

# WARRADALE HOTEL

At the Warradale Hotel we pride ourselves on delivering a modern and traditional Australian menu that is fresh and full of flavour.

Our Winter menu is no exception, featuring a selection of premium grain-finished beef, seasonally inspired mains, hand-made artisan pizzas, authentic house made pastas & your favourite pub classics.

Showcasing Coffin Bay oysters, sustainable Tasmanian salmon, Barossa Valley smallgoods & grass fed, grain finished premium Riverine steaks.

Welcome to our kitchen.

Gary Rule  
Executive Chef

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## APÉRITIF

Tanqueray Blackcurrant Royale a rich distilled gin made with juicy French blackcurrants served over ice with fresh berries, lemon & soda	12.0
Roe & Co Old Fashioned whiskey with angostura bitters, sugar cube & burnt orange served over ice	18.0

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## 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

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## 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
- Seafood Combo [GFO] 26.0  
S+P squid & battered fish 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 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

Mixed Berry Trifle 10.0  
with custard, fresh strawberries  
& roasted almonds

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

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## 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