

LIGHTER OPTIONS

FOCACCIA warmed house-made with oil & balsamic vinegar (DF,V,VG)	7
OYSTERS natural, kilpatrick or miso butter (GF,DFO)(A)	6
CHIPS aioli (DF,V)	10
WEDGES sour cream & sweet chilli (V)	14
ARANCINI pumpkin & goats cheese filling with roquette salad & aioli (3)(V)	18
BRUSCHETTA house-made focaccia with tomato, onion, basil, whipped goats cheese & basil oil (2) (VGO,DFO)	19 23
	add prosciutto
KARAAGE CHICKEN TACOS corn salsa & chipotle BBQ sauce (2)	20

WOOD FIRE PIZZA BREADS

GARLIC mozzarella (V,GFO)	13
MUSHROOM garlic butter roasted field mushroom,mozzarella & italian glaze (V,GFO)	19
PANCETTA garlic, napoli, rosemary, mozzarella & sea salt (GFO)	19
PEPPERONI chilli & mozzarella (GFO)	19
THE TGB napoli, garlic, mozzarella topped with fresh basil & buffalo mozzarella (V,GFO)	19

WOOD FIRE PIZZAS

HAM & PINEAPPLE mozzarella (GFO)	26
HERB ROASTED PUMPKIN feta, mozzarella, pesto, spinach & walnuts (V,GFO)	26
SALAMI mushrooms, olives, tomato, mozzarella, parsley & anchovies (GFO)(I)	29
BUFFALO CHICKEN red onion, capsicum, mozzarella, spring onion & ranch dressing (GFO)	33
CHICKEN CAESAR marinated chicken, garlic, bacon, mozzarella topped with cos lettuce, parmesan, caesar dressing & anchovies (GFO)(I)	33
GREEK STYLE BRAISED LAMB olives, capsicum, red onion, feta, mozzarella & tzatziki (GFO)	33
PROSCIUTTO napoli & mozzarella topped with roquette, buffalo mozzarella & balsamic glaze (GFO)	33
GARLIC PRAWNS roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette (GFO)(I)	35

FROM THE GRILL

COORONG PORTERHOUSE broccolini, baby carrots, rosti, confit tomatoes, cafe de paris butter (GFO,DFO)	48
COORONG SCOTCH FILLET broccolini, baby carrots, rosti, confit tomatoes, cafe de paris butter (GFO,DFO)	54
COORONG EYE FILLET broccolini, baby carrots, rosti, confit tomatoes, cafe de paris butter (GFO,DFO)	58

SALADS

ROASTED BEETROOT SALAD roasted beetroot, roquette, red onion & whipped goats cheese (V,GF,DFO,VGO)	20	add grilled chicken or prawns (I)	9
CLASSIC CAESAR cos lettuce, bacon, garlic croutons, parmesan, anchovies, caesar dressing & poached egg (GFO)(I)	22	add grilled chicken or prawns (I)	9
ROASTED PUMPKIN SALAD whipped goats cheese, honey walnuts, roquette, vinaigrette & balsamic glaze (V,GF,DFO,VGO)	22	add grilled chicken or prawns (I)	9
THAI BEEF SALAD seared beef, cucumber, cos lettuce, onion, tomato, green papaya, chilli, peanuts, coriander & thai dressing (N,DF,GF)	29		

PUB CLASSICS

FISH & CHIPS beer battered local flake, chips, salad & tartar sauce (DF)(I)	29	half serve	21
HERB CRUSTED SALT & PEPPER SQUID chips, asian slaw & sweet soy dressing (DF)(I)	29	half serve	21
SILVERSIDE mash, greens & creamy mustard sauce (GF)	29	half serve	21
BEEF BURGER house-made 200g beef patty, cheese, tomato, iceberg lettuce, onion, tomato sauce, american mustard, chips & aioli	29		
CHICKEN FILO chicken, mozzarella & leek, chips & salad	30		
CHICKEN SCHNITZEL mash, bacon, peas & gravy	30		
CHICKEN PARMA chips & salad	33		

MAINS

RISOTTO wild mushroom, leek, spinach, pecorino & truffle oil (V,GF,DFO,VGO)	36	add chicken or prawns (I)	9
HOUSE-MADE GNOCCHI sundried tomato, capers, olives, basil oil & parmesan crisp (V)	38	add salami	
RAGU 12hr braised beef short rib, house-made pasta & parmesan (DFO)	38		
CRISPY SKIN PORK BELLY cauliflower puree, baby carrots, broccolini, chats & jus (GF)	40		
ALMOND CRUMBED CHICKEN BREAST sweet potato puree, chat potatoes, greens & creamy mustard sauce (N)	42		

EXTRA SAUCES creamy mustard, diane, hollandaise, gravy, mushroom, peppercorn, red wine jus (GF)	2
GLUTEN FREE BASES available for both pizza breads & pizzas	2

SEAFOOD ORIGIN

A

AUSTRALIAN

I

IMPORTED

M

MIXED

Lunch 7 days
Midday-2pm

KITCHEN
Open

Mon-Sat Dinner
5pm-8:30pm
Sunday 5pm-8pm

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM, BUT AS OUR MENU IS
PREPARED FRESHLY IN KITCHEN, THERE MAY BE TRACE ALLERGENS

GF

GLUTEN FREE

DF

DAIRY FREE

V

VEGETARIAN

VG

VEGAN

N

CONTAINS NUTS

GFO

GLUTEN FREE
OPTION

DFO

DAIRY FREE
OPTION

VO

VEGETARIAN
OPTION

VGO

VEGAN
OPTION

Welcome to the
Warrny!



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