

## PIZZA

- Garlic & Cheese** \$17  
Garlic Confit, Extra Virgin Olive Oil, Mozzarella
- Margherita** \$19  
Tomato Base, Buffalo Mozzarella, Fresh Basil
- Chili Prawn** \$28  
Tomato Base, Mozzarella, Chili, Spanish Onion, Cherry Tomato, Tiger Prawns
- Spicy BBQ Chicken** \$25  
BBQ Tomato Base, Mozzarella, Chicken Breast, Spanish Onion, Green Capsicum, Chipotle Aioli
- Hawaiian** \$23  
Tomato Base, Mozzarella, Double Smoked Ham, Pineapple
- Double Pepperoni** \$23  
Tomato Base, Mozzarella, Pepperoni
- Meat Lovers** \$26  
Smokey BBQ Base, Beef Bolognaise, Mozzarella, Ham, Pepperoni, Bacon
- Supreme** \$26  
Tomato Base, Mozzarella, Capsicum, Spanish Onion, Mushroom, Ham, Pepperoni, Black Olives

## KIDS MENU

Served with Vanilla Ice Cream with a Choice of Topping - Strawberry | Chocolate | Caramel | Sprinkles

- Kids Cheeseburger & Chips** \$14
- Chicken Schnitzel & Chips** \$14
- Chicken Nuggets & Chips** \$14
- Fish & Chips** \$14
- Linguine Bolognaise** \$14

## DESSERT

- Homemade Apple Pie** \$14  
Cinnamon Sugar, Macadamia Vanilla Bean Gelato, Rhubarb Compote
- Chocolate Lava Cake** \$14  
Gold Chocolate Soil, Raspberries, Salted Caramel Whipped Cream
- Ice Cream Sundae** \$14  
Assorted Ice Cream, Seasonal Fruit, Chocolate Sauce, Italian Wafers

## LUNCH SPECIALS

MONDAY TO FRIDAY \* | 11:30AM-2:30PM

- Classic Chicken Schnitzel** \$16  
Seasoned Chips & Garden Salad
- Beer Battered Barramundi Fillets** \$16  
Seasoned Chips, Garden Salad, Tartare Sauce, Lemon
- Chicken Caesar Wrap** \$16  
Cos Lettuce, Bacon, Parmesan, Caesar Dressing, Seasoned Chips
- Warners Bay Angus Burger** \$16  
Angus Beef Pattie, Gem Lettuce, Tomato, Dill Pickles, Caramelized Onion, American Cheese, Burger Sauce
- Creamy Wild Mushroom Pappardelle** \$16  
Sautéed Mushroom Cream Sauce, Shaved Parmesan, Truffle Oil (V)
- Spicy Thai Beef Salad** \$16  
Tender Marinated Beef Strips, Mixed Lettuce, Cherry Tomatoes, Cucumber, Asian Herbs, Peanuts, Spicy Nam Jim Dressing (GF)

## CHEF SPECIALS



Scan QR Code to see what Chef Specials are on the board today!

## WHAT'S ON



Scan QR code to check out our upcoming events and current specials

\*Not Available On Public Holidays. Dine in only.



WARNERS  
AT THE BAY

## MENU

MONDAY & TUESDAY  
11:30AM-2:30PM | 5:30PM-9:00PM

WEDNESDAY TO SUNDAY  
11:30AM-9PM

## BREADS

<b>Garlic Bread</b> Garlic & Herb Butter Ciabatta (V)	<b>\$9</b>
<b>Cheesy Garlic Bread</b> Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	<b>\$11</b>
<b>Olive &amp; Rosemary Cob Loaf</b> Extra Virgin Olive Oil, Aged Balsamic, Cultured Butter, Smoked Sea Salt (V)	<b>\$17</b>
<b>Burrata Bruschetta</b> Toasted Sourdough, Hand Crafted Burrata, Heirloom Tomatoes, Basil, Aged Balsamic Glaze (V)	<b>\$16</b>

