

# MENU. ←

## → STARTERS.

GARLIC BAGUETTE [V] garlic & parsley butter	6.0
SOUP OF THE DAY served with cheesy sourdough	8.0
HOUSEMADE DIPS DUO [GFO][V] beet & feta, asian pumpkin dips, served with warm pita	16.0
BEEF PIEROGI DUMPLINGS mushroom ragout, sour cream beurre blanc & parmesan wafer	16.0
W.A. GRILLED SCALLOPS (4 / 8) [GF] served on the half shell with café de Paris butter	19.0 / 38.0

## → SIDES.

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

## → SALADS.

CHICKEN CAESAR [GFO] char-grilled chicken, creamy parmesan dressing, flat pancetta wafers & foccacia croutons topped with a poached egg	23.0
THAI BEEF shaved beef, tossed in a bean shoot, papaya, Thai basil, chilli, coriander salad, with a lime, ginger & hoi sin dressing	23.0
SUPA SALAD [GF, VG] 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	22.0 6.0

## → THE GRILL.

SCOTCH FILLET [300g] grass-fed, 150-day grain finished, marble score 3 - 4	42.0
EYE FILLET MIGNON [250g] grass-fed, 150-day grain finished, marble score 3 - 4 wrapped in Barossa speck	42.0
PETITE SIRLOIN [250g] grass-fed, 150-day grain finished, marble score 2 - 3	36.0

all steaks are served with truffle fries & roasted heirloom tomatoes cooked to your liking & includes choice of sauce [GF]

## → SAUCES [GF]

gravy, mushroom, diane, pepper or Argentinian chimmi churri	
ADD SIGNATURE PRAWN SAUCE [GF] 6 prawns pan-fried in a rich garlic cream sauce	12.0
GARDEN SIDE SALAD [V][GF] OR ROAST SEASONAL VEGETABLES [V][GF]	3.0

## → MAINS.

PRAWN + BLUE SWIMMER CRAB LINGUINI tossed with tomato, fresh chilli, Spanish onion, garlic & white wine finished with fresh herbs	36.0
PAN FRIED BARRAMUNDI FILLET [GFO] served with soba noodles, green pawpaw, kohlrabi, bean shoot, chilli, finger lime & lemongrass dressing topped with roasted peanuts	38.0
GARLIC PRAWNS [GF] pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots	32.0
PARMESAN & SAGE CRUMBED PORK LOIN served with baby beetroots, fennel, rhubarb with a mulberry, red currant dressing & crackling	34.0

## → BURGERS + WRAPS.

MUSHROOM & HALOUMI BURGER [VGO] garlic mushroom & grilled haloumi with rocket, caramelised onion, cherry tomato kasundi & hulk mayonnaise served with sweet potato wedges	21.0
BUTTERMILK FRIED CHICKEN BURGER with cos lettuce, fresh tomato, bacon, cheese & hot sauce, ranch aioli dressing served with chips	21.0
BUTTERMILK FRIED CHICKEN WRAP with cos lettuce, fresh tomato, red onion, bacon, cheese, hot sauce & ranch aioli dressing served with chips	20.0

→ KITCHEN OPEN 11:30AM DAILY  
TILL 8:30PM SUN - THURS  
TILL 9:00PM FRI - SAT  
PLEASE ADVISE STAFF OF ANY ALLERGIES  
ALL NUTS ARE LISTED ON THE MENU, OUR KITCHEN IS NOT NUT FREE → WARRADALEHOTEL.COM.AU



# MENU. ←

PLEASE NOTIFY OUR STAFF OF ANY  
DIETARY REQUIREMENTS.

## → PIZZAS.

TOMATO OR BBQ BASE TOPPED WITH AUSTRALIAN TASTY CHEESE	
THE CLASSIC H&P Barossa leg ham & pineapple	22.0
VEGETARIAN [V, VGO] roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach with Woodside goat's curd	23.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced chicken, double smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan	25.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli	26.0
SPANISH chorizo, olives, red pepper, fresh chilli, garlic topped with manchego & fresh basil	24.0
MARGHERITA garden tomatoes, buffalo mozzarella topped with fresh basil	22.0
	gluten-free base add 4.0 vegan mozzarella add 2.0

## → CLASSICS.

SEAFOOD COMBO [GFO] S+P squid & battered fish served with chips, house made caper tartare & lemon grilled or crumbed on request.	26.0
AUSTRALIAN SALT & PEPPER SQUID [GF] served with chips, house made caper tartare & lemon	25.0
COOPERS BEER BATTERED HAKE FISH FILLETS [GFO] served with chips, house made caper tartare & lemon grilled or crumbed on request	23.0
CHICKEN BREAST SCHNITZEL served with chips & choice of sauce. add parmigiana topping +3.0	22.0
PORTERHOUSE SCHNITZEL served with chips & choice of sauce. add parmigiana topping +3.0	24.0
EGGPLANT SCHNITZEL [VG] served with chips & choice of sauce. add vegan parmigiana topping +3.0	23.0
BUTTERMILK CHICKEN BASKET served with an apple kohlrabi slaw, chips, hot sauce & ranch aoli dressing	18.0
ROAST OF THE DAY (see specials board) [GF] served with gravy, roast seasonal vegetables & potatoes	25.0
CURRY OF THE DAY (see specials board) [GF]	25.0

## → SAUCES [GF]

gravy, mushroom, diane, pepper or Argentinian chimmi churri	
ADD SIGNATURE PRAWN SAUCE [GF] 6 prawns pan-fried in a 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. antipasto, heirloom tomatoes, marinated olives, roasted red peppers & bocconcini. 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
MIXED BERRY TRIFLE with custard, fresh strawberries & roasted almonds	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 & profiteroles	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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