

STARTERS

SOUP OF THE DAY	\$12
HOUSEMADE USING MARKET FRESH INGREDIENTS	
GARLIC AND CHEESE BREAD	\$12
TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)	
SMASHED AVOCADO AND TOMATO BASIL BRUSCHETTA	\$22
TOASTED SOURDOUGH, CRUMBLLED FETTA, SPANISH ONION AND BALSAMIC REDUCTION	
HOT BUTTERED SQUID	\$24
GRILLED SQUID TOSSED WITH CAPSICUM, SCALLIONS, FRESH CHILLI, GARLIC AND TOASTED ALMOND FLAKES	
FISH TACOS	\$24
3 TACOS SERVED WITH COLESLAW, PICA DE GALLO, AVOCADO AND SRIRACHA MAYO • MANAGERS SELECTION	
CRISPY PORK AND PRAWNS	\$26
PORK BELLY BITES AND BATTERED PRAWN CUTLETS TOSSED WITH THAI CHILLI JAM SAUCE, SCALLIONS AND SESAME SEEDS	

SHARE - PLATTER

TASTING PLATTER	\$42
SALT AND PEPPER SQUID, SMASHED AVOCADO AND TOMATO BRUSCHETTA, PORK BELLY BITES AND PRAWN CUTLETS SERVED WITH COLESLAW	

SALADS

❖ BURRITO BOWL	\$26
ICEBERG LETTUCE, WARM RICE, PICO DE GALLO, BLACK BEAN AND CORN SALSA, SOUR CREAM AND GUACAMOLE WITH CRISPY TORTILLA CHIPS • ADD EXTRA -PORTUGUESE CHICKEN \$6 SALT & PEPPER SQUID \$6 FRIED TOFU & CHICKPEAS \$6	
❖ FREEKEH SUPER SALAD	\$26
MAPLE ROASTED PUMPKIN, FREEKEH, CANDIED WALNUTS, FETTA CHEESE TOSSED WITH KALE AND SPINACH WITH BEETROOT HUMMUS • ADD EXTRA - PORTUGUESE CHICKEN \$6 SALT AND PEPPER SQUID \$6 FRIED TOFU & CHICKPEAS \$6	

(V) VEGETARIAN (GF) GLUTEN FREE OPTION AVAILABLE ON REQUEST
THE SEAFOOD SERVED AT WARRAMUNGA RESTAURANT IS IMPORTED

PLEASE NOTE: ALL INGREDIENTS MAY NOT BE LISTED IN DESCRIPTIONS, NOTIFY STAFF ON ORDERING OF ANY ALLERGIES OR AVERSIONS YOU MAY HAVE

MAIN COURSE

GLAZED PORK BELLY AND TIGER PRAWNS \$36
SWEET AND STICKY PORK BELLY SLICES AND TIGER PRAWNS, SERVED WITH COCONUT RICE AND BOK CHOY

CHICKEN PARMIGIANA \$32
JAPANESE CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, SHREDDED HAM, MOZZARELLA CHEESE. SERVED WITH BEER BATTERED CHIPS AND SALAD OR ROAST POTATO AND VEGETABLES

CHICKEN SCHNITZEL \$30
JAPANESE CRUMBED CHICKEN BREAST SERVED WITH GRAVY, BEER BATTERED CHIPS AND SALAD OR ROAST POTATO AND VEGETABLES

GF BRAISED BEEF CHEEK \$40
SLOW COOKED BEEF CHEEK IN RED WINE AND HERBS FOR 12 HOURS. SERVED WITH MASH POTATO, BROCCOLINI, ONION MARMALADE, CHERRY TOMATOES AND SWEET POTATO CRISPS
• MANAGERS SELECTION

BBQ PORK RIBS \$32
SERVED WITH COLESLAW, BEER BATTERED CHIPS AND A SMOKY BBQ SAUCE

GF ROAST OF THE DAY \$30
SERVED WITH SEASONAL VEGETABLES AND GRAVY

GF CREAMY GARLIC PRAWNS \$35
PRAWNS TOSSED IN WHITE WINE AND GARLIC CREAM SAUCE, SERVED WITH COCONUT RICE AND STEAMED VEGETABLES

