

# 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
W.A. GRILLED SCALLOPS (A) [GF] (4   8) served on the half shell with chu chee butter	18.0 / 36.0
OYSTERS NATURAL (A) [GF] (6   12) served with fresh lime wedges	18.0 / 36.0
OYSTERS KILPATRICK (A) [GF] (6   12) served with a spicy bbq sauce topped with Barossa speck	19.0 / 38.0

## → PIZZAS.

gluten-free base add 6.0  
vegan mozzarella add 3.0

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

→ 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%

## → SHARING.

TASTING PLATTER [serves 2-3] Shanghai pork & shrimp dumplings (i) with Chinese spinach & soya dipping sauce, truss 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
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## → SIDES.

GARLIC MUSHROOMS [GF] roasted garlic & parsley	12.0
SAUTÉED MIXED ASIAN GREENS [GF] tossed in a garlic infused EVO	10.0
POTATO AU GRATIN [GF] baked medley of potatoes, butter, cream & cheese	10.0
HOUSE WEDGES [V] with sweet chilli & sour cream	14.0
HOUSE CHIPS [V, GF] with gravy & aioli	12.0

## → BURGERS + WRAPS.

BUTTERMILK FRIED CHICKEN BURGER with cos lettuce, fresh tomato, bacon, cheese & ranch dressing served with chips	23.0
BUTTERMILK FRIED CHICKEN WRAP with cos lettuce, fresh tomato, red onion, bacon, cheese & ranch dressing served with chips	23.0
DOUBLE BEEF CHEESEBURGER with house-made beef patties, cheese, pickles, tomato sauce & aioli served with chips	24.0

## → SALADS.

CHICKEN CAESAR [GFO] char-grilled chicken, creamy parmesan dressing, flat pancetta wafers & foccacia croutons topped with a poached egg	23.0
SUPA SALAD [GF, VG] 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	20.0 6.0

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# MENU. ←

PLEASE NOTIFY OUR STAFF OF ANY  
DIETARY REQUIREMENTS.

## → MAINS.

W.A. CRAB & AUSTRALIAN PRAWN LINGUINI (A)	40.0
tossed with tomato, fresh chilli, Spanish onion, garlic & white wine finished with fresh herbs	
FRIED RICOTTA GNOCCHI [V]	32.0
tossed with semi-dried Roma tomatoes, basil, fried garlic herb ciabatta crumb & fresh Fior di latte	
BRAISED LAMB SHANK PIE	34.0
puff pasty lid, served with parsnip & potato mash, green peas & savoy cabbage	
HERB & PARMESAN CRUMBED PORK CUTLET	36.0
with a kipfler potato & artichoke terrine, served with green tomato chutney	
AUSTRALIAN GARLIC PRAWNS (A) [GF]	34.0
pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots	

## → CLASSICS.

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)	28.0
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	
AUSTRALIAN SALT & PEPPER SQUID (A) [GF]	27.0
served with chips, house made caper tartare & lemon add garden salad +4.0	
COOPERS BEER BATTERED HAKE FISH FILLETS (I) [GFO]	24.0
served with chips, house made caper tartare & lemon grilled or crumbed on request add garden salad +4.0	
CHICKEN BREAST SCHNITZEL	24.0
served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	
PORTERHOUSE SCHNITZEL	27.0
served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	
EGGPLANT SCHNITZEL [VG]	20.0
served with chips & choice of sauce. add parmigiana topping +4.0 add garden salad +4.0	
BUTTERMILK CHICKEN BASKET	20.0
served with an apple kohlrabi slaw, chips, hot sauce & ranch aoli dressing	

### → SAUCES [GF]

gravy, mushroom, diane, pepper or Argentinian chimmi churri

ADD SIGNATURE PRAWN SAUCE [GF]	14.0
6 prawns pan-fried in a rich garlic cream sauce	

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## → THE GRILL.

EYE FILLET MIGNON [250g]	48.0
wrapped in Barossa smoked speck New Zealand Aberdeen Angus, grass-fed, 200-day grain finished, marble score 4-5	
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	

all steaks are served with chips & roasted truss 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

## → 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, Drambue, Tia Maria, Cointreau or Kahlua served with choice of	

