

# WELCOME TO THE YARRAWONGA HOTEL

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## **ENTRÉE- SOMETHING FROM THE GATE**

\*WARM BREAD ROLL WITH TATURA BUTTER

**\$1**

\*HOMEMADE GARLIC BREAD

**\$9**

\*YARRA BREAD - OUR HOMEMADE GARLIC BREAD  
TOPPED WITH MOZZARELLA CHEESE, BACON  
OLIVES SUNDRIED TOMATOES  
NAPPED WITH BASIL PESTO

**\$12**

### **NATURAL OYSTERS (GF)**

COFFIN BAY OYSTERS WITH FRESH LEMON WEDGES

**\$14 1/2 DOZEN \$26 DOZEN**

### **WHITEBAIT (GF)**

DUSTED IN OUR S&P MIX ATOP AN ORANGE-SOY  
DRESSED ROQUETTE SALAD

**\$17**

### **KIDS MEALS**

(EACH SERVED WITH A PETITE SALAD)

\*MINI DIMS SIMS & CHIPS

\*HAWAIIAN PIZZA

\*FISH & CHIPS

\*CHICKEN NUGGETS & CHIPS

**\$10**

(UNLESS STATED OTHERWISE CHILDRENS MEALS WILL COME OUT FIRST)

PLEASE NOTE IN BUSY TIMES ALTERATIONS MAY NOT BE POSSIBLE

## A BEACH GALLOP

### **TASMANIAN SALMON**

SESAME CRUSTED ON AN ASIAN INSPIRED SOBA NOODLE SALAD  
WITH AN ORANGE-SOY DRESSING (SERVED M/R)

**\$28**

### **LEMON ZEST, PARSLEY & PARMESAN CRUSTED JOHN DORY**

INFUSED PANKO CRUMB, SERVED WITH HOUSE MADE  
LEMON AIOLI, GARDEN SALAD & CHIPS

**\$27**

### **PALE ALE BEER BATTERED FISH**

SERVED WITH A GARDEN SALAD OR VEGETABLES & CHIPS  
MASH OR ROAST POTATO

**1/2 SERVE \$18 FULL SERVE \$25**

### **GRILLED FISH**

LIGHTLY SEASONED WITH A SQUEEZE OF FRESH LEMON  
SERVED WITH SALAD OR VEGETABLES & CHIPS

**1/2 SERVE \$18 FULL SERVE \$25**

### **SALT & PEPPER SQUID** (G/F WITHOUT CHIPS)

LIGHTLY DUSTED IN OUR OWN SPICE MIX  
SERVED WITH GARDEN SALAD & CHIPS

**1/2 SERVE \$17 FULL SERVE \$25**

### **YARRA HOTEL SEAFOOD PLATTER**

A FEAST OF COFFIN BAY OYSTERS, AUSTRALIAN KING PRAWNS, PANKO  
CRUMBED SCALLOPS, BEER BATTERED FISH  
SALT & PEPPER SQUID SERVED WITH SALAD, CHIPS  
& A TRIO OF HOUSEMADE DIPPING SAUCES

**FOR 1: \$30 FOR 2: \$58**



## **A LIGHT GRAZE**

### **GREEK LAMB SALAD**

MARINATED SPICED LAMB BACKSTRAP WITH A TRADITIONAL GREEK SALAD, TOSSED IN A TANGY YOGHURT DRESSING WITH CRUMBLLED FETA (COOKED MEDIUM RARE ONLY)  
**\$26**

### **WARM CHICKEN SALAD**

SEASONED CHICKEN BREAST WITH ROQUETTE, ROASTED PUMPKIN, SPANISH ONION, CHERRY TOMATO SALAD TOSSED IN A ROASTED GARLIC AIOLI & SPRINKLED WITH TOASTED PINENUTS  
**\$26**

\*VEGETARIAN WITHOUT CHICKEN  
**\$19**

### **CAESAR SALAD**

BABY COS LETTUCE, CRISPY BACON, SHAVED PARMESAN & CROUTONS TOSSED IN OUR HOMEMADE DRESSING & TOPPED WITH A POACHED EGG  
**\$19**

\*WITH CHICKEN **\$23**

### **SMOKED TROUT SALAD**

SMOKED TROUT WITH A MIXED LETTUCE SALAD, DRESSED WITH AN ORANGE-SOY ASIAN STYLE DRESSING  
**\$23**

## **THE WINNERS CIRCLE**

### **YARRA HOTEL SCOTCH FILLET**

PRIME SCOTCH FILLET ATOP A BACON & LEEK INFUSED MASH TOPPED WITH A STUFFED FIELD MUSHROOM, BABY VEGETABLES & RED WINE SAUCE  
**\$37**

### **SCOTCH FILLET**

COOKED TO YOUR LIKING WITH YOUR CHOICE OF SAUCE (MUSHROOM, PEPPER, RED WINE OR GARLIC BUTTER) WITH SALAD OR VEGETABLES & CHIPS, MASH OR ROASTED POTATO  
**\$35**

### **LAMB BACKSTRAP** (SERVED MED/RARE ONLY)

ATOP ROASTED GARLIC & KIPFLER POTATOES WITH NUTMEG BROCCOLINI & SLOW ROASTED CHERRY TOMATOES FINISHED WITH A RED WINE REDUCTION  
**\$33**

## **FROM THE PADDOCK**

### **CHICKEN SCHNITZEL**

CRUMBED BREAST FILLET WITH YOUR CHOICE OF SAUCE (GRAVY, MUSHROOM OR PEPPER) SERVED WITH SALAD OR VEGETABLES & CHIPS OR ROAST POTATO

**\$21**

### **THE PARMA**

BREAST FILLET SCHNITZEL TOPPED WITH CHAMPAGNE HAM, SHREDDED MOZZARELLA WITH A NAP OF RICH NAPOLI SAUCE SERVED WITH SALAD OR VEGETABLES & CHIPS OR ROAST POTATO

**\$24**

### **YARRA HOTEL SCHNITZEL**

CRUMBED BREAST FILLET TOPPED WITH SQUID, PRAWNS & SCALLOPS (TOSSED IN A WHITE WINE SAUCE) COVERED WITH A DUET OF CHEESE SERVED WITH SALAD & CHIPS

**\$28**

### **SATAY CHICKEN BREAST**

PLUMP CHICKEN BREAST ON A BED OF JASMINE RICE, BABY VEGETABLES & NAPPED WITH OUR HOMEMADE SATAY SAUCE

**\$27**

### **CHICKEN STACK**

SEASONED CHICKEN BREAST ON ROASTED & MARINATED VEGETABLES TOPPED WITH MUSHROOM & CRUMBLED FETA, DRIZZLED WITH BASIL PESTO & BALSAMIC GLAZE

**\$28**

### **VEGETARIAN STACK**

ROASTED & MARINATED VEGETABLES TOPPED WITH A STUFFED MUSHROOM, BROCCOLINI, SLOW ROASTED CHERRY TOMATOES & CRUMBLED FETA, DRIZZLED WITH BASIL PESTO & BALSAMIC GLAZE

**\$23**

## **THE HOME STRETCH**

\*NUT SUNDAE WITH YOUR CHOICE OF TOPPING **\$5**

\*CHEESECAKE **\$9**

\*DESSERT OF THE WEEK SERVED WITH VANILLA ICE CREAM **\$9**