

Warwick Hotel Dinner Menu

Breads

Garlic Bread	\$6
Garlic & Cheese Bread Garlic bread topped with grated cheeses	\$7
Bruschetta Chopped tomatoes, basil & Onion	\$8

Entrees

Oysters		
Natural on Ice	½ Doz: \$16	Doz: \$30
Kilpatrick	½ Doz: \$18	Doz: \$34
Salt & Pepper Squid Served with petit salad & garlic aioli.		Entrée \$9 Main \$18
Garlic Prawns Served on a pilaf of rice.		\$10
Pan Seared Scallops Served in a Honey Chili Sauce on a bed of crispy noodles.		\$13
Asian Style Pork Belly Marinated & served with Apple slaw.		\$12

Butchers Block

Steaks grilled & served with Potato of the Day & Seasonal Vegetables
with your choices of Pepper, Mushroom, Jack Daniels or Creamy Garlic Sauce.

150gm	Pork Belly <i>with tangy homemade plum sauce</i>	\$19
200gm	Eye Filet	\$22
250gm	Porterhouse	\$20
250gm	Wagyu	\$28
300gm	Scotch Rib Filet	\$26
400gm	Rump	\$23
450gm	Rib on the Bone <i>please allow 30min cooking time on well-done</i>	\$34

All of our steaks are MSA graded & come fresh from a certified local butcher.
Steaks are served either: Blue, Rare, Med Rare, Medium, Medium well or well done

Steak Extras

Creamy Garlic Prawns	\$6
Salt & Pepper Squid	\$6
Pan Seared Scallops	\$7

*This kitchen works with peanuts, Our chefs will try and cater for all your dietary needs,
enquire with our waiting staff and let us look after you.*

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Chef Specials

Warm Thai Beef Salad	\$17
Thai beef with lemongrass dressing, coriander, cherry tomatoes, cucumber.	
Chicken Parmigiana	\$18
Chicken with homemade tomato salsa finished in the oven with cheese.	
Wild Caught Barramundi	\$30
Served with a lemon butter sauce.	
Stuffed Chicken Breast	\$24
With camembert & Sundried Tomatoes, served with garlic cream sauce.	
Seafood Tasting Platter	\$35
Flathead accompanied by a selection of freshly breaded prawns, calamari & Scallops on a bed of salad & garlic aioli.	

Additional Extras

Bowl of Chips	\$4
Bowl of Chips & Sauce	\$4
Bowl of Wedges	\$5
Seasonal Vegetables	\$4
Green Garden Salad	\$4

Desserts

Affogatto	\$10
Vanilla ice cream with Espresso & Frangelico.	

Please ask staff for further selection of our homemade Desserts

Port Wines

Grant Burge 10year Old Tawny	\$5
Port off the Wood matured in our port barrel	\$7

Liquor Coffees

Please Ask staff for our Selection of Freshly brewed Liquor Coffees

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