

TAVERN MENU. ↙

PLEASE NOTIFY OUR STAFF OF ANY
DIETARY REQUIREMENTS

→ STARTERS & TO SHARE.

GARLIC BAGUETTE (V) garlic & parsley butter	6.0
HOUSEMADE DIPS TRIO (GFO)(V) pumpkin & cashew, hummus, guacamole served with warm pita	16.0
CHIPS BASKET (V) (GF) served with aioli & gravy	12.0
WEDGES BASKET (V) served with sour cream & sweet chilli	14.0
SHANGHAI PORK & SHRIMP DUMPLINGS (I) with Chinese spinach & soy 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
TASTING PLATTER [serves 2-3] Shanghai pork & shrimp dumplings (I) with Chinese spinach & soy 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	55.0

→ PIZZAS.

TOMATO OR BBQ BASE TOPPED WITH AUSTRALIAN CHEDDAR CHEESE	
THE CLASSIC H&P Barossa leg ham & pineapple	20.0
VEGETARIAN (V, VGO) roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach with Woodside goat's curd	23.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced grilled chicken, double smoked bacon Spanish onion, vine ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan	24.0
WILD MUSHROOM & HALOUMI (V, VGO) mixed wild mushrooms & haloumi, confit garlic with a herb aioli & rocket	23.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni Spanish onion topped with fresh chilli	25.0
MARGHERITA (V, VGO) garden tomatoes, buffalo mozzarella topped with fresh basil	21.0
Gluten-free base add 6.0 Vegan mozzarella add 3.0	

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→ CLASSICS.

BUTTERMILK FRIED CHICKEN BURGER with cos lettuce, fresh tomato, bacon, cheese, hot sauce & ranch aioli dressing served with chips	22.0
BUTTERMILK FRIED CHICKEN WRAP with cos lettuce, fresh tomato, red onion, bacon, cheese, hot sauce & ranch aioli dressing served with chips	22.0
COOPERS BEER BATTERED FISH & CHIPS (I) served with chips, house made parsley & caper tartare with lemon	22.0
SEAFOOD COMBO (M) S+P squid (A) & battered fish (i), served with chips, house made parsley & caper tartare with lemon	26.0
SALT & PEPPER AUSTRALIAN SQUID (GF) (A) served with chips, house made parsley & caper tartare with lemon	25.0
CHICKEN BREAST SCHNITZEL served with chips & your choice of sauce (parmigiana add 4.0)	22.0
PORTERHOUSE SCHNITZEL served with chips & your choice of sauce (parmigiana add 4.0)	25.0
EGGPLANT SCHNITZEL (V) served with chips & your choice of sauce (parmigiana add 4.0)	18.0
BUTTERMILK FRIED CHICKEN BASKET served with chips, apple & kohlrabi slaw with ranch dressing & hot sauce	18.0
GARDEN SIDE SALAD (V) OR ROAST SEASONAL VEGETABLES (V)	3.0

→ SALAD.

CHICKEN CAESAR (GFO) char-grilled chicken, with a creamy parmesan dressing flat pancetta wafers & foccacia crutons, topped with a poached egg	23.0
SUPA SALAD (GF, VGO) 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	22.0 6.0

→ KITCHEN OPEN 11:30AM - 8:30PM
PLEASE ADVISE STAFF OF 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) - AUS
(I) - IMPORTED | (M) MIXED

PUBLIC HOLIDAYS INCUR A SURCHARGE OF 15%

