

# WARRADALE HOTEL

## PLANT BASED OPTIONS MENU

Garlic Baguette 6.0  
garlic & parsley butter

Housemade Dips Trio [GFO][VG] 16.0  
pumpkin & cashew, hummus, guacamole served with warm pita

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

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

Margherita Pizza [VGO] 23.0  
garden tomatoes, buffalo mozzarella  
topped with fresh basil

Wild Mushroom & Haloumi Pizza [VGO] 25.0  
mixed wild mushrooms & haloum,  
confit garlic with a herb aioli & rocket

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

Garlic Mushrooms [GF] 12.0  
roasted garlic & parsley

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

Potato Au Gratin [GF] 10.0  
baked medley of potatoes,  
butter, cream & cheese

Add Side Garden Salad or 4.0  
Roasted Vegetables

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%