

MENU. ←

→ STARTERS.

GARLIC BAGUETTE [V] garlic & parsley butter	6.0
SOUP OF THE DAY served with cheesy sourdough	10.0
HOUSEMADE DIPS TRIO [GFO][V] pumpkin & cashew, hummus, guacamole served with warm pita	16.0
BEEF PIEROGI DUMPLINGS mushroom ragout, sour cream beurre blanc & parmesan wafer	18.0
FRAGRANT DUCK SPRING ROLLS (2) duck braised in master stock, with rice noodles & coriander served with a plum dipping sauce	16.0
W.A. GRILLED SCALLOPS (4 / 8) [GF] served on the half shell with chu chee butter	20.0 / 40.0
OYSTERS NATURAL (6 / 12) served with fresh lime wedges	18.0 / 36.0
OYSTERS KILPATRICK (6 / 12) grilled with a spicy bbq sauce topped with Barossa speck	19.0 / 38.0

→ CLASSICS.

SEAFOOD COMBO [GFO] S+P squid & battered fish served with chips, house made caper tartare & lemon grilled or crumbed on request. add garden salad +4.0	28.0
AUSTRALIAN SALT & PEPPER SQUID [GF] served with chips, house made caper tartare & lemon add garden salad +4.0	27.0
COOPERS BEER BATTERED HAKE FISH FILLETS [GFO] served with chips, house made caper tartare & lemon grilled or crumbed on request add garden salad +4.0	24.0
CHICKEN BREAST SCHNITZEL served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	24.0
PORTERHOUSE SCHNITZEL served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	27.0
EGGPLANT SCHNITZEL [VG] served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	20.0
BUTTERMILK CHICKEN BASKET served with an apple kohlrabi slaw, chips, hot sauce & ranch aoili dressing	20.0

→ 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
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→ PIZZAS

gluten-free base add 6.0
vegan mozzarella add 3.0

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	25.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced chicken, double smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan	26.0
WILD MUSHROOM & HALOUMI mixed wild mushrooms & haloumi, confit garlic with a herb aoili & rocket	25.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli	27.0
MARGHERITA garden tomatoes, buffalo mozzarella topped with fresh basil	23.0

→ MAINS.

PRAWN + BLUE SWIMMER CRAB FETTUCCHINI tossed with tomato, fresh chilli, Spanish onion, garlic & white wine finished with fresh herbs	38.0
BARRAMUNDI FILLET [GFO] pan-fried, with a champagne & basil risotto, roasted tomato & chilli dressing	36.0
GARLIC PRAWNS [GF] pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots	32.0
CHICKEN BREAST WELLINGTON with housemade chicken liver pâté, mushrooms, shallots, sautéed spinach & roasted chicken jus	34.0
ROAST OF THE DAY (see specials board) [GF]	27.0
CURRY OF THE DAY (see specials board) [GF]	27.0
PASTA OF THE DAY (see specials board)	27.0

→ 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

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MENU. ←

PLEASE NOTIFY OUR STAFF OF ANY
DIETARY REQUIREMENTS.

→ THE GRILL.

SCOTCH FILLET [300g]	46.0
Australian Black Angus, grass-fed, 200-day grain finished, marble score 2-3, farmed Darling Downs & Liverpool Plains	
EYE FILLET MIGNON [250g]	48.0
Australian Black Angus, grass-fed, 200-day grain finished, marble score 2-3, farmed Darling Downs & Liverpool Plains	
PETITE SIRLOIN [250g]	38.0
Australian Black Angus, grass-fed, 200-day grain finished, marble score 2-3, farmed Darling Downs & Liverpool Plains	

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

→ SAUCES [GF]

gravy, mushroom, diane, pepper or Argentinian chimmi churri

ADD SIGNATURE PRAWN SAUCE [GF]	12.0
6 prawns pan-fried in a rich garlic cream sauce	

GARDEN SIDE SALAD [V][GF] OR ROAST SEASONAL VEGETABLES [V][GF]	4.0
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→ SIDES.

GARLIC MUSHROOMS [GF]	12.0
roasted garlic & parsley	

SAUTÉED MIXED ASIAN GREENS [GF]	10.0
tossed in a garlic infused EVO	

POTATO AU GRATIN [GF]	10.0
baked medley of potatoes, butter, cream & cheese	

HOUSE WEDGES [V]	14.0
with sweet chilli & sour cream	

HOUSE CHIPS [V, GF]	12.0
with gravy & aioli	

→ SALADS.

CHICKEN CAESAR [GFO]	23.0
char-grilled chicken, creamy parmesan dressing, flat pancetta wafers & foccacia croutons topped with a poached egg	

SUPA SALAD [GF, VG]	20.0
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

→ BURGERS + WRAPS.

BUTTERMILK FRIED CHICKEN BURGER	23.0
with cos lettuce, fresh tomato, bacon, cheese & hot sauce, ranch aioli dressing served with chips	

BUTTERMILK FRIED CHICKEN WRAP	23.0
with cos lettuce, fresh tomato, red onion, bacon, cheese, hot sauce & ranch aioli dressing served with chips	

→ SHARING.

TASTING PLATTER [serves 2-3]	55.0
beef pierogi dumplings with sour cream beurre blanc & parmesan wafer, 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. trio of dips with warm pita	

→ LIL ONES.

CHICKEN NUGGETS	10.0
served with chips & tomato sauce	

FRIED FISH [GFO]	10.0
served with chips & tomato sauce	

CHICKEN SCHNITZEL	12.0
served with chips & tomato sauce add parmigiana topping + 2.0	

H+P PIZZA [GFO]	10.0
Barossa leg ham, pineapple & mozzarella cheese	

SPAGHETTI BOLOGNAISE	10.0
linguini pasta topped with rich beef & tomato bolognese sauce topped with parmesan	

JUNIOR SUNDAE	5.0
vanilla bean ice cream, milk chocolate topped with hundreds & thousands	

JUNIOR CHOCOLATE FONDUE [GF]	6.5
vanilla bean ice cream, milk chocolate with the choice of lollies or seasonal fruit	

→ DESSERTS.

HOUSEMADE ICE CREAM TRIO	10.0
see specials board for daily selections	

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, vanilla creme patissiere served with dark chocolate	

TIRA MISU	10.0
marscapone mousse, coffee-soaked sponge, whipped cream dusted with Belgian cocoa powder & chocolate shavings	

CITRUS & ALMOND TORTE [GF][VG]	10.0
Malibu coconut ice cream with orange syrup	

AFFOGATO [GFO]	12.0
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	

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