

# WARRADALE HOTEL

## STARTERS

Garlic Baguette [V]	6.0
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	
Beef Pierogi Dumplings	16.0
mushroom ragout, sour cream beurre blanc & parmesan wafer	
W.A. Grilled Scallops [GF] [4   8]	19.0   38.0
served on the half shell with café de Paris butter	

## THE GRILL

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

Scotch Fillet [300g]	42.0
grass-fed, 150-day grain finished, marble score 3-4, farmed New South Wales	
Eye Fillet Mignon [250g]	42.0
grass-fed, 150-day grain finished, marble score 3-4, farmed New South Wales wrapped in Barossa smoked speck	
Petite Sirloin [250g]	36.0
grass-fed, 150-day grain finished, marble score 2-3, farmed New South Wales	
Add Side Garden Salad or Roasted Vegetables	3.0
Sauces [ALL GF]	
gravy, mushroom, pepper, diane or Argentinian chimmi churri	
Add Prawn Signature Sauce [GF]	12.0
six prawns pan fried in a rich garlic cream sauce	

Please advise staff of any allergies

All nuts are listed on the menu, our kitchen is not nut free

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

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## MAINS

- Blue Swimmer Crab & Prawn Linguini 36.0  
tossed with tomato, fresh chilli,  
Spanish onion, garlic & white wine  
finished with fresh herbs
- Pan Fried Barramundi Fillet [GFO] 38.0  
served with soba noodles, green pawpaw, kohlrabi,  
bean shoot, chilli, finger lime & lemon grass dressing  
topped with roasted peanuts
- Garlic Prawns [GF] 32.0  
pan-fried in a garlic white wine cream sauce with  
spring onions served with steamed basmati rice  
& crispy shallots
- Parmesan & Sage Crumbed Pork Loin 34.0  
served with baby beetroots, fennel, rhubarb with a  
mulberry, red currant dressing & crackling

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## SIDES

- Garlic Mushrooms [GF] 8.0  
roasted garlic & parsely
- Sauté Mixed Asian Greens [GF] 8.0  
tossed in a garlic infused EVO
- Potato Au Gratin [GF] 8.0  
baked medley of potatoes,  
butter, cream & cheese

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## CLASSICS

- Curry of the Day [GF] 27.0  
see staff for daily curry
- Roast of the Day [GF] 27.0  
served with gravy, seasonal vegetables & roast potatoes
- Seafood Combo [GFO] 28.0  
S+P squid & battered fish served with chips,  
house made caper tartare & lemon  
[grilled or crumbed available on request]
- Australian Salt & Pepper Squid [GF] 27.0  
served with chips, house made caper tartare & lemon
- Coopers Beer Battered Hake Fish Fillets [GFO] 25.0  
served with chips, house made caper tartare & lemon  
[grilled or crumbed available on request]
- Chicken Breast Schnitzel 24.0  
served with chips & choice of sauce  
[add parmigiana topping 3.0]
- Porterhouse Schnitzel 26.0  
served with chips & choice of sauce  
[add parmigiana topping 3.0]
- Eggplant Schnitzel [VG] 23.0  
served with chips & choice of sauce  
[add vegan parmigiana topping 3.0]
- Add Side Garden Salad or 3.0  
Roasted Vegetables

## BURGERS

- Mushroom & Haloumi Burger [VGO] 23.0  
garlic mushroom & grilled haloumi with rocket,  
caramelised onion, cherry tomato kasundi & hulk  
mayonnaise, served with sweet potato wedges
- Buttermilk Fried Chicken Burger 23.0  
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

Extras available on request, charges apply

The Classic H&P 22.0  
smoked Barossa ham, pineapple

Vegetarian [V] [VGO] 23.0  
roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach topped with Woodside goat's curd

Cajun Spiced Char-Grilled Chicken 25.0  
cajun spiced chicken, doubled smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan

Barossa Smokehouse 26.0  
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli

Spanish 24.0  
chorizo, olives, red pepper, fresh chilli, garlic & topped with manchego & fresh basil

Margherita 22.0  
garden tomatoes, buffalo mozzarella topped with fresh basil

Chicken Caesar [GFO] 23.0  
chicken, parmesan dressing, flat pancetta wafers & foccacia crutons topped with a poached egg

Thai Beef 23.0  
shaved beef, tossed in a bean shoot, papaya, Thai basil, chilli, corriander salad, with a lime, ginger & hoi sin dressing

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

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 profiteroles

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

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