

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

Shanghai Pork & Shrimp (i) Dumplings 18.0
with Chinese spinach & soy dipping sauce

Fragrant Duck Spring Rolls [2] 16.0
duck braised in master stock, with rice noodles & coriander
served with a plum dipping sauce

Katsu Crumbed Prawn Bao Buns (A) [2 | 4] 15.0 |30.0
with shredded onion & white cabbage
Tonkatsu ketchup & a Furikake nori seasoning

W.A. Grilled Scallops (A) [GF] [4 | 8] 18.0 |36.0
served on the half shell with chu chee butter

PASTA

All pasta is hand made
in-house daily on an Italian
Bottene press using Artisan
white flours, Adelaide Plains
olive oil, free range eggs, sea
salt & semolina

W.A. Crab & Australian Prawn Fettuccine (A) 40.0
tossed with tomato, fresh chilli,
Spanish onion, garlic & white wine
finished with fresh herbs

Fried Ricotta Gnocchi [V] 34.0
tossed with semi-dried Roma tomatoes, basil
fried garlic herb ciabatta crumb & fresh Fior di latte

Spinach Rigatte & Duck Ragout 36.0
rich duck & mushroom ragout, fried broccoli
topped with shaved Reggiano

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

Seafood Country of Origin | (A) Australian | (i) imported | (m) mixed

Public Holidays incur a surcharge of 15%

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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 [A] [GF] 14.0
six prawns pan fried in a rich garlic cream sauce

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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WARRADALE HOTEL MAINS

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

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

Catch of the Day POA
see specials board for details

Australian Garlic Prawns (A) 34.0
pan-fried in a garlic, white wine cream sauce
served with spring onions & steamed basmati rice
topped with crispy shallots

Seafood Combo (m) [GFO] 30.0
Australian S+P squid & battered South African hake served with chips,
house made caper tartare & lemon
[grilled or crumbed available on request]

Australian Salt & Pepper Squid (A) [GF] 29.0
served with chips, house made caper tartare & lemon

Coopers Beer Battered South African Hake Fish Fillets (i) [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 (i) [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 patisserie 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
with a selection of vintage, soft & blue cheeses, seasonal condiments, served with warm flat bread	

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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