

LIGHTER OPTIONS

FOCACCIA warmed house-made with oil & balsamic vinegar (DF, V, VG)	7
OYSTERS natural, kilpatrick or miso butter (GF, DFO)	6
CHIPS aioli (DF, V)	10
FRIED OLIVES with sundried tomato, roasted capsicum, feta & almond	12
WEDGES sour cream & sweet chilli (V)	14
BRUSCHETTA house-made focaccia with tomato, onion, basil, whipped goats cheese & basil oil (2) (VGO, DFO) add prosciutto	19 23
KARAAGE CHICKEN TACOS corn salsa & chipotle BBQ sauce (2)	20
CROQUETTES potato, leek, chorizo, manchego filling with roquette salad & chipotle aioli (3)	20
BRAISED PORK BELLY BITES XO glaze, shaved apple & cabbage slaw (3) (GFO)	25

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 tomato, garlic, fresh basil & buffalo mozzarella (V, GFO)	19

WOOD FIRE PIZZAS

HAM & PINEAPPLE mozzarella (GFO)	26
HERB ROASTED PUMPKIN feta, pesto, spinach & walnuts (V, GFO)	26
SALAMI mushrooms, olives, tomato, parsley & anchovies (GFO)	29
BUFFALO CHICKEN red onion, capsicum, mozzarella, spring onion & ranch dressing (GFO)	33
CHICKEN CAESAR marinated chicken, garlic, bacon, topped with cos lettuce, parmesan, caesar dressing & anchovies (GFO)	33
GREEK STYLE BRAISED LAMB olives, capsicum, red onion, feta & 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)	35

GRILL

CONFIT DUCK LEG braised red cabbage, celeriac puree, rosti, confit tomatoes & pomegranate molasses (GFO, DFO)	48
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

CLASSIC CAESAR cos lettuce, bacon, garlic croutons, parmesan, anchovies, caesar dressing & poached egg (GFO) add grilled chicken or prawns	22 9
ROASTED PUMPKIN SALAD whipped goats cheese, honey walnuts, roquette, vinaigrette & balsamic glaze (V, GF, DFO, VGO) add grilled chicken or prawns	22 9
THREE BEET SALAD pickled candy beetroot, roasted baby beetroot, golden beetroot, dressed roquette salad & whipped goats cheese (V, GF, DFO, VGO) add grilled chicken or prawns	22 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)	29
	half serve 21
HERB CRUSTED SALT & PEPPER SQUID chips, asian slaw & sweet soy dressing (DF)	29
	half serve 21
SILVERSIDE mash, greens & creamy mustard sauce (GF)	29
	half serve 21
BEEF & BURGUNDY SAUSAGES mash, sauerkraut & mustard (GF)	30
	half serve 21
BEEF BURGER house-made 200g beef patty, tomato, iceberg lettuce, onion, tomato sauce, american mustard, chips & aioli	29
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 7
HOUSE-MADE GNOCCHI sundried tomato, capers, olives, basil oil & parmesan crisp (V)	38
	add salami
RAGU 12hr braised beef short rib, house-made pappardelle & parmesan (DFO)	38
PORK LOIN MEDALLIONS burnt apple puree, greens, fennel- onion salad & 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	2
GLUTEN FREE BASES available for both pizza breads & pizzas	2

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

DESSERTS

BRULÉE	\$19
berry compote, double cream & vanilla ice-cream (GF)	
CHOCOLATE POT DE CREME	\$19
golden biscuit crumble & ice-cream (GFO)	
COCONUT PANNA COTTA	\$19
berries, passionfruit gel & persian floss (GF,DF)	
STICKY DATE PUDDING	\$19
hot toffee sauce, vanilla ice-cream & double cream (GFO)	
TRIPLE CHOCOLATE BROWNIE SUNDAE	\$19
chocolate sauce, raspberry coulis, freeze dried raspberries & vanilla ice-cream	

AFFOGATO

NON-ALCOHOLIC \$12
vanilla ice-cream & espresso shot
(GFO)

ALCOHOLIC \$12
vanilla ice-cream, espresso shot + liquor at bar prices
& your favourite liquor **(GFO)**

OUR STAFF PICKS

baileys, frangelico, licor 43, chambord

DIGESTIFS

2019 PIERREPOINT DESSERT PINOT GRIS	\$58	2017 CRAWFORD RIVER NEKTAR RIESLING	\$110
750ml bottle		375ml bottle	
HENNESSY V.S COGNAC	\$18	REMY MARTIN VSOP COGNAC	\$18
30ml		30ml	
PEDRO XIMENEZ SHERRY	\$15	BESTS GREAT WESTERN RARE MUSCAT	\$15
60ml		60ml	
MORRIS TOPAQUE	\$15	GRAMPIANS ESTATE TAWNY	\$15
60ml		60ml	
GALWAY PIPE "GRAND TAWNY"	\$15	PENFOLDS GREAT GRANDFATHER	\$48
PORT 12YRS		RARE TAWNY PORT 30YRS	
60ml		60ml	

HOT DRINKS

COFFEE	\$5.50
cappuccino, flat white, latte, long black, long macchiato, mocha, piccolo, ristretto, short black, short macchiato	
Oat, Soy or Almond Milk	\$6
CHAI LATTE	\$7
HOT CHOCOLATE	\$7

TEA

POT	\$6
english breakfast early grey green peppermint lemon chamomile	

Hotel Warrnambool **KIDS MENU!**

**ALL KIDS MEALS
\$16**

SALT & PEPPER SQUID

with Chips & Tommy Sauce

CHICKEN NUGGETS

with Chips & Tommy Sauce

BATTERED FISH

with Chips & Tommy Sauce

PASTA NAPOLI SAUCE

with Parmesan