

MENU. ←

→ STARTERS.

GARLIC BAGUETTE [V]	6.0
baked with a garlic & parsley butter	
SOUP OF THE DAY	8.0
served with cheesy sourdough	
COFFIN BAY NATURAL OYSTERS (6 / 12)	15.0 / 30.0
served with fresh lime wedges	
COFFIN BAY KILPATRICK OYSTERS (6 / 12)	16.0 / 32.0
grilled with a spicy bbq sauce topped with Barossa speck	
HOUSEMADE DIPS DUO [GFO][V]	16.0
beet & feta, asian pumpkin dips, served with warm pita	
PRAWN & SALMON THAI FISH CAKES	18.0
served with coriander, chilli, pickled cucumber & nam jim	
BEEF PIEROGI DUMPLINGS	16.0
mushroom ragout, sour cream beurre blanc & parmesan wafer	

→ SIDES.

GARLIC MUSHROOMS [GF]	8.0
roasted garlic & parsley	
SAUTÉED WINTER GREENS [GF]	8.0
tossed in a garlic infused EVO	
POTATO AU GRATIN [GF]	8.0
baked medley of potatoes, butter, cream & cheese	
HOUSE WEDGES [V]	12.0
with sweet chilli & sour cream	
HOUSE CHIPS [V, GF]	10.0
with gravy & aioli	
SWEET POTATO WEDGES [V]	14.0
with sweet chilli & sour cream	

→ SALADS.

CHICKEN CAESAR [GFO]	22.0
char-grilled chicken, creamy parmesan dressing, flat pancetta wafers & foccacia croutons topped with a poached egg	
SUPA SALAD [GF, VG]	22.0
baby sprouts, soy beans, quinoa, lentils, Spanish onion, roasted pear, baby spinach, kohlrabi, almond crumb, tossed in a roasted leek & sherry vinegar dressing	
add grilled chicken	6.0

→ THE GRILL.

SCOTCH FILLET [300g]	38.0
grass-fed, 100-day grain finished, marble score 3 - 4	
EYE FILLET MIGNON [250g]	38.0
grass-fed, 100-day grain finished, marble score 3 - 4 wrapped in Barossa speck	
PETITE SIRLOIN [250g]	34.0
grass-fed, 100-day grain finished, marble score 2 - 3	
all steaks are served with chips & includes choice of sauce [GF]	
→ SAUCES [GF]	
gravy, mushroom, diane, pepper or Argentinian chimmi churri	
ADD SIGNATURE PRAWN SAUCE	12.0
6 prawns pan-fried in a rich garlic cream sauce	
GARDEN SIDE SALAD [V][GF] OR ROAST SEASONAL VEGETABLES [V][GF]	3.0

→ MAINS.

ROASTED LAMB RACK [GFO]	38.0
served with green pea & parmesan risotto, shredded lamb filo tian & sherry glaze	
PAN SEARED ATLANTIC SALMON FILLET [GF]	36.0
served with celeriac & speck mash, kohlrabi & fresh apple remoulade with a jamón mustard emulsion	
PRAWN + BLUE SWIMMER CRAB LINGUINI	34.0
tossed with tomato, fresh chilli, Spanish onion, garlic & white wine finished with fresh herbs	
GARLIC PRAWNS [GF]	30.0
pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots	

→ BURGERS + WRAPS.

BEEF, CHEESE & BACON BURGER	20.0
with cos lettuce, fresh tomato, spicy chipotle BBQ sauce, aioli served with chips & zuni pickle	
MUSHROOM & HALOUMI BURGER [VGO]	20.0
garlic mushroom & grilled haloumi with cos lettuce, tomato, caramelised onion, spiced tomato kasundi served with sweet potato wedges	
BUTTERMILK FRIED CHICKEN BURGER	20.0
with cos lettuce, fresh tomato, bacon, cheese & hot sauce, ranch aioli dressing served with chips	
BUTTERMILK FRIED CHICKEN WRAP	18.0
with cos lettuce, apple kohlrabi slaw, hot sauce, ranch aioli dressing served with chips	

→ KITCHEN OPEN 11:30AM DAILY
TILL 8:30PM SUN - THURS
TILL 9:00PM FRI - SAT

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MENU. ←

→ PIZZAS.

