

STARTERS

Garlic Bread (VG) Add Cheese +2 Bacon and cheese +3	10.5
Burrata Bruschetta (V) Fresh burrata cheese, toasted Turkish bread, tomato, spanish onion, basil, balsamic glaze & olive oil	16
Salt & Pepper Calamari (GFO) (I) Flash fried, lemon & aioli	18
Crispy Fried Chicken Wings Buffalo with blue cheese sauce OR spicy Korean sauce	½ kg 16.5 1 kg 25.5
Chips (GFI) Aioli	10.5
House Made Prawn Spring Rolls (3) (I) Sweet chilli sauce	20
Pork Belly Bites (CN) Spicy Korean BBQ sauce, sesame seeds & shallot	18
Southern Fried Tenders Chipotle Mayonnaise	18
Zucchini Wedges (VG) Vegan aioli	14

Seafood Platter (DFI)(M) **50**
House made prawn spring rolls, salt and pepper calamari, battered snapper x2, grilled prawns & chips

Warner Platter **50**
House cola BBQ sauce pork ribs, buffalo wings, pork belly bites, southern fried chicken

SALAD

Caesar Salad (GFIO) Cos lettuce, bacon, croutons, egg, caesar dressing, parmesan & anchovies	23
Thai Beef Salad (GFIO) (VO) Marinated beef, slaw, mixed lettuce, cucumber, mint, coriander, with Nim Jam sauce, crispy noodles & shallots	26
Sweet Potato & Halloumi Salad (CN)(GFI)(DFIO)(V)(VGO) Fresh grilled halloumi, roast capsicum, cherry tomatoes, mesclun, moroccan sweet potato, spanish onion, pine nuts, coriander, ginger, lime dressing	25
Add ons Salt & Pepper Calamari (V)(GFIO) +5.5 Grilled Prawns (I) (5) +10 Beef +10 Chicken Grilled or Tender +5.5	

PIZZA

Margherita (V)(GFIO) Tomato sugo, mozzarella & basil	24.5
Carnivore (GFIO) BBQ sauce, mozzarella cheese, pepperoni, ham, chorizo, bacon, onion & chipotle mayo	30
Peking Pork Belly (GFIO) Hoisin sauce, red onion & mozzarella	27
Chicken Supreme (GFIO) Bacon, napoli sauce, mozzarella cheese, sliced chicken, pineapple, kalamata olives, capsicum, mushroom & onion	29

STEAK

Served with chips & salad Or mash & veg or sweet potato mash & veg

250g Rump (GFI)(DFIO) **31.5**
Maranoa District, QLD

300g Rib Fillet (GFI)(DFIO) **48**
Maranoa District, QLD

400g Rump (GFI)(DFIO) **42**
Maranoa District, QLD

Toppers and Sides

Salt & Pepper Calamari (I) +5.5 | Grilled Prawns (5)(I) +10 | Creamy Garlic Prawns (5)(I) +10
Onion Rings +8 | Eggs +6 | Chicken Wings (GFIO) +6 | Pork Ribs (GFI)+10

Sauces (GFI)

Peppercorn | Mushroom | Gravy | Garlic Cream | Dianne

FAVOURITES

Chicken Parmigiana **30**
Crumbed schnitzel, napoli sauce, ham, mozzarella cheese, garden salad & chips

Hand Crumbed Chicken Schnitzel **26**
Chips, garden salad, gravy & lemon

King Avo **30**
Crumbed schnitzel, bacon, avocado, mozzarella cheese, hollandaise drizzle, garden salad & chips

Battered Tropical Snapper & Chips (I) **27**
Garden salad, lemon & tartare sauce

Traditional Beef Pie **28**
Mash potato, seasonal greens & gravy

Tomato Braised Lamb Shank (GFI) **30**
Mash potato, beans, broccolini, tomato gravy

Pesto Pasta (V)(DFIO)(GFIO)(CN) **24**
Roast pumpkin, peas, cherry tomato, creamy pesto sauce, parmesan cheese & linguine pasta
Add Chicken +5.5

House Cola BBQ Sauce Pork Ribs **Half 36 | Full 43**
With a ranch slaw & chips

Cider Glazed King Pork Cutlet (CN)(GFI) **35**
Roasted carrot, sweet potato mash, soy greens & sesame seeds

Salmon Pan Fried (DFIO)(GFI)(M) **34**
Served on a bed of jasmine rice, seasonal greens & Thai red curry sauce



GFI - Gluten Free Ingredients | GFIO - Gluten Free Ingredients Option | DFI - Dairy Free Ingredients
DFIO - Dairy Free Ingredients Option | CN - Contains Nuts | V - Vegetarian | VO - Vegetarian Option | VG - Vegan
VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer's requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

BURGERS

Warner Works Burger	27
Beef patty, egg, bacon, pineapple, mixed lettuce, tomato, cheese, pickles, tomato relish & chips	
Rump Steak Sandwich	27
Toasted Turkish bread, BBQ sauce, mixed lettuce, steak, bacon, egg, cheese, caramelised onion & chips	
Crispy Chicken Burger	26
Milk bun, southern fried chicken, maple bacon, cheese, pineapple, ranch slaw & chips	
Spicy Pork Belly Burger	27
Milk bun, pork belly, shredded carrot, lettuce, pineapple, sweet & spicy sauce & chips	

SENIORS

Swap to mash & veg free of charge. **Upgrade to Caesar salad \$2**

200g Rump (GFI)(DFIO)	21.5
Chips, garden salad w/choice of sauce	
Salt & Pepper Calamari (I)	16.5
Chips, garden salad, aioli & lemon	
Battered Snapper & Chips (I)	16.5
Garden salad, lemon & tartare sauce Upgrade to pan fried +4	
Classic Chicken Schnitzel	16.5
Chips, garden salad & lemon Upgrade to parmigiana +4	
Roast Of The Day (GFI)	17
Roasted carrots, chat potatoes, peas & steamed vegetables	
Lambs Fry & Bacon (GFI)	17
Mash potato, peas, gravy & caramelised onion	
Chicken Filo	18
Bacon, cheese, chips & garden salad	

KIDS MENU

Swap to mash & veg free of charge	
Nuggets & Chips	12.5
Cheeseburger & Chips	12.5
Fish & Chips (I)	12.5
Kids Rump Steak & Chips	12.5
Pasta Bolognese (GFI)(DFIO)	12.5
Ground beef, napoli sauce & grated cheese	

DESSERTS

Sticky Date Pudding	12
Biscuit crumb, cream & ice-cream	
Chocolate Ooze Cake	12
Biscuit crumb & ice-cream	
Lemon Meringue Tart	12
Raspberry sauce, cream & mint	
Homemade Chef Suggestion Dessert	13

LUNCH MENU

MONDAY - FRIDAY ONLY

200g Rump (GFI)(DFIO) 21.5
Chips, garden salad w/choice of sauce

Salt & Pepper Calamari (I) 16.5
Chips, garden salad, aioli & lemon

Battered Snapper & Chips (I) 16.5
Garden salad, lemon & tartare sauce
Upgrade to pan fried +4

Classic Chicken Schnitzel 16.5
Chips, garden salad & lemon
Upgrade to parmigiana +4

Roast Of The Day (GFI) 17
Roasted carrots, chat potatoes, peas & steamed vegetables

Lambs Fry & Bacon (GFI) 17
Mash potato, peas, gravy & caramelised onion

Chicken Filo 18
Bacon, cheese, chips & garden salad



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