WARRADALE.

STARTERS

Garlic Baguette [V] — **9.0**
garlic & parsley butter

Soup of the Day [GFO] — **15.0**
served with cheesy sourdough

Housemade Dips Trio [V GFO] — **22.0**
porcini mushroom & black garlic, hummus, poppy seed skordalia
served with warm pita

Cheese & Spring Onion Croquettes [V] — **22.0**
served with tomato & mustard seed kasundi chutney

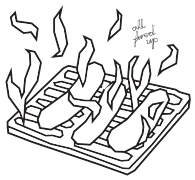
Potato & Pea Samosas [VG] — **22.0**
served with mint & tamarind chutney

Fried Zucchini, Sweetcorn & Haloumi Fritters [V] — **24.0**
served with Adelaide Hills goats curd

Oysters Natural [A GF] — **[6] 28.0 | [12] 50.0**
served with fresh lemon wedges

Oysters Kilpatrick [A GF] — **[6] 30.0 | [12] 55.0**
served with a spicy bbq sauce topped with Barossa speck

THE GRILL



Eye Fillet Mignon, 250g — **55.0**
wrapped in Barossa smoked speck Australian Black Angus,
grass fed, 200-day grain finished, marble score 3, farmed SA

Scotch Fillet, 300g — **52.0**
Australian Black Angus, grass fed, 200-day grain finished,
marble score 2-3, farmed Gipsland VIC

All steaks are cooked to your liking, served with chips & garden salad.

Sauces [GF] — **4.0**

gravy, mushroom, pepper, Diane or Argentinian chimichurri

Toppings [GF] — **15.0**

Prawn [I] Signature Sauce
six prawns pan fried in a rich garlic cream sauce

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VG: Vegan
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Seafood Country of Origin
A: Australian
I: Imported
M: Mixed

15% Public Holidays surcharge
1.9% Amex surcharge

WARRADALE.

MAINS

Garlic Prawns I GF — 35.0
pan-fried in a garlic, white wine cream sauce served with spring onions & steamed basmati rice topped with crispy shallots

Asian Style Pork Belly Bowl GF — 36.0
master stock braised pork belly, steamed flat rice noodles, sauteed greens tossed in a sticky black vinegar glaze

Char Grilled & Marinated Squid Salad I GF — 38.0
blackened pineapple, jalepeno & red onion salsa with crispy crushed white kipfler potatoes

Pan Seared Deep Sea Perch A GF — 42.0
with sauteed seasonal greens, steamed new potatoes, herbs, beurre blanc sauce, topped with salmon roe caviar

Pumpkin & Ricotta Ravioli V — 34.0
sun-dried tomato, cream, roasted capsicum & baby spinach

CHEF'S DAILY

Curry of the Day GFO — 34.0
served with rice and roti

Roast of the Day GFO — 34.0
served with gravy, seasonal vegetables & roast potatoes

Pasta of the Day — 34.0
see specials board for details

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WARRADALE.

CLASSICS

Seafood Combo M GFO — **35.0**
Australian S+P squid & battered hake (i) served with chips, garden salad, house made caper tartare & lemon [grilled or crumbed available on request]

Australian Salt & Pepper Squid A GF — **33.0**
served with chips, garden salad, house made caper tartare & lemon

Coopers Beer Battered Hake Fish Fillets I GFO — **30.0**
served with chips, garden salad, house made caper tartare & lemon [grilled or crumbed available on request]

Buttermilk Fried Chicken Wrap — **28.0**
with cos lettuce, fresh tomato, red onion, cheese & ranch dressing served with chips
add streaky bacon — **2.0**

Buttermilk Fried Chicken Burger — **28.0**
with cos lettuce, fresh tomato, cheese & ranch dressing served with chips
add streaky bacon — **2.0**

Grilled Wagyu Beef Burger — **28.0**
with cos lettuce, fresh tomato, American cheese, pickles, mayonnaise & tomato sauce, served with chips
add streaky bacon — **2.0**

