED CHICKEN OR PAN-SEARED PRAWNS 6

LIL' ONES ALL 10.5

[V] - VEGETARIAN [GF] - GLUTEN FREE

WARRADALE HOTEL

#COMFORTFOOD

WWW.WARRADALEHOTEL.COM.AU

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