

# HOTEL WARRNAMBOOL

## DINING MENU



### LUNCH

Today's soup	\$8.00
Tomato, garlic, fresh basil pizza bread	\$10.00
Fetta, bocconcini, pesto, parmesan pizza bread	\$10.00
Caramelised onion, garlic, cheese pizza bread	\$10.00
Fresh oysters - baked in garlic with puff pastry, Kilpatrick or natural (each)	\$2.50
Chicken caesar salad	\$17.00
House made dips, wood fired pizza crusts	\$15.00
Lamb and fetta fillos with cous cous salad	\$15.00
House made gnocchi, blue cheese, prosciutto, cream leek sauce	\$20.00
Fresh fish of the day, gratin potato, aioli, seasonal vegetables	\$21.00
Herb crusted calamari, chips, salad, tartare sauce	\$17.00
Candied tomato and basil tart, goats cheese, caramelised onion salad	\$14.00
Smoked salmon stack	\$18.00
Stir fry of beef, chicken, vegetables, sweet chilli, soy, rice	\$18.00
Slow roasted porterhouse, gratin potato, seasonal vegetables, choice of bacon and mushroom, peppercorn, diane sauces	\$22.00
Deep fried flake, chips, salad	\$18.00
Silverside, mash, greens	\$17.00
Thai green curried prawns, jasmine rice	\$16.00
Open spicy chicken souvlaki, Greek salad, herb yoghurt	\$15.00
Mushroom risotto cakes, pesto cream, roquette salad	\$15.00

### WOOD FIRED PIZZA

Ham, cheese, pineapple	\$17.00
Chicken caesar	\$19.00
Garlic prawns, pinenuts, salami, red onion, cheese	\$19.00
Eggplant, fetta, capsicum, onion, pesto, pumpkin, zucchini	\$19.00

### DINNER

#### WOOD FIRED BREADS

Pepperoni, cheese, tomato	\$11.00
Caramelised onion, garlic, cheese	\$11.00
Tomato, garlic, fresh basil	\$11.00
Fetta, pesto, bocconcini, parmesan	\$11.00
Seeded mustard, olives, cheese, tomato concasse	\$11.00

### APPETISERS

Soup O.T.D ever-changing	\$8.00
Dips plate served with fired pizza crusts	\$15.00
Mezze plate - selection of gourmet dips, marinated vegetables, meats and wood fired bread (evening only)	\$15.00
Fresh oysters served natural, oven baked in garlic with puff pastry or Kilpatrick (each)	\$2.50
Thai green curried prawns with jasmine rice	e \$14.00 m \$26.00
Risotto cakes - mushroom risotto cakes, pesto cream, roquette salad	\$15.00
Candied tomato and basil tart, goats cheese, caramelised onion	\$15.00
Smoked salmon stack	\$18.00

### MAINS

Almond crumbed chicken breast, gratin potato, seasonal vegetables, cream sauce	\$25.00
Slow roasted scotch fillet, potato rosti, tomato, shallots, red wine jus, crisp prosciutto	\$20.00
Fresh F.O.D prawn and zucchini risotto, roast capsicum sauce, roquette salad	\$28.00
Seafood chowder	\$23.00
North African kid goat curry, jasmine rice	\$24.00
Western Plains pork loin, porcini risotto, vanilla bean jus, roquette salad	\$28.00
House made gnocchi, blue cheese and prosciutto, cream leek sauce	\$24.00
Braised lamb cassoulet, pappardelle, aioli, parmesan	\$24.00

### WOOD FIRED GOURMET PIZZAS

Ham, cheese, pineapple	\$18.00
Eggplant, fetta, capsicum, onion, zucchini, pesto	\$20.00
Garlic prawns, red onion, pinenuts, spicy salami	\$20.00
Marinated chicken caesar pizza	\$20.00
Savoury lamb, bacon, potato, tomato relish and cracked pepper	\$20.00
Virginian ham, mushroom, semi dried tomatoes and brie	\$20.00

### WOOD FIRED CALZONE

Calzone No.1 Filled with cornish tastes, potato, pumpkin, parsnip, swede, corn, peas, carrot, cabbage and pepper	\$22.00
Calzone No. 2 Filled with cajun chicken, pesto, red onion, capsicum and bacon	\$22.00
Calzone No. 3 Filled with salami, ham, caramelised onion, chilli, olives and spinach	\$22.00

Daily specials are available