BURGERS

PERI PERI CHICKEN BURGER \$28
PORTUGUESE CHICKEN, BACON, BATTERED ONION RINGS, CHEESE, LETTUCE, PERI PERI SAUCE, AIOLI AND BEER BATTERED CHIPS

OPEN STEAK SANDWICH \$32
180G STRIPLOIN COOKED MEDIUM, BACON, TOMATO, BATTERED ONION RINGS, LETTUCE, TOMATO RELISH AND TRUFFLE MAYONNAISE ON SOURDOUGH, SERVED WITH BEER BATTERED CHIPS

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CHAR GRILLED STEAK

- Gf** **GRAIN FED PRIME PORTERHOUSE** **MB2+** **\$48**
300G PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND GREEK SALAD OR ROAST POTATO AND VEGETABLES AND YOUR CHOICE OF SAUCE
- Gf** **GREAT SOUTHERN RIB EYE** **\$54**
400G RIB EYE CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND GREEK SALAD OR ROAST POTATO AND VEGETABLES AND YOUR CHOICE OF SAUCE

SAUCES & REDUCTIONS -

GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER
• CREAMY GARLIC PRAWN SAUCE - Add \$7 •

SEAFOOD

- BEER BATTERED FISH** **\$32**
BEER BATTERED FISH SERVED WITH CHIPS, TARTARE SAUCE, AND AN APPLE AND EDAMAME SALAD
- Gf** **FISH OF THE DAY** **\$36**
PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION
- OVEN ROASTED CAJUN SALMON** **\$36**
LIGHTLY SEASONED ATLANTIC SALMON FILLET WITH MASH POTATO, APPLE AND EDAMAME SALAD TOPPED WITH SWEET POTATO CRISPS
- SALT AND PEPPER SQUID** **\$32**
FLASH FRIED SALT AND PEPPER SQUID SERVED WITH APPLE AND EDAMAME SALAD, BEER BATTERED CHIPS AND ROASTED GARLIC AIOLI

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PASTA AND RISOTTO

SEAFOOD MARINARA

\$36

PAN FRIED PRAWNS, SCALLOPS, MUSSELS, SQUID AND FISH, TOSSED IN SPAGHETTI WITH NAPOLI SAUCE. TOPPED WITH PARMESAN CHEESE

TRADITIONAL NASI GORENG

\$35

TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, MIXED ASIAN GREENS, SPRING ONION, FRIED EGG AND PRAWN CRACKERS



SPANISH SEAFOOD PAELLA

\$40

A COMBINATION OF CHORIZO SAUSAGE, CHICKEN, PRAWNS, SCALLOPS, SQUID AND MUSSELS WITH CAPSICUM, SPRING ONION AND PEAS IN TOMATO SAFFRON RICE

• MANAGERS SELECTION



VEGETABLE STIR FRY

\$30

HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILLI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS

• ADD EXTRA - ADD: CHICKEN \$6 | FRIED TOFU \$6 | PRAWNS \$8 | PORK BELLY \$6

PUMPKIN AND PEA RISOTTO

\$30

CREAMY PEA RISOTTO TOSSED WITH PUMPKIN CUBES TOPPED WITH CRISPY PANCHETTA AND GOAT CHEESE

• ADD EXTRA - CHICKEN \$6

SIDE DISHES

BOWL OF BEER BATTERED CHIPS

\$10



BOWL OF GARDEN SALAD / SEASONAL VEGETABLES / MASH POTATO OR COLESLAW

\$10

KIDS - \$18

ALL KIDS UP TO THE AGE OF 12.

MEALS ARE SERVED WITH CHIPS OR VEGETABLES ONLY. EXCLUDING ROAST
ADDITIONAL \$2.50 ICE CREAM PER SCOOP

GRILLED PORTUGUESE CHICKEN TENDERS

CHICKEN PARMIGIANA

SPAGHETTI POMODORO

WITH NAPOLI AND PARMESAN



ROAST OF THE DAY

SERVED WITH SEASONAL VEGETABLES AND GRAVY

BATTERED FISH

(V) VEGETARIAN

(GF) GLUTEN FREE

OPTION AVAILABLE ON REQUEST

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SENIORS MENU

SENIORS 1 COURSE \$21

SENIORS 2 COURSE \$26

ENTRÉE

SOUP OF THE DAY OR GARLIC AND CHEESE BREAD OR AVOCADO BRUSCHETTA

MAIN

BATTERED FISH FILLETS \$21

GRILLED BARRAMUNDI \$21
• GLUTEN FREE ON REQUEST

SALT AND PEPPER SQUID \$21

CHICKEN SCHNITZEL | CHICKEN PARMIGIANA \$21

ALL MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR ROAST POTATO AND VEGETABLES

