

TAVERN MENU. ↙

→ STARTERS.

GARLIC BAGUETTE (v) baked with a garlic & parsley butter	5.0
SOUP OF THE DAY served with cheesy foccacia	8.0
HOUSEMADE HOMMUS & BREAD TRIO served with vin cotto & poached fig compote	16.0
COFFIN BAY NATURAL OYSTERS (6 / 12) served with fresh lemon wedges	15.0 / 30.0
COFFIN BAY KILPATRICK OYSTERS (6 / 12) grilled with a spicy bbq sauce topped with Barossa speck	16.0 / 32.0

→ SALADS.

CHICKEN CAESAR (gf on request) char-grilled chicken, with a creamy parmesan dressing flat pancetta wafers & foccacia crutons, topped with a poached egg	20.0
SUPA SALAD (gf)(v) baby sprouts, soy beans, quinoa, lentils, Spanish onion, roasted pear, baby spinach, cucumber, kohlrabi, almond crumb, saute broccolini, green beans tossed in a roasted leek & sherry vinegar dressing	20.0
ADD GRILLED CHICKEN OR PRAWN CUTLETS	6.0

→ PIZZAS.

TOMATO OR BBQ BASE	
THE CLASSIC H&P virginian ham, pineapple, aged cheddar & mozzarella	17.5
VEGETARIAN (vegan on request) roasted pumpkin, heirloom tomatoes, char-grilled capsicum, kalamata olives, baby spinach topped with Woodside goat's curd, aged cheddar & mozzarella	19.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced grilled chicken, double smoked bacon Spanish onion, vine ripened tomatoes, aged cheddar & mozzarella topped with Caesar dressing, fresh rocket & shaved parmesan	21.5
BAROSSA SMOKEHOUSE Barossa smoked chorizo, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni Spanish onion, aged cheddar & mozzarella topped with fresh chilli	21.0
TOMATO & BASIL. (V)	18.5

→ KITCHEN OPEN 11:30AM - 8:30PM

→ CLASSICS.

BEEF, CHEESE & BACON BURGER with butter lettuce, smokey tomato sauce served with fries & zuni pickle	17.0
BUTTERMILK FRIED CHICKEN BURGER with bacon, cheese, lettuce, tomato & hot sauce on a toasted white bun with fries	18.0
MUSHROOM & HALOUMI BURGER (v) garlic roasted mushrooms & grilled haloumi with lettuce, tomato, caramelised onion, tomato katsundi (spicy tomato relish) with sweet potato wedges	18.0
COOPERS BEER BATTERED FISH & CHIPS served with chips, house made parsley & caper tartare with lemon	18.0
SALT & PEPPER AUSTRALIAN SQUID & COOPERS BEER BATTERED FISH COMBO served with chips, house made parsley & caper tartare with lemon	22.0
SALT & PEPPER AUSTRALIAN SQUID (gf on request) served with chips, house made parsley & caper tartare with lemon	21.0
CHICKEN BREAST SCHNITZEL served with chips & your choice of sauce (parmigiana add 3.0)	18.0
PORTERHOUSE SCHNITZEL served with chips & your choice of sauce (parmigiana add 3.0)	19.0
BUTTERMILK FRIED CHICKEN BASKET served with chips, an apple & kohlrabi slaw with ranch dressing & hot sauce	15.0
CHIPS BASKET (v) (gf on request) served with aioli & gravy	10.0
WEDGES BASKET (v) served with sour cream & sweet chilli	12.0
SWEET POTATO WEDGES (v) served w/ sour cream & sweet chilli	14.0
GARDEN SIDE SALAD (v) OR ROAST SEASONAL VEGETABLES (v)	3.0

→ THE GRILL.

MIXED GRILL beef brisket, cajun spiced chicken, house made rissoles chorizo sausage, bacon, grilled tomato & fried egg	26.0
SCOTCH FILLET (300g) grass-fed, 100-day grain finished, marble score 3 - 4	34.0
SIGNATURE SAUCES → GRAVY, MUSHROOM, DIANE PEPPER OR ARGENTINIAN CHIMMI CHURRI	

All steaks are cooked to your liking & served with golden
chips. We recommend Medium Rare.

→ WARRADALEHOTEL.COM.AU



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