

# 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
SHANGHAI PORK & SHRIMP DUMPLINGS (I) with Chinese spinach & soya dipping sauce	18.0
FRAGRANT DUCK SPRING ROLLS (2) duck braised in master stock, with rice noodles & coriander served with a plum dipping sauce	16.0
KATSU CRUMBED PRAWN BAO BUNS (A) (2   4) with shredded onion & white cabbage Tonkatsu ketchup & Furikake nori seasoning	15.0 / 30.0
W.A. GRILLED SCALLOPS (A) [GF] (4   8) served on the half shell with chu chee butter	20.0 / 40.0

## → PIZZAS.

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 [VGO] mixed wild mushrooms & haloumi, confit garlic with a herb aioli & 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 [VGO] garden tomatoes, buffalo mozzarella topped with fresh basil	23.0

## → PASTA.

W.A. CRAB & AUSTRALIAN PRAWN FETTUCCINI (A) tossed with tomato, fresh chilli, Spanish onion, garlic & white wine finished with fresh herbs	40.0
FRIED RICOTTA GNOCCHI [V] tossed with semi-dried Roma tomatoes, basil, a fried garlic herb ciabatta crumb & fresh Fior di latte	34.0
SPINACH RIGATTE & DUCK RAGOUT rich duck & mushroom ragout, fried broccoli topped with shaved Reggiano	36.0

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

## → MAINS.

ROAST OF THE DAY (see specials board) [GF]	27.0
CURRY OF THE DAY (see specials board) [GF]	27.0
CATCH OF THE DAY (see specials board)	POA
SEAFOOD COMBO [GFO] (M) S+P squid (A) & battered hake fish (i) served with chips, house made caper tartare & lemon grilled or crumbed on request. add garden salad +4.0	28.0
AUSTRALIAN SALT & PEPPER SQUID (A) [GF] served with chips, house made caper tartare & lemon add garden salad +4.0	27.0
AUSTRALIAN GARLIC PRAWNS (A) [GF] pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots	34.0
COOPERS BEER BATTERED SOUTH AFRICAN HAKE FISH FILLETS (I) [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 aioli 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	14.0

→ 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

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%

→ WARRADALEHOTEL.COM.AU



# 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 (A) [GF]	14.0
6 prawns pan-fried in a rich garlic cream sauce	

GARDEN SIDE SALAD [V][GF] OR ROAST SEASONAL VEGETABLES [V][GF]	4.0
---	-----

## → 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
Shanghai pork & shrimp dumplings (i) with Chinese spinach & soya dipping sauce, 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	

→ KITCHEN OPEN 11:30AM DAILY  
TILL 8:30PM SUN - THURS  
TILL 9:00PM FRI - SAT

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%

