

Warramunga Restaurant

Dinner

Sunday to Saturday

6:00 pm to 2:30 pm

Appetisers/Entrees

Soup Of The Day

made with market fresh ingredients.

\$7.50

Ciabatta Bread

Garlic & Chive or Cheese and Herb (V)

\$6.50

Crispy Wrapped Tiger Prawns

with Japanese-mayo dipping sauce.

\$8.95

Arranchini (V)

crumbed risotto balls filled with Camembert, served with garlic-lime aioli.

\$ 8.95

Grilled Scallops (G) (L)

with coriander and chilli avocado salsa

\$14.95

Peking Duck Pancakes (2 pieces)

with spring onion, cucumber and plum sauce

\$ 8.95

Coffin Bay Oysters

Natural with cocktail sauce (G) (L)

½ Dozen \$15.50,

1 Dozen \$24.50

Kilpatrick (l)

½ Dozen \$16.00,

1 Dozen \$25.00

Crumbed Lamb's Brains

with crisp bacon pieces and sauvignon blanc cream

Entree \$14.50

Main \$22.50

Sampler Plate - for two

cured meats, arranchini balls, marinated vegetables, mixed olives

\$16.95

Chilled Seafood appetiser for two
*smoked salmon rosette, crab & dill rillettes, tuna-mayo spread,
2 fresh oysters, cocktail sauce, pickles and olives.*
\$18.95

Salads

Moroccan beef (G)
and baby cos salad cherry tomatoes, Spanish onion rings and marinated fetta.
\$19.95

Pineapple-cut squid
lightly fried in lemon-pepper, lettuce leaves, Spanish onion and garlic aioli.
\$18.95

½ Crayfish chilled (G) (L)
set upon fresh garden salad with cocktail sauce
\$28.95

Warm honey–chilli prawn (G) (L)
and cashew salad
\$19.95

Caesar Salad
cos lettuce, boiled egg, croutons, bacon, chef-made dressing.
\$17.95
Add chicken \$3.00

Pastas/Risottos

Home-made pan-fried potato gnocchi
with:
- *Chicken, mushroom, spinach, Chardonnay cream sauce*
\$23.95
- *Tomato Basil Mozzarella, topped with parmesan, drizzled with Pesto oil* (V)
\$22.50

Risotto
with
- *Atlantic Salmon, asparagus, shaved Parmesan*
\$24.95
- *Chorizo, mushroom, green peas, cherry tomatoes* (V) (*)
\$23.95

Spaghetti
with Mussels, clams, prawn, fish, fresh tomato, basil and extra virgin olive oil
\$26.95

Hokkien Stir-fry Noodles
with Beef & cashews, or Chicken & cashews
\$24.95

Mains

½ Cray fish
grilled Mornay style with creamy mash, garden salad and lemon
\$28.95

Premium Fillet Mignon
with mash, green beans and a choice of -
Béarnaise sauce
Mushroom sauce
Pepper sauce
Red wine gravy
\$29.95

Oven baked Chicken breast fillet filled with apricot and almond (I)
served on mash with garden salad, topped with chardonnay cream sauce
\$25.95

Cascade battered market fish of the day
fat chips, garden salad, tartare and lemon
\$26.95

Walnut crusted pork fillet
mash, spinach, prunes and Madeira reduction
\$27.95

Lamb's fry and bacon
creamy mash, vegetables and tomato-gravy
\$22.50

Garlic Prawns (G)
served on steamed Jasmine rice with garden salad
\$26.95

Chicken Parmigiana with double smoked ham
served with fat chips, garden salad
\$22.50

Lamb cutlets (4)
*with herbed mushroom puree, wrapped in puff pastry, served on smashed potatoes
and a Mediterranean ratatouille*
\$29.95

Grilled Atlantic Salmon Fillet (G)
with creamy mash, asparagus and mango salsa
\$27.00

Traditional Indonesian Nasi Goreng with Chicken Satay
\$24.95

Mixed Grill
Eye fillet, lamb cutlet, sausage, bacon, beef burger, fat chips, salad and rich gravy
\$32.50

Roast of the Day
with baked potatoes and pumpkin, seasonal vegetables and rich gravy
\$22.50

Curry of the Day
served on steamed rice with crispy pappadams and raita (G)
\$22.50

Additional Side Plates

Garden Salad
\$6.50

Seasonal greens
\$6.50

Fat chips with aioli
\$6.50

Desserts

Black Forest chocolate Bavarois with whipped cream and chocolate shavings
\$8.50

Pavlova Meringue with mango crush and passionfruit pulp
\$8.50

Vanilla Panna Cotta with red berry compote
\$8.50

Warm apple crumble with pistachio ice-cream
\$8.50

Individual cheese sampler
one hard, one soft and one blue
with honeyed walnuts, apple and quince paste
\$8.95

Cheese platter - for two
with complimentary Stanley's Tawny Port for two
\$17.50

Selection of gourmet cakes from our Café display
served with whipped cream
\$6.95