(V) VEGETABLE STIR FRY \$21
• ADD EXTRA - CHICKEN \$6 | PRAWNS \$8 | PORK BELLY \$6 | FRIED TOFU \$6

(Gf) ROAST OF THE DAY \$21

SENIORS UPGRADE MENU

(Gf) 200G PORTERHOUSE STEAK \$32
• SAUCES: GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER

CRUMBED SEAFOOD BASKET \$26
SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR ROAST POTATO AND VEGETABLES

(Gf) CHICKEN AND MUSHROOM RISOTTO \$24

NASI GORENG WITH FRIED EGG \$26

CAJUN SALMON FILLET \$28
SERVED WITH MASH AND VEGETABLES

(Gf) GARLIC PRAWNS \$26
SERVED WITH COCONUT RICE

(Gf) BEEF CHEEK \$28
SERVED WITH MASH AND GREEN BEANS

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DESSERTS & AFTERS

DESSERT OF THE DAY SPECIAL \$12
PLEASE ASK OUR FRIENDLY WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY

STICKY DATE PUDDING \$12
SERVED WITH A WARM BUTTERSCOTCH SAUCE AND CREAMY VANILLA ICE CREAM

GF CREME BRULEE \$12
HOUSEMADE AND SERVED WITH BISCOTTI AND PISTACHIO
• MANAGERS SELECTION

AFFOGATO \$9
SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE
• ADD YOUR CHOICE LIQUEUR EXTRA \$6

SENIORS DESSERTS

SENIORS DESSERT OF THE DAY \$5
• PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

SENIORS VANILLA ICE CREAM \$5
2 SCOOPS OF CREAMY VANILLA ICE CREAM WITH YOUR CHOICE OF
• CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

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TEA & COFFEE

LIQUEUR COFFEE \$15
YOUR CHOICE OF IRISH (JAMESON'S IRISH WHISKY), MEXICAN (KAHLUA), HAZELNUT (FRANGELICO) OR ROMAN (VANILLA GALLIANO) TOPPED WITH WHIPPED CREAM

LIQUEUR AFFOGATO \$15
A SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH AN ESPRESSO AND LIQUEUR ON THE SIDE
• OPTIONS INCLUDE - SHEEP DOG (PEANUT BUTTER WHISKEY) FRANGELICO, BAILEYS, TIA MARIA, KAHULA, DRAMBUIE, GRAND MARNIER, COINTREAU
MANAGERS SELECTION

ICED - COFFEE / CHOCOLATE OR CHAI \$10
SERVED WITH ICE CREAM AND TOPPED WITH WHIPPED CREAM
• SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

FRAPPÉ - COFFEE /CHOCOLATE OR CHAI \$10
BLENDED WITH ICE, ICE CREAM AND TOPPED WITH WHIPPED CREAM
• SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

LONG BLACK / LONG MACCHIATO \$6
DOUBLE SHOT ESPRESSO

ESPRESSO COFFEE \$5
ESPRESSO, CAFÉ LATTE, CAPPUCCINO, FLAT WHITE, SHORT MACCHIATO.
• MUG: ADD 50c SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

HOT CHOCOLATE \$6.5
• MUG: ADD 50c SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

MOCHA \$7
COMBINATION HOT CHOCOLATE AND ESPRESSO
• MUG: ADD 50c SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

CHAI LATTE \$6.5
VANILLA
• MUG: ADD 50c SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

DIRTY CHAI \$7
COMBINATION OF CHAI LATTE AND ESPRESSO
• MUG: ADD 50c SOY / ALMOND / OAT MILK OR DECAF: ADD 70c

TEA \$5
ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / GREEN / CAMOMILE