## ENTRÉES

<b>Seasoned Chips</b> Aioli Dipping Sauce (V)	<b>\$8</b>
<b>Sweet Potato Wedges</b> Sweet Chili & Sour Cream (V)	<b>\$14</b>
<b>Butternut Pumpkin &amp; Feta Arancini (4)</b> Served with Truffle & Garlic Aioli, Grano Pandano (V)	<b>\$15</b>
<b>Fried Chicken Wings</b> Your Choice of Buffalo, Spicy Korean or Smokey BBQ Sauce with Ranch Dipping Sauce	<b>HALF KILO \$17</b> <b>FULL KILO \$28</b>
<b>Crispy Salt &amp; Pepper Calamari</b> Chili, Fried Shallots, Coriander, Lime Aioli, Lemon	<b>\$18</b>
<b>BBQ Skull Island King Prawns</b> Native Lemon Myrtle & Black Garlic Mayonnaise, Mango Chili Salsa (GF)	<b>\$26</b>
<b>Satay Chicken Skewers (3)</b> Ginger, Lime & Soy Infused, Peanut Dipping Sauce	<b>\$16</b>
<b>Lobster Spring Rolls (3)</b> Served with Citrus-Chili & Ginger Dipping Sauce	<b>\$20</b>
<b>Slow Cooked Beef Brisket Nachos</b> Melted Mozzarella, Pico De Gallo, Sour Cream, Jalapeno, Guacamole, Coriander (GF)	<b>\$24</b>

## SALADS

<b>Hiramasa King Fish Salad</b> Finger Lime Cured King Fish, Snow Peas, Blood Orange, Shaved Fennel, Asian Herbs, Chili, Roasted Shallot Vinaigrette	<b>\$26</b>
<b>Organic Quinoa Vegetable Salad</b> Roasted Baby Carrots, Wild Rocket, Organic Quinoa, Broccolini, Persian Fetta, Heirloom Tomatoes, Sunflower Seeds, Extra Virgin Olive Oil (V) (GF) (VGO)	<b>\$22</b>
<b>Classic Caesar Salad</b> Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg, Garlic Crouton, Caesar Dressing	<b>\$20</b>

## ADD ONS

<b>Add Char Grilled Chicken</b>	<b>\$6</b>
<b>Add Grilled Garlic Prawns</b>	<b>\$9</b>
<b>Add Tasmanian Salmon</b>	<b>\$9</b>

## PASTAS

<b>Pappardelle Beef Short Rib Ragù</b> Slow Cooked Beef Short Rib, San Marzano Tomatoes, Shaved Grano Pandano, Fresh Basil	<b>\$28</b>
<b>Spicy Prawn Nduja Linguine</b> Local Prawns, Chorizo, Baby Spinach, Nduja, Linguine, Napolitana, Pangrattato	<b>\$29</b>
<b>Saffron Seafood Risotto</b> South Australian Clams, Morton Bay Bug, Prawns, Baby Squid, Cherry Tomatoes, Fennel, Mascarpone	<b>\$32</b>
<b>Wild Mushroom Gnocchi</b> Baby Spinach, Goats Cheese, Browned Sage Butter, Hazelnuts, Truffle Oil (V)	<b>\$25</b>

## BURGERS

<b>Warners Bay Veggie Burger</b> Gem Lettuce, Tomato, Spanish Onion, Dill Pickles, House Made Plant Based Pattie, Burger Sauce (VGO)	<b>\$21</b>
<b>Southern Fried Chicken Burger</b> Gem Lettuce, Tomato, Dill Pickles, Streaky Bacon, Spicy Jalapeno Aioli	<b>\$23</b>
<b>Warners Bay Angus Burger</b> Angus Beef Pattie, Gem Lettuce, Tomato, Dill Pickles, Caramelized Onion, American Cheese, Burger Sauce	<b>\$24</b>
<b>Crispy Barramundi Burger</b> Crispy Barramundi, Wild Rocket, Tomato, Dill Pickles, American Cheese, Tartare Sauce	<b>\$23</b>
<b>Steak Sandwich</b> Toasted Sour Dough, Char Grilled Scotch Fillet, Rocket, Caramelized Onion, Smokey Tomato Relish, American Cheese	<b>\$25</b>
<b>Open Chicken Shawarma</b> Grilled Spiced Chicken, Spanish Onion, Rocket, Dill Pickles, Tahini, Pita Bread, Chili & Herb Oil	<b>\$23</b>

