



WARNERS
AT THE BAY

MENU

MONDAY & TUESDAY

11:30AM-2:30PM | 5:30PM-9:00PM

WEDNESDAY TO SUNDAY

11:30AM-9PM



BREADS



	M/NM
Garlic Bread	10.8/12
Garlic & Herb Butter Ciabatta (V)	
Cheesy Garlic Bread	12.6/14
Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	
Add Bacon	2.7/3
Apple Chutney Bruschetta	18.0/20
Heirloom Tomatoes, Sweet & Sour Apple Chutney, Goats Cheese, Toasted Sourdough, Aged Balsamic Glaze (V)	
Garlic & Herb Pizza Bread Puff	18.9/21
Beetroot Hummus, Baba Ghanoush, Extra Virgin Olive Oil, Aged Balsamic Glaze (V)	

SHARE PLATES

Sweet Potato & Corn Manchego Empanadas (4)	18.9/21
Chimichurri Dipping Sauce, Coriander, Charred Lemon (V)	
 Wine Pairing suggestion: Bremerton Fiano	
Ocean Trout Crudo	23.4/26
Ocean Trout - Devonport, Tasmania Ginger- Citrus Dressing, Baby Capers, Wild Rocket, Finger Lime (Gf)	
 Beer Pairing suggestion: Stone & Wood Pacific Ale	
Wagyu Beef Sliders (3)	20.7/23
Wagyu Beef Pattie, Spanish Onion, Dill Pickles, American Cheese, Burger Sauce	
 Beer Pairing suggestion: Balter XPA	
Tomato & Buffalo Mozzarella Arancini (4)	17.1/19
Served with Sriracha Aioli, Grano Padano (V)	
 Wine Pairing suggestion: La Boheme Pinot Gris	
Fried Chicken Wings	HALF KG 17.1/19 FULL KG 27.9/31
Your Choice of Buffalo, Spicy Korean or Smokey BBQ, Hot Honey Mustard w Ranch Dipping Sauce	
 Beer Pairing suggestion: Better Beer	
Calamari Fritti	18.9/21
Flash Fried Squid Rings, Lemon & Caper Mayonnaise, Lemon (GF)	
 Wine Pairing suggestion: Audrey Wilkinson SSB	
Pan Seared Deep Water Scallops (4)	20.7/23
Scallops – Shark Bay, Western Australia Spiced Cauliflower Puree, Smoked Sea Salt, Salsa Verde, Lime (GF)	
 Beer Pairing suggestion: Stone & Wood Pacific Ale	
Caramelised Pulled Pork Tacos (3)	18.9/21
House Slaw, Jalapenos, Avocado Mousse, Pineapple & Mango Salsa, Coriander	
 Beer Pairing suggestion: Somersby Apple Cider	
Tandoori King Prawn Skewers (3)	26.1/29
King Prawns – Yamba, NSW Tomato, Mango & Jalapeno Mayo, Chilli, Lime (GF)	
 Wine Pairing suggestion: Mud House 'Rapura' Sauvignon Blanc	
Slow Cooked Pulled Beef Brisket Nachos	25.2/28
Melted Mozzarella, Pico De Gallo, Sour Cream, Jalapenos, Guacamole, Coriander	
 Beer Pairing suggestion: Tooheys Old	
Lobster Spring Rolls (4)	25.2/28
Served with Citrus-Chilli & Ginger Dipping Sauce	
 Beer Pairing suggestion: White Bay Draught	



PASTAS

M/NM

Beef Ragu Gnocchi

28.8/32

Slow Cooked Beef Brisket, San Marzano Tomatoes, Shaved Grano Padano, Hazelnut Crumble

🍷 Wine Pairing suggestion: St Hallett 'Black Clay' Shiraz

Spicy Prawn Linguine

32.4/38

Tiger Prawns, Baby Spinach, Spicy Nduja, Cherry Tomatoes, Lemon Pangrattato

🍷 Wine Pairing suggestion: Ziegler Riesling

Spinach & Ricotta Tortellini

27.9/31

White Wine Cream Reduction, Baby Spinach, Cherry Tomatoes, Crispy Basil, Grano Padano (V)

🍷 Wine Pairing suggestion: Bremerton Flano

Moreton Bay Bug Mac & Cheese

34.2/38

Moreton Bay Bug, Blue Swimmer Crab, Old Bay Seasoning, Gruyere Cheese

🍷 Wine Pairing suggestion: Tamar Ridge Chardonnay

SCHNITZEL & TOPPERS

All served with Choice of Sauce and Two Sides (Chips, Salad, Mash or Veg)

