

KITCHEN
 lunch 7 days *Open* midday - 2pm



Mon-Sat Dinner 5pm-8:30pm
 KITCHEN *Open* Sunday Dinner 5pm-8pm

LIGHTER OPTIONS

OYSTERS natural or kilpatrick <i>D/F G/F</i>	5
CHIPS aioli <i>D/F</i>	10
WEDGES sour cream & sweet chilli	14
SOUP with house-made bread	14
FISH TACOS battered flathead, soft tortilla, coleslaw & tartar sauce (2)	18
MAC & CHEESE CROQUETTES roquette salad & smoky bbq sauce (3) <i>V</i>	18
BEEF CARPACCIO horseradish cream, parmesan & crisps	26
GIN CURED SALMON fennel & roquette salad & salsa verde <i>G/F</i>	26
STICKY BBQ PORK RIBS apple slaw	28

SALADS

CLASSIC GREEK mixed leaves, tomato, cucumber, red onion, fetta, olives & vinaigrette <i>V G/F</i>	16	<i>add grilled chicken</i>	7
CLASSIC CAESAR cos lettuce, bacon, croutons, parmesan, caesar dressing, poached egg & anchovies*	20	<i>add grilled chicken</i>	7
ROASTED PUMPKIN SALAD goats cheese, mushroom, walnut, roquette & vinaigrette <i>V G/F</i>	20	<i>add grilled chicken</i>	7
THAI BEEF SALAD seared beef, cucumber, cos lettuce, onion, tomato, green paw paw, chilli, peanuts, mint, coriander & thai dressing <i>G/F</i>	28		

WOOD FIRE PIZZA BREADS

GARLIC mozzarella*	16
PANCETTA garlic, concasse, rosemary, mozzarella & sea salt *	18
PEPPERONI chilli & mozzarella*	18
POTATO rosemary, bechamel, mozzarella <i>V</i>	18
THE TGB tomato, garlic, fresh basil & buffalo mozzarella <i>V*</i>	18

GRILL

COORONG PORTERHOUSE green salad & chips <i>peppercorn, diane or creamy mushroom sauce G/F</i>	48
COORONG EYE FILLET green salad, pommes frites, café de paris butter <i>G/F</i>	55

PUB CLASSICS

FISH & CHIPS beer battered local flake, chips, salad & tartar sauce	28	
		<i>half serve</i> 20
HERB CRUSTED SALT & PEPPER SQUID chips, salad & aioli <i>D/F</i>	28	
		<i>half serve</i> 20
SILVERSIDE mash, greens & mustard sauce <i>G/F</i>	29	
		<i>half serve</i> 20
SPICY CHICKEN BURGER kimchi slaw, bacon, cheese, sriracha aioli & chips	28	
CHICKEN SCHNITZEL mash, bacon, peas & gravy	29	
CHICKEN PARMIGIANA chips & salad	32	

MAINS

RISOTTO pea, basil, spinach & pecorino <i>V G/F</i>	36	
		<i>add prawns</i> 10
ALMOND CRUMBED CHICKEN BREAST sweet potato puree, chat potatoes, greens & mustard sauce	38	
HOUSE-MADE GNOCCHI roasted pumpkin, sage, pinenuts & garlic cream <i>V</i>	38	
PANKO CRUMBED PORK CUTLET chat potatoes, waldorf salad & jus	40	
ROASTED DUCK BREAST carrot puree, chat potatoes, orange fennel salad & pomegranate molasses <i>G/F</i>	55	

WOOD FIRE PIZZAS

HAM & PINEAPPLE mozzarella*	26
HERB ROASTED PUMPKIN fetta, sage caramelised onion, spinach & walnuts <i>V*</i>	26
SALAMI mushrooms, olives, tomato, parsley & anchovies *	29
BUFFALO CHICKEN red onion, capsicum, mozzarella, spring onion & ranch dressing	31
CHICKEN CAESAR marinated chicken, garlic, bacon, topped with cos lettuce, parmesan, caesar dressing & anchovies *	31
GREEK STYLE BRAISED LAMB spinach, olives, capsicum, red onion, fetta & tzatziki *	31
GARLIC PRAWNS roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette *	33

DESSERT

APPLE & CINNAMON CRUMBLE double cream & vanilla ice-cream *	18
BRULÉE vanilla ice-cream <i>G/F</i>	18
MINI PAVLOVA berries, raspberry gel, passionfruit & cream <i>G/F</i>	18
STICKY DATE PUDDING hot toffee sauce & double cream *	18

V VEGETARIAN **G/F** GLUTEN FREE **D/F** DAIRY FREE * CAN BE GLUTEN FREE
 SOME MENU ITEMS MAY CONTAIN GLUTEN, DAIRY & OTHER ALLERGENS.
 DISHES ARE PREPARED IN THE SAME KITCHEN & WE CANNOT GUARANTEE CROSS CONTAMINATION.
 IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE ADVISE STAFF.

Welcome to the
Warrny!



"The Warrnambool Hotel (Evening Lights)"
Anne M Deacon