

LIGHTER OPTIONS

OYSTERS natural, kilpatrick or tabasco (GF, DF)(A)	6
FOCACCIA house-made, warmed with oil & balsamic vinegar (DF, V, VG)	8
CHIPS aioli (V,DF)	11
WEDGES sour cream & sweet chilli (V)	15
ARANCINI pumpkin & feta filling with roquette salad & aioli (3)(V)	20
BRUSCHETTA house-made focaccia with tomato, onion, fresh basil, whipped goats cheese & basil oil (2) (V, VGO, DFO)	20
	23
SEARED SESAME TUNA cucumber ribbons & wasabi mayo (GF, DF)(I)	23

WOOD FIRE PIZZA BREADS

GARLIC mozzarella (V, GFO)	14
CARAMELISED ONION mozzarella, thyme & brie (V, GFO)	20
PANCETTA garlic, napoli, rosemary, mozzarella & sea salt (GFO)	20
THE TGB napoli, garlic, mozzarella topped with fresh basil & bocconcini (V, GFO)	20
PEPPERONI chilli & mozzarella (GFO)	21

WOOD FIRE PIZZAS

HAM & PINEAPPLE mozzarella (GFO)	27
HERB ROASTED PUMPKIN feta, mozzarella, pesto, spinach & walnuts (V, GFO)	27
BUFFALO CHICKEN red onion, capsicum, mozzarella, spring onion & ranch dressing (GFO)	34
CHICKEN CAESAR marinated chicken, garlic, bacon, mozzarella topped with cos lettuce, parmesan, caesar dressing & anchovies (GFO)(I)	34
GREEK STYLE BRAISED LAMB napoli, olives, capsicum, red onion, feta, mozzarella & tzatziki (GFO)	34
PROSCIUTTO napoli, garlic & mozzarella topped with prosciutto, roquette, bocconcini & balsamic glaze (GFO)	34
GARLIC PRAWNS roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette (GFO)(I)	36
GARLIC STEAK napoli, mozzarella, roasted capsicum, caramelised onion topped with chimichurri (GFO)	36
SMOKED SALMON garlic butter, goats cheese, capers topped with smoked salmon & dill (GFO)(A)	36

FROM THE GRILL

COORONG PORTERHOUSE asparagus, confit tomatoes, kipfler potatoes & chimichurri (DF, GFO)	49
COORONG SCOTCH FILLET asparagus, confit tomatoes, kipfler potatoes & chimichurri (DF, GFO)	57
YEARLING EYE FILLET asparagus, confit tomatoes, kipfler potatoes & chimichurri (DF, GFO)	62

SALADS

CLASSIC CAESAR cos lettuce, bacon, garlic croutons, parmesan, anchovies, caesar dressing & poached egg (GFO)(I)	23
	add grilled chicken or prawns (I) 9
PANZANELLA tomato, basil, cucumber, croutons, bocconcini & crispy prosciutto (VO)	23
	add grilled chicken or prawns (I) 9
ROASTED PUMPKIN goats cheese, honey walnuts, roquette, red onion, vinaigrette & balsamic glaze (V, GF, N, DFO, VGO)	23
	add grilled chicken or prawns (I) 9
THAI BEEF seared beef, cucumber, cos lettuce, onion, tomato, green papaya, chilli, peanuts, coriander & thai dressing (N, DF, GF)	31

PUB CLASSICS

FISH & CHIPS beer battered local flake, chips, salad & tartar sauce (DF)(A)	30
	half serve 22
HERB CRUSTED SALT & PEPPER SQUID coleslaw, chips & aioli (GF, DF)(I)	30
	half serve 22
SILVERSIDE mash, seasonal veg & creamy mustard sauce (GF)	30
	half serve 22
CHICKEN FILO chicken, mozzarella, bacon, spinach & spring onion filling, salad & relish	32
CHICKEN SCHNITZEL coleslaw, chips & gravy (DF)	32
STEAK SANDWICH caramelised onion, tomato, lettuce, cheese & relish on turkish bread, chips & aioli	32
CHICKEN PARMA chips & salad	34

MAINS

EGGPLANT MOUSSAKA eggplant, beef ragu, bechamel & mozzarella with napoli sauce & greek salad (GF)	37
RISOTTO pancetta, asparagus, lemon & pea (GF, DFO, VO, VGO)	37
	add chicken or prawns (I) 9
RAGU braised pork & fennel, house-made pasta & crispy kale	39
ALMOND CRUMBED CHICKEN BREAST sweet potato puree, kipfler potatoes, greens & creamy mustard sauce (GF, N)	44
LAMB BACKSTRAP greek-style pearl cous-cous salad, balsamic glaze & salsa verde (DF)	47

GLUTEN FREE BASES available for both pizza breads & pizzas	2
EXTRA SAUCES creamy mustard, diane, hollandaise, gravy, mushroom, peppercorn, red wine jus (GF)	3

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