Classic Chicken Schnitzel

26.1/29

1824 Wagyu Beef Schnitzel MBS3+

36.0/40

Austral Downs, Northern Territory

Add a Schnitzel Topper

Ocean

10.8/12

Garlic Prawns, White Wine Cream Reduction, Parmesan, Parsley

Parmigiana

6.3/7

Double Smoked Ham, Napolitana Sauce, Mozzarella

Godfather

8.1/9

Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella

Aussie

8.1/9

Streaky Bacon, Caramelized Onions, Fried Egg, Smokey BBQ Sauce, Mozzarella

Italian

8.1/9

Angus Beef Bolognese, Napolitana, Grana Padano, Mozzarella, Basil

FROM THE CHAR GRILL

All served with Choice of Sauce and Two Sides (Chips, Salad, Mash or Veg)

200gm Pasture & Grass Fed Eye Fillet

46.8/52

Riverine Region, New South Wales

300gm Grain Fed Rump,

36.0/40

True North Angus MBS2+ | Darling Downs, Queensland

300gm Grain Fed Sirloin,

47.7/53

True North Angus MBS2+ | Darling Downs, Queensland

300gm Grain Fed Scotch Fillet,

48.6/54

Angus MSA MBS2+ | Riverine Region, New South Wales

Add Surf & Turf

15.3/17

Creamy White Wine Reduction with Garlic Prawns & Moreton Bay Bug (GF)

Sauces

3.6/4

Mushroom Sauce

Peppercorn Sauce

Diane Sauce, Gravy

Creamy White Wine Garlic (GF)

Red Wine Jus (GF)

Bearnaise

Sides

9/10

Creamy Mashed Potatoes

Seasoned Chips & Aioli

Garden Salad & House Vinaigrette

Steamed Broccoli & Silvered Almonds

Roasted Chat Potatoes & Confit Garlic

Honey & Balsamic Glazed Baby Carrots

Seasonal Vegetables & Extra Virgin Olive Oil

SHARED MAINS


M/NM

Recommended for 3-4 people.

We appreciate your patience, as some of our sharing options may require additional cooking time.

WATB Hot Seafood Platter **160/178**


Tempura Prawns, Beer Battered Scallops, Calamari Fritti, Crumbed Barramundi, Prawn Toast, Seasoned Chips, Marie Rose Sauce, Yuzu Aioli Lemon

 Wine Pairing suggestion: Pirie Sparkling NV

1kg Crispy Stuffed Porchetta **89.0/99**

Byron Bay, NSW


Sweet & Sour Apple Chutney, Roasted Chat Potatoes, Honey Glazed Baby Carrots

 Wine Pairing suggestion: La Boheme Dry Rosé

1kg 1824 Wagyu OP Rib Fillet MBS3+ **195/217**

Darling Downs, Queensland

Cultured Butter, Roasted Chat Potatoes, Steamed Broccoli, Bone Marrow Jus, Smoked Salt

 Wine Pairing suggestion: St Hallett 'Black Clay' Shiraz

MAINS


Dukkha Spiced Cauliflower Steak **26.1/29**

Cauliflower Puree, Nuts & Seeds, Vegan Fetta, Wild Rocket, Chimichurri Sauce (V)(VG)(GF)

Beer Battered Barramundi **28.8/32**


Wild Barramundi – Cairns, North Queensland

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

 Beer Pairing suggestion: Reschs

Lamb Kofta Shawarma **27.0/30**

Grilled Pita Bread, Iceberg Lettuce, Tomato, Sumac Pickled Onions, Garlic Tahini Sauce, Tzatziki, Seasoned Chips


 Wine Pairing suggestion: Willunga 100 Grenache

Crispy Skinned Salmon **34.2/39**

Huon Salmon – South Coast, Tasmania


Lemon & Minted Pea Puree, Asparagus,

Roasted Truss Tomatoes, Lemon Myrtle Crumb

 Beer Pairing suggestion: Balter Easy Hazy

Confit Lamb Rump **35.1/39**


Roasted Beetroot Balsamic Puree, Ratatouille, Potato Fondant, Shiraz & Rosemary Jus, Herb Crumb

 Wine Pairing suggestion: St Hallett 'Black Clay' Shiraz

Sticky Mongolian Chicken **31.5/35**


Sous Vide Chicken Breast, Sticky Mongolian Glaze,

Steamed Choy Sum, Mr Mahs Special Fried Rice

 Beer Pairing suggestion: White Bay Draught

Massaman Beef Curry **27.9/31**

Steamed Jasmine Rice, Chilli, Coriander, Crispy Fried Onions, Lime

 Beer Pairing suggestion: Somersby Apple Cider

M/NM – Members Price | Non-Members Price

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

WOODFIRE PIZZAS

M/NM

- Margherita** 21.6/24
Tomato Base, Buffalo Mozzarella, Fresh Basil (V)
- Tomato & Burrata** 27.9/31
Ricotta Base, Cherry Tomatoes, Confit Garlic,
Hand Crafted Burrata, Parmesan, Basil, Aged Balsamic Glaze (V)
- Garlic Chilli Prawn** 28.8/32
Tomato Base, Mozzarella, Chilli, Confit Garlic,
Spanish Onion, Cherry Tomato, Tiger Prawns
- Chicken Supreme** 26.1/29
Smokey BBQ Base, Chicken Breast, Spanish Onion,
Capsicum, Bacon, Mozzarella, Ranch Sauce
- Classic Hawaiian** 25.2/28
Tomato Base, Mozzarella, Double Smoked Ham, Pineapple
- Double Pepperoni** 26.1/29
Tomato Base, Pepperoni, Mozzarella, Oregano
- The Carnivore** 27.9/31
Smokey BBQ Base, Beef Bolognese, Chicken,
Ham, Pepperoni, Bacon, Mozzarella
- Supreme** 27.9/31
Tomato Base, Mozzarella, Capsicum, Spanish Onion,
Mushroom, Ham, Pepperoni, Kalamata Olives

