

FOOD MENU

THEWARWICK.COM.AU

355 Hume Highway, Warwick Farm, NSW, 2170

/thewarwicktav @the_warwick

ENTRÉE

WOODFIRED GARLIC PIZZA (V) 18
woodfired garlic, cheese & rosemary pizza

TOMATO BASIL BRUSCHETTA (V) 18
olives, fetta & balsamic glaze

ZAATAR FLATBREAD WITH DIPS (V) 16
hummus & baba ghanoush

SALT & PEPPER CALAMARI (I, GF) 24
lightly fried calamari with aioli & lemon

SOUTHERN FRIED CHICKEN TENDERS 23
buttermilk brined chicken, frank's hot sauce & honey mustard mayo

POPCORN PRAWNS (I) 24
house battered prawns, yuzu dressing, sriracha mayo

NACHOS (V) 19
guacamole, tomato salsa, sour cream & cheese melt
add beef chilli con carne +6

GRILLED CHICKEN SATAY 21
spicy peanut dressing, cucumber salad

GRAZING BOARD (FEEDS 2–3) 34
salami sopressa, mortadella, ham, cheddar, sun dried tomato pesto, baba ghanoush, olives, pickles & house baked herb bread

SALADS

CAESAR SALAD 19
baby cos, croutons, bacon, shaved parmesan, anchovies & soft boiled egg
add chicken +6 add prawns (I) +8

PUMPKIN & HALOUMI SALAD 19
rocket, cherry tomatoes, cranberries, fresh mint, almonds, zaatar & honey mustard dressing
add chicken +6 add prawns (I) +8

THAI BEEF SALAD 28
mixed lettuce, cherry tomatoes, red onion, capsicum, fresh herbs, roasted peanuts & coriander lime dressing

THE WARWICK

BETWEEN BREAD

served with chips

WARWICK DELUXE 24
wagyu beef patty, lettuce, pickles, cheese, onion & chef's burger sauce

TWO FAT GUYS 29
double brisket patty, cheese, bacon, slaw & pickles with hickory barbeque sauce

GRILLED OR SOUTHERN FRIED CHICKEN BURGER 24
bacon, seasoned avocado, lettuce, tomato, pickles, spanish onion & ranch sauce

OLD SCHOOL STEAK SANDWICH 29
scotch fillet, lettuce, tomato, beetroot, caramelised onion, cheese, aioli & barbeque sauce

CLUB SANDWICH 27
turkish roll, grilled chicken breast, smoked bacon, salad leaves, tomato, swiss cheese & homemade aioli

$17

KIDS

PENNE NAPOLETANA
CHICKEN SCHNITZEL & CHIPS
FISH & CHIPS (A)
CHICKEN NUGGETS
CHEESE PIZZA

KIDS VANILLA ICE CREAM 7
with chocolate sauce

(V) - VEGETARIAN, (GF) - GLUTEN FREE, (DF) - DAIRY FREE
SEAFOOD ORIGIN
(A) - AUSTRALIAN, (I) IMPORTED, (M) MIXED

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

THE CLASSICS

PALE ALE BATTERED FLATHEAD (A) **29**
homemade chunky tartare, chips & lemon

CHICKEN BREAST SCHNITZEL **25**
chips, cabbage slaw & thyme gravy
add parmigiana - napoletana sauce, shaved ham & melted mozzarella *+6*
add outback schnitzel - bacon, cheese, barbeque sauce & onion rings *+7*

TERIYAKI SALMON POKE BOWL (A) **36**
rice, avocado, macadamia nuts, edamame beans, seaweed salad, pickled ginger, soy & sesame dressing
change salmon to tofu (v)

CHICKEN SCALLOPINI & PRAWNS (I) **36**
grilled chicken breast, creamy garlic prawns & steamed jasmine rice

PORK RIBS FULL RACK **54**
grilled corn, sticky barbeque glaze, chips & coleslaw

BUTTER CHICKEN CURRY **28**
grilled roti bread, pappadums & fragrant rice

FROM THE WOODFIRE OVEN

BARRAMUNDI FILLET (A, GF) **39**
smashed chats, baby broccolini, warm tomato & caper salsa

CHICKEN BREAST SUPREME **34**
buttery mash, broccolini, mustard cream sauce, roasted truss tomatoes

SIDES

MASH POTATO I SEASONAL GREENS (V, GF)
CHIPS I HOUSE SALAD (V, GF) **8EA**

SEASONED POTATO WEDGES **11**
with sweet chilli & sour cream

SAUCES **2EA**
thyme gravy (gf) | pepper (gf) | mushroom (gf)
confit garlic & herb butter (gf) | béarnaise

FROM THE GRILL

Riverina Angus Beef is produced in the Riverine region of 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.

300G TAJIMA WAGYU BEEF RUMP MB4+ **48**
200G SOUTHERN PRIME EYE FILLET **49**
300G BLACK ANGUS MSA SCOTCH **54**
LAMB & ROSEMARY SAUSAGES (3) **32**

choose 2 sides
mash potato | seasonal greens (v, gf) | chips | house salad (v, gf)

choose 1 sauce
thyme gravy (gf) | pepper (gf) | mushroom (gf) | confit garlic & herb butter (gf) | béarnaise

additional sauces +2

SHARED PLATTER FOR 2 **95**
glazed pork ribs, lamb & rosemary sausages, seasoned chicken breast & grilled rump steak with chips, corn on the cob, seasonal vegetables, mustard & sauces

DESSERTS

BROWNIE SUNDAE **14**
warm brownie, vanilla ice cream, salted caramel & strawberries

CARAMEL CRÈME BRÛLÉE, ALMOND BISCOTTI **12**

BELGIAN WAFFLES **14**
fresh strawberries, chocolate sauce & vanilla ice cream

DESSERT TO SHARE **20**
nutella & strawberry calzone with vanilla ice cream & chocolate sauce

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PIZZAS

gluten free pizza base +4

MARGHERITA (V) **22**
fior di latte, cherry tomato & fresh basil

PEPPERONI **25**
fior di latte mozzarella & spicy pepperoni

PROSCIUTTO & BURRATA **28**
grana padano, fresh rocket & hot honey

HARVEST (V) **25**
fior di latte, napoletana, thyme mushrooms, shaved zucchini, semi dried tomatoes, olives & capsicum

PERI PERI CHICKEN **28**
fior di latte, tomato, chicken, roasted capsicum, red onion, baby spinach & peri peri sauce

HAWAIIAN **24**
fior di latte, double smoked ham & pineapple

BUTCHER'S BLOCK **29**
fior di latte, shredded ham, tomato, cabanossi, meat balls, pepperoni, bacon & barbeque sauce

SHE'S SPICY **29**
fior di latte, hot calabrese salami, spicy pepperoni, chilli flakes, napoletana, jalapeños, spanish onion & capsicum

INFERNO PRAWN (I) **34**
fior di latte, garlic chilli prawns, flash fried capers, anchovies & parsley

PASTA

SEAFOOD LINGUINI (M) **38**
prawn, scallop, calamari, mussels, roasted garlic, tomato & parsley

PENNE BOSCAIOLA **24**
bacon, mushroom, garlic, white wine & shallot cream sauce

TAGLIATELLE A LA RAGU **24**
rich braised bolognese & grana padano aged parmesan
(contains pork)