



SAMPLE MENU – CHANGES REGULARLY

## Entree

Soup of the day	\$16
Warrenmang tasting plate with a selection of local fresh divine delicacies	\$22
Moroccan spiced squid salad with kaffir lime & lemongrass dressing	\$18
House made dumplings with pork, julienne cabbage and celeriac in wild mushroom broth	\$16
Tempura vegetables with chipotle aioli	\$17 Veg
Fettuccine pasta with seafood, tomato, basil, chilli and fennel	\$18
Wild prawns and scallops with garlic, ginger and chilli, touch of cream	\$22 GF

## Main Course

Market fresh fish of the day	\$34
Cantonese style chicken curry with steamed rice, cucumber salad with yoghurt	\$32
Homemade traditional chicken & leek pie	\$32
Honey mustard roasted duck leg with pears glazed with own jus	\$35 GF
Lamb back strap pocketed with spinach and fetta bedded on fresh herbs Israeli couscous served with tomato chilli jam	\$38
Grass fed Clover Valley porterhouse, red onion jam, greens & shiraz jus	\$38 GF
Pork medallions wrapped in prosciutto with apple & blackcurrant sauce	\$35 GF
House made Gnocchi with semidried tomato, spinach and olives in creamy basil pesto sauce	\$28 Veg

## Side Dishes

Pan fried desirée potato with rosemary, garlic and sea salt	\$9 GF
Crisp and chunky fries with chipotle aioli	\$9
Mixed leaf salad with vinaigrette dressing	\$9 GF
Stir-fried mixed Asian style vegetables	\$9 GF

## Dessert

Coconut panna cotta served with mango coulis	\$16
Honey roasted pears with espresso mascarpone cream	\$16 GF
Lemon tart	\$16
Baked New York cheesecake	\$16
Triple Chocolate fudge pudding with vanilla bean ice-cream	\$16

## Cheese Plate

Ask staff for our current cheese offerings, served with crackers & fruit paste, dried fruit and nuts

Your selection of

Two cheese \$24

Three cheese \$34

Lavazza Coffee or a Selection of Leaf Teas \$5

*Chef Shaun Horton and the Team welcome you and please enjoy dining at Warrenmang*

*We look forward to entertaining you and creating an*

*enjoyable culinary experience.*