

SENIORS MENU

AVAILABLE AT LUNCH 7 DAYS 11.30 AM - 2.30PM

WARRADALE HOTEL

MAINS

All served with a dinner roll

Eye Fillet Steak (120gm) [GFO] 26.0 served with mash potatoes, seasonal roasted vegetables & your choice of sauce [gravy, diane, pepper or mushroom]	Roast Of The Day [GF] 21.0 served with seasonal roasted vegetables & gravy
Grilled SA Whiting Fillets (A)[2][GF] 26.0 served with chips, house tartare, lemon wedges & a garden salad [battered or crumbed available on request]	Coopers Ale Battered Fish Fillet (i) 19.0 served with chips, garden salad & house made caper tartare [grilled [gf] or crumbed available on request]
Garlic Prawns (A) [GF] 25.0 prawn cutlets sautéed in a creamy garlic white wine sauce served with steamed basmati rice	Chicken Schnitzel [150g] 19.0 served with chips, garden salad & your choice of sauce [gravy, diane, pepper or mushroom] [add parmigiana topping for 2.0]
Crumbed Lambs Brains 22.0 served with bacon, caramelised onion, mash potatoes, seasonal roasted vegetables & gravy	Beef Porterhouse Schnitzel [150g] 20.0 served with chips, garden salad & your choice of sauce [gravy, diane, pepper or mushroom] [add parmigiana topping for 2.0]
Pan-Fried Lambs Fry [GF] 20.0 served with bacon, caramelised onion, mash potatoes, seasonal roasted vegetables & gravy	

DESSERT

Add any dessert for 5.0

Housemade Profiteroles
filled with milk chocolate mousse & vanilla creme patissiere served with dark chocolate

Chocolate & Sticky Date Pudding
served with caramel sauce, fresh banana & vanilla bean ice cream

Tira Misu
marscarpone mousse, coffee-soaked sponge, whipped cream dusted with Belgian cocoa powder & chocolate shavings

Please advise staff of any allergies
GF - Gluten Free | GFO - Gluten Free Option Available
Seafood Country of Origin | (A) Australian | (i) imported | (m) mixed
Public Holidays incur a surcharge of 15%