

## . TASTING PLATES .

### **salt pepper squid**

harissa salt, garlic aioli, sour radish... 14.00

### **chickpea & kumara fritters**

smoked honey yoghurt, pickled red slaw... 12.00 v

### **mac & cheese bites**

jalapeno jam, aioli, pickled onion... 14.00 v

### **garlic mushrooms**

parsley, garlic, toasted ciabatta... 14.00 v

### **sticky chicken**

tamarind and chilli sticky sauce, candied chilli (mild), coriander... 15.00

### **beef cheek croquettes**

seeded mustard aioli, radish... 15.00

## . TASTING PLATTER .

choose any 3 tasting plates to create your own platter... 38.00

## . ENTRÉES .

**garlic bread** (4pc)... 10.00 v

**herb & cheese bread** (4pc)...12.00 v

**cheese & bacon bread** (4pc)... 14.00

### **winter veggie empanadas**

winter root veggies, burnt corn salsa, chipotle aioli... 20.00 v

### **satay chicken skewers (3pcs)**

house satay dip, roti bread, coriander... 22.00 n

### **soft shell lamb tacos (2pcs)**

pulled lamb, sour cream, red slaw, mint & corn salsa... 22.00 gfo

## . KIDS . 12& under

**kid's schnitzel** or **parma**, chips, salad & tomato sauce... 15.00

**kid's spaghetti cabonara**... 15.00

**kid's calamari**, chips & tomato sauce... 15.00

**kid's fish & chips**, tomato sauce & lemon... 15.00

## . MAINS .

### **seafood fettuccine**

mussels, prawns, scallops, tomato, candied chilli, rocket, parmesan... 34.00

### **calamari**

salt & pepper calamari, steakhouse chips  
rocket salad, sweet chili aioli... 30.00

### **fish & chips**

beer-battered flathead, chips, salad, tartare, lemon... 30.00  
grilled +0.50

### **pan seared salmon**

parsnip skordalia, green beans, heirloom carrots,  
bearnaise sauce ... 38.00 gf

### **cauliflower steak**

chargrilled cauliflower, parsnip puree, dutch carrots, crunchy jackfruit  
sambal, fresh herbs, miso and citrus vinaigrette... 29.00 vg, df, gf

### **chicken parmigiana**

house made napoli, mozzarella, ham,  
mash & seasonal vegetables... 32.00

### **butter chicken**

home made butter chicken sauce, fragrant rice,  
pear & date chutney, paratha bread... 34.00 n, gfo

### **lamb & guinness pot pie**

slow braised lamb, carrots, potatoes, peas, soda bread... 32.00

### **porchetta**

authentic italian roasted pork belly, caramelised apple & hazelnut,  
pea puree, confit potatoes... 38.00 gf

### **pappardelle calabrese**

salami, black olives, basil coulis, calabrese pesto sauce, garlic  
pangrattato... 29.00 n

### **risotto of the day**

please ask our friendly staff for the risotto of the day... 29.00 gf

### **roast of the day**

please ask our friendly staff for the roast of the day... 29.00 gfo

### **braised beef cheeks**

12 hours slow braised, pumpkin mash, dutch carrots, broccolini, pickled  
red cabbage... 38.00 gf

### **steak sandwich**

scotch minute steak (120g), cheddar, caramelised onion, beetroot jam,  
chipotle aioli, rocket, toasted ciabatta, chips... 32.00

### **scotch fillet**

300g gippsland beef, parmesan herb rosti, broccolini, miso and citrus  
vinaigrette, mustard butter... 49.00 gfo  
add garlic seafood sauce... +12.00 gf

Please be advised that food prepared here may contain traces of egg; milk;  
peanuts; tree nuts; fish; shellfish; sesame; wheat and soy.

Gluten free bread, bases and gravy are available on request.