KIDS MENU

13.5/15

Served with Vanilla Ice Cream with a Choice of Topping -
strawberry, chocolate, caramel, sprinkles

- Cheeseburger & Chips**
- Steak & Chips**
- Chicken Schnitzel & Chips**
- Chicken Nuggets & Chips**
- Fish & Chips**
- Linguine Bolognese**

DESSERT

- Mini Pavlova** 13.5/15
Passionfruit Curd, Drunken Seasonal Berries,
Shaved Chocolate
- Double Chocolate Mud Cake** 13.5/15
Whipped Cream, Cherries, Strawberry Compote
- Ice Cream Sundae** 13.5/15
Assorted Italian Gelato, Seasonal Fruit,
Chocolate Sauce, Italian Wafers
- Nutella Pizza** 20.7/23
Caramelised Banana, Strawberries, Hazelnut Crumble

M/NM – Members Price | Non-Members Price

BURGERS

M/NM

All Served with Seasoned Chips

Mushroom & Halloumi Burger 25.2/28

Mushroom, Halloumi, Wild Rocket, Caramelised Spanish Onion, Dill Pickles, Sun Dried Tomato Aioli (V)

Chicken Karaage Burger 24.3/27

Japanese-Style Marinated Fried Chicken, Asian Slaw, Pickled Daikon, Yakitori Mayo

Wagyu Cheeseburger 25.2/28

Wagyu Beef Pattie, Caramelised Onions, Dill Pickles, American Cheese, Mustard, Tomato Relish

Moroccan Lamb Burger 26.1/29

Moroccan Spiced Lamb Pattie, Sumac Onions, Rocket, Gem Lettuce, Tzatziki Sauce

Steak Sandwich 27.9/31

Toasted Sourdough, Char Grilled Scotch Fillet, Wild Rocket, Caramelised Onion, Smokey Tomato Relish, American Cheese

SALADS

M/NM

Barramundi Summer Salad 27.0/30

Wild Barramundi – Cairns, North Queensland
Seared Barramundi, Mixed Leaves, Heirloom Tomatoes, Crispy Capers, Spanish Onion, Pistachio Nuts, Mango, Chilli, Persian Fetta, Citrus Emulsion (GF)

Watermelon & Fetta Salad 23.4/26

Baby Spinach, Rocket, Persian Fetta, Pinenuts, Spanish Onion, Toasted Almond Crumble, Lemon & Honey Vinaigrette (V)(GF)

Classic Caesar Salad 20.7/23

Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg, Garlic Crouton, Ceasar Dressing

Halloumi, Quinoa & Chickpea Bowl 25.2/28

Beetroot Relish, Spiced Organic Quinoa, Chickpeas, Mixed Leaves, Grilled Halloumi, Avocado, Lemon & Herb Dressing (V)(VGO)(GF)

ADD ONS

Char Grilled Chicken (GF) 7.2/8.0

Grilled Garlic Prawns (GF) 9.0/10

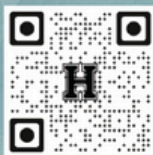
Halloumi 8.1/9.0

Ocean Trout Sashimi (GF) 12.6/14

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See our current
Chef Specials



Become a
Member



\$18

LUNCH SPECIALS

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

Classic Chicken Schnitzel

Seasoned Chips & Garden Salad

Beer Battered Barramundi & Chips

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

Chicken Caesar Wrap

Cos Lettuce, Bacon, Parmesan,
Caesar Dressing, Seasoned Chips

Cheeseburger

Angus Beef Pattie, Dill Pickles,
Caramelized Onion, American Cheese,
Mustard, Tomato Relish, Seasoned Chips

Reuben Sandwich

Toasted Sourdough, Corn Beef,
Sauerkraut, Dill Pickle, Swiss Cheese,
Thousand Island Dressing, Seasoned Chips

Drunken Chicken Noodle

Tender Marinated Chicken,
Asian Vegetables, Rice Noodles, Chilli,
Thai Herbs, Cashews, Special Sauce

Halloumi, Quinoa & Chickpea Bowl

Beetroot Relish, Spiced Organic Quinoa,
Chickpeas, Mixed Leaves, Grilled Halloumi, Avocado,
Lemon & Herb Dressing (V)(VGO)(GF)

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***Not Available on Public Holidays | Cannot be used with any other promotion**