TOMATO OR BBQ BASE TOPPED WITH AUSTRALIAN TASTY CHEESE	
THE CLASSIC H&P Barossa leg ham & pineapple	20.0
VEGETARIAN [V, VGO] roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach with Woodside goat's curd	21.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced chicken, double smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan	23.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli	24.0
SPANISH chorizo, olives, red pepper, fresh chilli, garlic topped with manchego & fresh basil	23.0
gluten-free base add 4.0 vegan mozzarella add 2.0	

→ CLASSICS.

AUSTRALIAN SALT & PEPPER SQUID & COOPERS BEER BATTERED FISH COMBO [GFO] served with chips, house made caper tartare & lemon grilled or crumbed on request.	24.0
AUSTRALIAN SALT & PEPPER SQUID [GF] served with chips, house made caper tartare & lemon	24.0
COOPERS BEER BATTERED HAKE FISH FILLETS [GFO] served with chips, house made caper tartare & lemon grilled or crumbed on request	22.0
CHICKEN BREAST SCHNITZEL served with chips & choice of sauce. add parmigiana topping +3.0	21.0
PORTERHOUSE SCHNITZEL served with chips & choice of sauce. add parmigiana topping +3.0	22.0
BUTTERMILK CHICKEN BASKET served with an apple kohlrabi slaw, chips, hot sauce & ranch aoli dressing	17.0
ROAST OF THE DAY (see specials board) [GF] served with gravy, roast seasonal vegetables & potatoes	24.0
CURRY OF THE DAY (see specials board) [GF]	24.0
→ SAUCES [GF] gravy, mushroom, diane, pepper or Argentinian chimmi churri	
ADD SIGNATURE PRAWN SAUCE [GF] 6 prawns pan-fried / rich garlic cream sauce	12.0
GARDEN SIDE SALAD [V][GF] OR ROAST SEASONAL VEGETABLES [V][GF]	3.0

→ SHARING.

TASTING PLATTER [serves 2-3] beef pierogi dumplings with sour cream beurre blanc & parmesan wafer. prawn & salmon Thai fish cakes with pickled cucumber & nam jim. buttermilk fried chicken with apple kohlrabi slaw, hot sauce & ranch. salt & pepper squid with lemon wedges & housemade tartare. duo of dips with warm pita.	55.0
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→ LIL ONES.

CHICKEN NUGGETS served with chips & tomato sauce	10.0
FRIED FISH [GFO] served with chips & tomato sauce	10.0
CHICKEN SCHNITZEL served with chips & tomato sauce add parmigiana topping + 1.5	10.0
H+P PIZZA [GFO] Barossa leg ham, pineapple & mozzarella cheese	10.0
ROAST OF THE DAY [GF] served with gravy, roast vegetables & potatoes	10.0
JUNIOR CHOCOLATE FONDUE vanilla bean ice cream, milk or dark chocolate & the hardest choice of all, lollies or fruit	5.0
JUNIOR SUNDAE [GFO] vanilla bean ice cream, milk or dark chocolate topped with hundreds & thousands	5.0

→ DESSERTS.

CHOCOLATE & STICKY DATE PUDDING served with caramel sauce, fresh banana & vanilla bean ice cream	10.0
HOUSEMADE PROFITEROLES filled with milk chocolate mousse & served with dark chocolate	10.0
CITRUS & ALMOND TORTE [GF][VG] Malibu coconut ice cream, orange syrup & chocolate shards	10.0
AFFOGATO [GFO] vanilla bean ice cream, espresso shot, choice of Bailey's, Frangelico, Drambuie, Tia Maria, Cointreau or Kahlua served with choice of milk or dark chocolate shot	12.0
CHOCOLATE FONDUE [GFO] (serves 2) your choice of milk or dark chocolate, fresh seasonal fruits, marshmallows & éclairs	18.0
CHEESE PLATTER [GFO] with a selection of vintage, soft & blue cheeses, seasonal condiments, served with warm flat bread	[per person] 12.0

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