## SCHNITZEL & TOPPERS

<b>Classic Chicken Schnitzel</b> Choice of Two Sides & Sauce	<b>\$24</b>
<b>Add Schnitzel Topper</b>	
<b>Parmigiana</b>	<b>\$8</b>
Double Smoked Ham, Napolitana Sauce, Mozzarella	
<b>French</b>	<b>\$8</b>
Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce	
<b>Boscaiola</b>	<b>\$8</b>
Mushroom, Bacon, White Wine Cream Sauce	
<b>Ocean</b>	<b>\$8</b>
Garlic Prawns, White Wine Cream Reduction, Parmesan, Parsley	
<b>Godfather</b>	<b>\$8</b>
Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella	

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE

## FROM THE CHAR GRILL

All Served With Choice of Two Sides & Sauce

<b>250gm Grain Fed Rump, True North Angus MBS2+</b> Darling Downs, Queensland	<b>\$31</b>
<b>300gm Grain Fed Sirloin, True North Angus</b> Darling Downs, Queensland	<b>\$42</b>
<b>300gm Grain Fed Scotch Fillet, Angus MSA</b> Riverine, New South Wales	<b>\$46</b>
<b>350gm Grain Fed T-Bone, Angus MSA</b> Riverine, New South Wales	<b>\$45</b>
<b>400gm 1824 OP Rib, Wagyu MBS4+</b> Austral Downs, Northern Territory	<b>\$64</b>
<b>Add Surf &amp; Turf</b> Creamy White Wine Reduction with Garlic Prawns & Morton Bay Bug (GF)	<b>\$14</b>

<b>Sauces</b>	<b>\$4</b>
Mushroom Sauce, Peppercorn Sauce, Diane Sauce, Gravy, Creamy White Wine Garlic (GF), Red Wine Jus (GF), Bearnaise	

<b>Sides</b>	<b>\$8</b>
Creamy Mashed Potatoes Seasoned Chips w/ Aioli Garden Salad w/ House Vinaigrette Seasonal Vegetables in Extra Virgin Olive Oil	

## MAINS

<b>Pan Roasted Cauliflower Steak</b> Almond Cream Puree, Wild Mushrooms, Nuts & Seeds, Chimichurri Sauce, Fried Nori Crisp (VGO) (GF)	<b>\$24</b>
<b>Beer Battered Barramundi Fillets &amp; Chips</b> Garden Salad, Seasoned Chips, Tartare Sauce, Lemon	<b>\$26</b>
<b>12 Hour Slow Braised Lamb Shoulder</b> Roasted Spiced Pumpkin, Charred Asparagus, Balsamic, Rosemary & Cabernet Jus (GF)	<b>\$35</b>
<b>Crispy Skin Pork Belly</b> Roasted Pumpkin, Grapes, Burnt Sage Butter, Vin Cotta, Crumbled Fetta (GF)	<b>\$33</b>
<b>Pan Fried Tasmanian Salmon</b> Sautéed Baby Spinach, Crusted Lemon Chat Potatoes, Almond Crumble, Broccolini, Green Goddess Dressing	<b>\$32</b>
<b>Stuffed Chicken Supreme</b> Stuffed with Camembert & Sun-Dried Tomato, Roasted Herbed Potatoes, Rainbow Swiss Chard, Creamy Tarragon Jus	<b>\$30</b>
<b>Peppered Beef Pot Pie Floater</b> Puff Pastry, Creamy Mash Potato, Green Peas, Gravy	<b>\$26</b>
<b>Indian Butter Chicken</b> Served with Steamed Basmati Rice, Grilled Naan Bread, Pickled Mango	<b>\$27</b>