

WARRADALE HOTEL

OYSTERS

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

STARTERS

Garlic Baguette [V] 6.0
baked with a garlic & parsley butter

Soup of the Day 8.0
served with cheesy sourdough

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

THE GRILL

All steaks are served with chips
& cooked to your liking with
your choice of sauce. [GF]

Scotch Fillet [300g] 38.0
grass-fed, 100-day grain finished,
marble score 3-4, farmed New South Wales

Eye Fillet Mignon [250g] 38.0
grass-fed, 100-day grain finished,
marble score 3-4, farmed New South Wales
wrapped in Barossa smoked speck

Petite Sirloin [250g] 34.0
grass-fed, 100-day grain finished,
marble score 2-3, farmed New South Wales

Add Side Garden Salad or 3.0
Roasted Vegetables

Sauces [ALL GF]
gravy, mushroom, pepper, diane
or Argentinian chimmi churri

Add Prawn Signature Sauce 12.0
six prawns pan fried in a rich garlic cream sauce

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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

Garlic Prawns [GF] 30.0
pan-fried in a garlic white wine cream sauce with
spring onions served with steamed basmati rice
& crispy shallots

Prawn & Blue Swimmer Crab Linguini 34.0
tossed with tomato, fresh chilli,
Spanish onion, garlic & white wine
finished with fresh herbs

SIDES

Garlic Mushrooms [GF] 8.0
roasted garlic & parsely

Sauté Mixed Winter Greens [GF] 8.0
tossed in a garlic infused EVO

Potato Au Gratin [GF] 8.0
baked medley of potatoes,
butter, cream & cheese

Please advise staff of any allergies

GF - Gluten Free | VG - Vegan | V- Vegetarian | GFO - Gluten Free Option Available

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CLASSICS

- Curry of the Day [GF] 26.0
see staff for daily curry
- Roast of the Day [GF] 26.0
served with gravy, seasonal vegetables & roast potatoes
- Australian Salt & Pepper Squid & 26.0
Coopers Beer Batter Fish Combo [GFO]
served with chips, house made caper tartare & lemon
[grilled or crumbed available on request]
- Australian Salt & Pepper Squid [GF] 26.0
served with chips, house made caper tartare & lemon
- Coopers Beer Battered Hake Fish Fillets [GFO] 24.0
served with chips, house made caper tartare & lemon
[grilled or crumbed available on request]
- Chicken Breast Schnitzel 23.0
served with chips & choice of sauce
[add parmigiana topping 3.0]
- Porterhouse Schnitzel 24.0
served with chips & choice of sauce
[add parmigiana topping 3.0]
- Add Side Garden Salad or 3.0
Roasted Vegetables

BURGERS

- Mushroom & Haloumi Burger [VGO] 22.0
garlic mushroom & grilled haloumi with cos lettuce,
tomato, caramelised onion, spiced tomato kasundi
served with sweet potato wedges
- Beef, Cheese & Bacon Burger 22.0
with cos lettuce, fresh tomato,
spicy chipotle BBQ sauce, aioli
served with chips & zuni pickle
- Buttermilk Fried Chicken Burger 22.0
with cos lettuce, fresh tomato,
bacon, cheese & hot sauce, ranch aioli dressing
served with chips

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PIZZAS

All pizzas have the option of a tomato or bbq base topped with Australian tasty cheese

4.0 Gluten free bases available on request

2.0 Vegan mozzarella available on request

The Classic H&P 20.0
smoked Barossa ham, pineapple

Vegetarian [V] [VGO] 21.0
roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach topped with Woodside goat's curd

Cajun Spiced Char-Grilled Chicken 23.0
cajun spiced chicken, doubled smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan

Barossa Smokehouse 24.0
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli

Spanish 23.0
chorizo, olives, red pepper, fresh chilli, garlic & topped with manchego & fresh basil

Extras available on request, charges apply

SALADS

Chicken Caesar [GFO] 22.0
chicken, parmesan dressing, flat pancetta wafers & foccacia crutons 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

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LIL' ONES

Available to children 12
years and under

all lil' meals are served with a 10.0
complimentary soft drink or juice &
include an activity pack

Chicken Nuggets
served with chips & tomato sauce

Fried Fish [GFO]
served with chips & tomato sauce

Chicken Schnitzel
[add parmigiana topping 1.5]
served with chips & choice of sauce

Ham & Pineapple Pizza [GFO]
double smoked ham, pineapple & mozzarella

Roast of the Day [GF]
with gravy, roast vegetables & potatoes

Junior Chocolate Fondue 5.0
vanilla bean ice cream, milk or dark chocolate
& the hardest choice of all: lollies or fruit

Junior Sundae 5.0
vanilla bean ice cream, milk or dark chocolate
topped with hundreds & thousands

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DESSERTS

Chocolate & Sticky Date Pudding 10.0
served with caramel sauce,
fresh banana & vanilla bean ice cream

Housemade Profiteroles 10.0
filled with milk chocolate mousse
& served with dark chocolate

Citrus & Almond Torte [GF][VG] 10.0
Malibu coconut ice cream,
orange syrup & chocolate shards

Affogato [GF] 12.0
vanilla bean ice cream, espresso shot & a
choice of Baileys, Frangelico, Drambuie, Tia
Maria, Cointreau or Kahlua, served with
choice of milk or dark chocolate shot

Chocolate Fondue [GFO][serves 2] 18.0
your choice of milk or dark chocolate served
with fresh seasonal fruits
marshmallows and éclairs

Cheese Platter [GFO] 12.0 ^{PER}_{PERSON}
with a selection of vintage, soft & blue
cheeses, seasonal condiments,
served with warm flat bread

COFFEE & TEA

Cappuccino, Café Latté, Flat White, 4.5 cup
Long Black, Short Black, Machiatto, 5.5 mug
Chai Latte

Mocha, Hot Chocolate 6.0 cup

English Breakfast, Earl Grey, 4.5 cup
Peppermint, Green, Chamomile