

Mother's Day Menu

/thewarwicktav@the_warwick

ENTRÉE

Wood Fired Garlic Pizza (v) wood fired garlic, cheese & rosemary pizza	\$18
Tomato Basil Bruschetta (v) olives, fetta, balsamic glaze	^{\$} 18
Wagyu Beef Nachos guacamole, tomato salsa, sour cream, cheese melt	\$ 2 1
Southern Fried Chicken Wings choice of Frank's Classic Buffalo or Smoky Barbeque sauce	\$22
Salt & Pepper Calamari (gf) lightly fried calamari with aioli & lemon	\$ 2 3
Grazing Board salami sopressa, prosciutto, ham, pickled vegetables, olives, farm-house cheese & house baked herb bread	\$28

SALADS

Caesar Salad baby cos, croutons, bacon, shaved parmesan, anchovies 8 egg	\$18 & soft boiled
Smoked Salmon Nicoise Salad (df) (gf) beans, olives, egg, grape tomato, lettuce, potato & lemon	\$25 dressing
add chicken	+ \$6
add smoked salmon	+ \$7

DIETAR

add prawns

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Food Allergy Notice: Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish

BETWEEN BREAD

ALL SERVED WITH CHIPS

\$22

Haloumi Burger (v)
butter lettuce, tomato, fried onion rings, seasoned
avocado house aioli & chilli iam

Wagyu Beet Burger	•2
lettuce, pickles, cheese, onion & chef's burger sauce	
The Big Bird	\$2
southern fried chicken, lettuce, tomato, pineapple, bacon	

Grilled Scotch Fillet Steak Sandwich
rocket, caramelised onion, garlic aioli, melted cheese,
tomato & american mustard

PASTA

+ \$8

& chipotle mayo

Osso Buco Ragu Pappardelle slow braised veal, aged parmesan, gremolata	\$ 2 (
Pollo Pesto Casarecce chicken breast strips, semi-dried tomatoes, homemade basil pesto, casarecce pasta, white wine cream.	\$ 2 7
Vegetarian option (no chicken) \$21	
Chilli Prawn Linguini	\$34
king prawns, tomato sugo, garlic, chilli, olive oil & parsley	

KIDS SERVED WITH SOFT DRINK OR JUICE

Spaghetti Bolognese Spaghetti Napolitana	•1
Kids Schnitzel	\$1
Fish & Chips	\$1 .
Chicken Nuggets	\$1 .
Ham & Pineapple Pizza	\$1 .
Kids Vanilla Ice Cream & Chocolate Sauce	\$

THE CLASSICS

Chicken Schnitzel chicken breast, chips, cabbage slaw & thyme jus	^{\$} 24
add parmigiana napolitana sauce, shaved ham, melted mozzarella	+ 56
add boscaiola bacon & mushroom cream sauce	+ \$6
add mexicana beef & bean mix, mozzarella, avocado, sour cream	+ \$7
Butter Chicken Curry grilled roti bread, papadums, fragrant basmati rice	§ 27
Pale Ale Battered Flathead homemade chunky tartare, chips, lemon	\$ 28
Grilled and Battered Seafood Plate calamari, scallops, tempura prawns & grilled fish with chips, lemon & tartare sauce	§42
Pork Ribs grilled corn, sticky barbeque glaze sauce, chips, coleslaw	\$43
FROM THE WOODFIRE OVEN	
Barramundi Fillet (gf) smashed chats, baby spinach, lemon, dill & caper butte	\$35
Salmon Fillet warm chickpea and asparagus salad & lemon dressing	\$ 38
SIDES	
mash seasonal greens (v) (gf) chips house salad (v) (gf)	Each \$8
Sauces:	Each \$7

red wine & thyme jus (gf) | pepper (gf) | mushroom (gf)

confit garlic & herb butter | béarnaise sauce

FROM THE GRILL

Southern NSW, where Black Angus cattle are grain fed for over 120 days. Tajima Wagyu is raised across Southern NSW, these wagyu cattle are fed a specially formulated Japanese diet for a minimum of 350 + days. Riverine Premium Lamb Loin Chops **\$39** rosemary & garlic marinade 300g Grain-Fed New York Striploin (gf) \$41 300g Tajima Wagyu Beef Rump MB4+ (gf) \$46 300g Black Angus MSA Scotch (gf) \$49 400g Beef T-Bone MB2+ MSA (gf) \$56 **CHOOSE 2** chips | house salad (GF) | mash | seasonal greens (V) (GF) choose 1 red wine & thyme jus (GF) | pepper (GF) | mushroom (GF) | confit garlic & herb butter (GF) | béarnaise sauce

Riverina Angus Beef is produced in the Riverine region of

DESSERTS

Banana Split 2 scoops of vanilla ice cream, chocolate & strawberry	^{\$} 11
toppings & cream Belgian Waffles fresh strawberries, chocolate sauce, vanilla ice cream	^{\$} 12
Caramel Crème Brûlée served with almond biscotti	^{\$} 12
Chocolate Brownie warm bitter chocolate brownie with vanilla bean ice cream	^{\$} 14

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PIZZAS

Margherita (v) fior di latte, cherry tomato, fresh basil	\$ 2 1
Pepperoni fior di latte, spicy pepperoni	^{\$} 24
Hawaiian fior di latte, double smoked ham, pineapple	^{\$} 24
Harvest (v) fior di latte, napolitana, thyme mushrooms, shaved zucchini, semi dried tomatoes, olives & capsicum	\$ 2 4
Suprema fior di latte, smoked ham, cabanossi, sopressa, mushrooms, olives	\$ 27
Peri Peri Chicken fior di latte, chicken, roasted capsicum, red onion, baby spinach, peri peri sauce	\$ 2 8
Meat Lovers fior di latte, smoked ham, cabanossi, ground beef, pepperoni, bacon, bbq sauce	\$29
She's Spicy fior di latte, hot calabrese salami, spicy pepperoni, chilli flakes, napolitana, jalapenos, spanish onion & capsicum	\$ 2 9
Inferno Prawn fior di latte, garlic chilli prawns, flash fried capers, anchovies, parsley	\$32
CHITCH COCCONTACT AND ACTION AND DITTAL CO	



GLUTEN FREE PIZZA BASE TO ANY PIZZA +\$3

55 Hume Highway, Warwick Farm, NSW, 2170