

# WARRADALE HOTEL

## STARTERS

- Garlic Baguette [V] 6.0  
garlic & parsley butter
- Soup of the Day 10.0  
served with cheesy sourdough
- Housemade Dips Trio [GFO][V] 16.0  
pumpkin & cashew, hummus, guacamole served with warm pita
- Beef Pierogi Dumplings 18.0  
mushroom ragout, sour cream beurre blanc & parmesan wafer
- W.A. Grilled Scallops [GF] [4 | 8] 18.0 |36.0  
served on the half shell with chu chee butter
- Fragrant Duck Spring Rolls [2] 16.0  
duck braised in master stock, with rice noodles & coriander  
served with a plum dipping sauce
- Oysters Natural [GF] [6 | 12] 18.0 |36.0  
served with fresh lime wedges
- Oysters Kilpatrick [GF] [6 | 12] 19.0 |38.0  
grilled with a spicy bbq sauce topped with Barossa speck

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## MAINS

- Blue Swimmer Crab & Prawn Fettuccine 38.0  
tossed with tomato, fresh chilli,  
Spanish onion, garlic & white wine  
finished with fresh herbs
- Barramundi Fillet [GFO] 36.0  
pan-fried, with a champagne & basil risotto  
roasted tomato & chilli dressing
- Garlic Prawns [GF] 32.0  
pan-fried in a garlic white wine cream sauce with  
spring onions served with steamed basmati rice  
& crispy shallots
- Chicken Breast Wellington 34.0  
with housemade chicken liver pâté,  
mushrooms, shallots, sautéed spinach  
& roasted chicken jus

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 | VGO - Vegan Option | GFO - Gluten Free Option

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## THE GRILL

All steaks are served with chips & roasted heirloom tomatoes.

Steaks are cooked to your liking with your choice of sauce; gravy, mushroom, pepper, diane or Argentinian chimmi churri [GF].

Eye Fillet Mignon [250g] 48.0  
wrapped in Barossa smoked speck  
Australian Black Angus, grass fed,  
200-day grain finished, marble score 2-3,  
farmed Darling Downs & Liverpool Plains

Scotch Fillet [300g] 46.0  
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

Add Side Garden Salad or 4.0  
Roasted Vegetables

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

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## SIDES

Garlic Mushrooms [GF] 12.0  
roasted garlic & parsely

Sautéed Mixed Asian Greens [GF] 10.0  
tossed in a garlic infused EVO

Potato Au Gratin [GF] 10.0  
baked potatoes, sliced onion  
butter, cream & cheese

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## CLASSICS

Curry of the Day [GFO] 29.0  
served with rice and naan

Roast of the Day [GF] 29.0  
served with gravy, seasonal vegetables & roast potatoes

Pasta of the Day 29.0  
housemade, see specials board for details

Seafood Combo [GFO] 30.0  
S+P squid & battered fish served with chips,  
house made caper tartare & lemon  
[grilled or crumbed available on request]

Australian Salt & Pepper Squid [GFO] 29.0  
served with chips, house made caper tartare & lemon

Coopers Beer Battered Hake Fish Fillets [GFO] 26.0  
served with chips, house made caper tartare & lemon  
[grilled or crumbed available on request]

Chicken Breast Schnitzel 26.0  
served with chips & choice of sauce  
[add parmigiana topping 4.0]

Porterhouse Schnitzel 29.0  
served with chips & choice of sauce  
[add parmigiana topping 4.0]

Eggplant Schnitzel[VG] 22.0  
served with chips & choice of sauce  
[add parmigiana topping 4.0]

Add Side Garden Salad or 4.0  
Roasted Vegetables

Buttermilk Fried Chicken Wrap 26.0  
with cos lettuce, fresh tomato, red onion, bacon, cheese & hot sauce,  
ranch aioli dressing served with chips

Buttermilk Fried Chicken Burger 26.0  
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

6.0 Gluten free bases available on request

3.0 Vegan mozzarella available on request

Extras available on request, charges apply

The Classic H&P 22.0  
smoked Barossa ham, pineapple

Vegetarian [V] [VGO] 25.0  
roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach topped with Woodside goat's curd

Cajun Spiced Char-Grilled Chicken 26.0  
cajun spiced chicken, doubled smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan

Wild Mushroom & Haloumi 25.0  
mixed wild mushrooms & haloumi, confit garlic with a herb aioli & rocket

Barossa Smokehouse 27.0  
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli

Margherita 23.0  
garden tomatoes, buffalo mozzarella topped with fresh basil

## SALADS

Chicken Caesar [GFO] 25.0  
chicken, parmesan dressing, flat pancetta wafers & foccacia crutons topped with a poached egg

Supa Salad [GF][VG] 23.0  
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 10.0  
served with chips & tomato sauce

Fried Fish [GFO] 10.0  
served with chips & tomato sauce

Chicken Schnitzel 12.0  
[add parmigiana topping 2.0]  
served with chips & choice of sauce

Ham & Pineapple Pizza [GFO] 10.0  
double smoked ham, pineapple & mozzarella

Spaghetti Bolognese 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 6.5  
vanilla bean ice cream, milk chocolate  
with the choice of lollies or seasonal fruit

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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 & vanilla creme  
patissiere served with dark chocolate
- Tira Misu 10.0  
marscarpone mousse, coffee-soaked sponge  
whipped cream, dusted with Belgium cocoa powder  
& chocolate shavings
- Housemade Ice Cream Trio 10.0  
see specials board for daily selections
- Citrus & Almond Torte [GF][VG] 10.0  
Malibu coconut ice cream  
with orange syrup
- 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
- 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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