Chicken Breast Schnitzel — **30.0**
served with chips & garden salad

Porterhouse Schnitzel — **33.0**
served with chips & garden salad

SAUCES →

[GF] Gravy, Pepper, Mushroom, Diane, Argentinan Chimmi Churri — **4.0**

Parmigiana — **4.0**

Creamy Garlic Prawn I — **15.0**

SHARE →

Chips Plate GF — **16.0**

Seasonal Roast Vegetables V GF — **12.0**

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PIZZAS

All pizzas have the option of a tomato or bbq base topped with Australian tasty cheese.
Extras available on request, charges apply

The Classic H&P **26.0**
smoked Barossa ham, pineapple

Vegetarian V VGO **29.0**
roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach topped with Woodside goat's curd

Cajun Spiced Char-Grilled Chicken **30.0**
cajun spiced chicken, doubled smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan

Mediterranean Lamb **30.0**
pulled lamb shoulder, onions, tomato, cumin, chilli flakes, parsley, smoked paprika topped with Greek yoghurt

Barossa Smokehouse **32.0**
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli

Margherita V VGO **27.0**
garden tomatoes, buffalo mozzarella topped with fresh basil

gluten free bases **6.0**

vegan mozzarella **3.0**

SALADS

Chicken Caeser GFO **28.0**
chicken, parmesan dressing, barossa smoked bacon & foccacia crutons topped with a poached egg

Moroccan Cous Cous & Chickpea Salad VG GF **28.0**
Medjool dates, coriander, mint, blood orange,
tossed with roasted sesame, pistachio, cumin seeds & pomegranate

add Danish feta GF **6.0**

add grilled haloumi GF **6.0**

add grilled chicken GF **6.0**

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LIL' ONES

All lil' meals are served with a complimentary soft drink or juice & include an activity pack. Available to children 12 years and under.

Chicken Nuggets 12.0
served with chips & tomato sauce

Fried Fish I GFO 12.0
served with chips & tomato sauce

Chicken Schnitzel 13.0
[add parmigiana topping 2.0] served with chips & choice of sauce

Ham & Pineapple Pizza GFO 12.0
double smoked ham, pineapple & mozzarella

Spaghetti Bolognaise 12.0
spaghetti pasta topped with rich beef & tomato bolognaise sauce topped with parmesan

Junior Sundae GFO 6.5
vanilla bean ice cream, milk chocolate, wafer topped with hundreds & thousands

Junior Chocolate Fondue GFO 7.5
vanilla bean ice cream, milk chocolate with the choice of lollies or seasonal fruit

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DESSERTS

Chocolate & Sticky Date Pudding 15.0
served with caramel sauce, fresh banana & vanilla bean ice cream

House Made Profiteroles 16.0
filled with milk chocolate mousse & vanilla creme patissiere
served with dark chocolate

Tiramisu 16.0
marscapone mousse, coffee-soaked sponge, whipped cream,
dusted with Belgium cocoa powder & chocolate shavings

Chocolate & Salted Caramel Delice GF 16.0
almond biscuit, chocolate mousse, salted caramel mousse
topped with chocolate ganache

Housemade Icecream Trio GFO 15.0
see specials board for daily selections

Affogato GF 20.0
vanilla bean ice cream, espresso shot & a choice of Baileys, Frangelico, Drambuie, Tia Maria, Cointreau or Kahlua, served with choice of milk or dark chocolate shot

COFFEE & TEA →

Cappuccino, Café Latté, Flat White	**6.5 (Cup) | 7.5 (Mug)**
Long Black, Short Black, Machiatto	**6.5 (Cup) | 7.5 (Mug)**
Mocha, Hot Chocolate, Chai Latte	**8.0 (Mug)**
English Breakfast, Earl Grey, Peppermint, Green, Chamomile	**6.5 (Cup)**

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