Please inform your server of any allergies

n CONTAINS NUTS gf GLUTEN FREE vg VEGAN v VEGETARIAN df DAIRY FREE

a surcharge applies to all card transactions | 15% surcharge public holidays

## . PIZZAS .

### **aussie**

ham & egg... 20.00

### **garlic & cheese** - garlic, double

cheese & italian herbs... 20.00 v

**ham + cheese**... 22.00

**hawaiian** - ham & pineapple... 22.00

### **hot 'n fiery** - hot salami, capsicum, onion, jalapeño,

sweet chilli, tabasco, candied chilli... 22.00

### **margherita** - garlic, cheese, fresh tomato, basil, italian herbs, salsa

verde... 20.00 v

### **vegetarian** -mushroom, capsicum, pumpkin,

spinach & onion... 20.00 v

### **bbq chicken** - roast chicken, mushroom, capsicum,

onion, pineapple & bbq sauce... 24.00

**capriciosa** - ham, mushroom, olives, onion & anchovies... 24.00

### **greek** - lamb yiros, mushroom, onion, capsicum & olives topped with

garlic tzatziki & rocket... 26.00

### **meat lovers** - ham, salami, bacon, onion

& bbq sauce... 26.00

### **prawnstar** - tiger prawns, pumpkin, onion,

capsicum, thai satay & coriander... 26.00

### **satay chicken** - roast chicken, onion, capsicum

& thai satay sauce... 24.00

**supreme** - ham, mushroom, salami, capsicum & onion... 24.00

### **the lot** - ham, salami, olives, capsicum, onion, mushroom, pineapple

& anchovies... 26.00

all pizzas include napoli & cheese. gluten free bases available on request

## . SIDES .

aioli, gravy, gluten free gravy,  
mushroom sauce, peppercorn sauce... 3.00 df

steakhouse chips... 6.00 df  
chips to share with aioli... 12.00 df

green salad, steamed vegetables,  
mashed potato... 6.00each gf

garlic seafood sauce... 12.00 gf

## . COCKTAILS .



**beer garden mojito...** \$18  
bacardi rum, mint, lime, soda



**bloody floradora...** \$20  
four pillars bloody shiraz gin, lime, chambord, ginger beer



**french75...** \$16  
hendricks gin, lemon, yarra burn sparkling



**mai tai...** \$18  
captain morgan spiced rum, coconut rum, orgreat, lime



**sex on the beach...** \$18  
peach schnapps, smirnoff vodka, orange, cranberry



**the old harri parky...** \$16  
grey goose vodka, cranberry, cointreau, lime



**martinis...** \$20  
**espresso** smirnoff vodka, kahlua, swig coffee espresso  
**french** grey goose vodka, chambord, pineapple  
**pornstar** absolut vanilla vodka, passionfruit, pineapple, monin vanilla syrup



**sours...** \$20  
**amaretto** amaretto, lemon, egg  
**boston** proper no. 12 whiskey, lemon, egg



**spritzes...** \$16  
**aperol** aperol, prosecco, soda  
**campari** campari, rosé, soda  
**hugo** st germain, prosecco, soda

.traditional cocktails may also be available on request.

## . DESSERTS .

**golden syrup dumplings**  
anzac crumble, vanilla ice cream ... 15.00

**sticky date pudding**  
salted caramel sauce, honey joy crackle ... 15.00

**burnt basque cheesecake (gf)**  
blueberry compote, candy floss ... 15.00

**pear and apple crumble (n, v, gf)**  
almond biscotti crumb, coconut ice cream, blackberry coulis ... 15.00

**affogato**  
double swig coffee shot, vanilla ice cream... 10.00  
deluxe - add amaretto, baileys, dubliner, kahlua or frangelico... 16.00

. it is against the law to sell or supply alcohol to, or obtain alcohol on behalf of a person under the age of 18 years  
Yarragon Hotel practices the responsible service of alcohol .

**OPEN 7 DAYS...**

**BOOK YOUR TABLE,  
FOR LUNCH & DINNER  
...OR PICK UP SOME  
YARRAGON HOTEL MERCHANDISE**



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**. MENU .**