

Warramunga Restaurant

Lunch

Sunday to Friday
Midday 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 g

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

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 g
- *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

Cascade Battered Market Fish of the Day
fat chips, garden salad, tartare and lemon
\$26.95

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

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

Traditional Indonesian Nasi Goreng with Chicken Satay
\$24.95

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 Bavaois

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