

YH

Yarrowonga Hotel

ENTREE

Bread Roll	1
Bowl of Chips	8
Housemade Garlic Bread	9
Garlic & Cheese Bread	11
Yarra Bread	12
garlic bread topped w mozzarella cheese, bacon, sundried tomatoes, olives & pesto	
Oysters Natural (gf)	half dozen 18 dozen 31
southern ocean oysters served w fresh lemon wedges	
Oysters Kilpatrick (gf)	half dozen 19 dozen 33
southern ocean oysters in our spicy kilpatrick sauce	
Oyster Shooter (1)	8
southern ocean oyster in a bloody mary	
Arancini Balls (v)	16
sundried tomatoes, wild mushroom & baby spinach on roquette & parmesan w spicy relish	
Salt & Pepper Squid (gf)	18
w a petite salad & dipping sauces	
Garlic Prawns (gf)	21
Australian tiger prawns tossed in a garlic & white wine cream sauce on a bed of jasmine rice & fresh lemon wedges	

*Dishes marked as gluten free (gf) are cooked in equipment that may contain traces of wheat/flour & nuts. Our Chefs endeavour to make sure any cross contamination is minimal but we do not accept any liabilities if this occurs.

If you have a high intolerance please check with our staff

CHICKEN

Classic Chicken Parma	26
rich napoli sauce, virginian ham & topped w our 3 cheese mix	
Parma of the Week	26
panko crumbed breast fillet w a variety of toppings, altering weekly (see board)	
Chicken Schnitzel	24
panko crumbed breast fillet served w chips, mash, veg, salad or roast potato w your choice of sauce	
Yarra Hotel Schnitzel	32
panko crumbed breast fillet topped w scallops, prawns & squid, tossed in a creamy white wine sauce w chips, mash, veg, salad or roast potato	
Satay Chicken	28
chicken breast atop coconut infused jasmine rice w fresh chilli, coriander & lemon wedges	
Chicken Stack (gf)	29
oven baked chicken breast atop roasted & marinated vegetables, stuffed field mushroom, dressed w fresh pesto, crumbled feta & a balsamic reduction	

KIDS (12 & UNDER)

fish & chips / nuggets & chips / mini dim sims & chips / hawaiian pizza & chips / squid & chips	12
all kids meals come w a complimentary ice cream	

If you wish to dine together please order at the same time & quote your table number.
Please note at 10% surcharge applies on public holidays
Please note that 2% surcharge will apply for any transaction under \$15
Please note that a 2% surcharge applies for American Express

GRILL

Pork Cutlet	30
on parsnip infused mash, braised red cabbage & chunky apple salsa, served w a red wine sauce	
Lamb Backstrap (cooked M/R) (gf)	35
rubbed w mediterranean spices on kipfler potatoes, baby broccolini & pan tossed cherry tomatoes w your choice of sauce	
Bush Spiced Lamb (cooked M/R) (gf)	33
backstrap rubbed w bush spices, atop a warm vegetable salad w a grain mustard, honey & oregano dressing	
Greek Lamb Salad (cooked M/R) (gf)	29
rubbed in greek spices w a traditional salad tossed in a tangy yoghurt dressing & crumbled w feta cheese	
Crumbed Lamb Cutlets	30
on a creamy garlic mash w seasonal vegetables & a red wine sauce	
Scotch Fillet (gf without chips)	39
cooked to your liking & served w chips, mash, veg, salad or roast potato w your choice of sauce	
Eye Fillet	43
atop a leak & bacon potato cake w parsnip / pea purees & your choice of sauce	

Steaks are available with your choice of salad or vegetables, chips, mash or roast potato. Traditional gravy, pepper, mushroom, horseradish, garlic butter – all are g/f
Mustards – Dijon, Hot English & seeded. Due to the thickness of our steaks cooking time may be longer than you expect. Additional sauce \$3 each

SEAFOOD

Hoki (gf if grilled)	half 19 full 26
in a beer batter w house made caper mayonnaise & served w chips mash, veg, salad or roast potato	
Seafood Duet	26
beer battered hoki w lemon peppered squid, tartare sauce & served w chips, mash, veg, salad or roast potato	
Salt & Pepper Squid (gf without chips)	26
lightly dusted in a lemon salt & pepper mix w caper mayonnaise & served w chips, mash, veg, salad or roast potato	
Fish of the Day	See Specials Board
Yarra Hotel Seafood Platter	For 1 33 For 2 62
a feast of Australian prawns, oysters, panko crumbed scallops, beer battered fish, salt & pepper squid w a garden salad, chips & dipping sauces	

VEGETARIAN

Vegetarian Stack (gf)	25
roasted & marinated vegetables, stuffed field mushroom, baby broccolini, slow roasted cherry tomatoes dressed w fresh pesto, crumbled feta & a balsamic reduction	
Stuffed Mushrooms (gf)	19
stuffed w spiced vegetables & feta cheese atop roquette & a balsamic glaze	
Warm Vegie Salad (gf)	21
roasted vegetables, roquette, spinach & pine nuts tossed in a grain mustard honey & oregano dressing	

DESSERT

sticky date pudding / golden syrup pudding / dessert of the week	9
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Unless stated otherwise children's meals will come out first.
Please note in busy times alterations may not be possible.

WHITE WINES

SPARKLING

Brown Brothers Prosecco King Valley VIC	200ml 9
Calabria Prosecco Spritz Griffith NSW	200ml 9
Yellowtail Bubbles Yenda NSW	G 7.5 B 26
De Bortoli Prosecco King Valley VIC	B 35
Jansz Tasmania Cuvee Pipers Brook TAS.....	B 42
Louis Roederer Brut Premier Reims France	B 115

CHARDONNAY

Hardy's 'The Riddle' Chardonnay Barossa Valley SA	G 8 B 29
Fowles 'Are You Game' Strathbogie Ranges VIC.....	B 34
Vasse Felix Premier Margaret River WA.....	B 60

RIESLING

Yalumba 'Y Series' Barossa Valley SA	G 7.5 B 29
Leo Buring Clare Valley SA	B 35

SWEET STYLE & LIGHT RED

Brown Brothers Moscato King Valley VIC	275ml 9
Brown Brothers 'Cienna' King Valley VIC	275ml 9
Hardy's Moscato McLaren Vale SA.....	G 8 B 29

SAUVIGNON BLANC & BLENDS

Hardy's 'The Riddle' Sauv/Blanc Rutherglen VIC	G 8 B 29
Michelini 'Italian Selection' Pinot Grigio Myrtleford VIC	G 8 B 32
Brown Brothers '1889' Pinot Grigio King Valley VIC	B 35
Ta-Ku Whites Marlborough NZ.....	G 8.7 B 35
Oyster Bay Sauv/Blanc Marlborough NZ	B 37
Red Hill Estate Pinot Gris Mornington Peninsula VIC	B 44

COCKTAILS

Fruit Tingle Vodka, Blue Curacao, Lemonade, Raspberry.....	12
Aperol Spritz Aperol, Prosecco & Soda	12
Pink Gin Spritz Pink Gin, Prosecco & Lemonade	12
Zooper Dooper Cointreau, Yellow Galliano, Lime Juice, Lemon Squash & Raspberry.....	12
Midori Avalanche Cointreau, Blue Curacao, Midori & Pineapple juice	14
Midori Illusion Midori, Vodka, Cointreau & Pineapple juice	14
Liquid Ecstasy Midori, Blue Curacao, Bacardi & Pineapple Juice	14
Margarita Tequila, Cointreau & Lime Juice	14
Espresso Martini Kahlua, Vodka & Espresso.....	14
Long Island Ice Tea Vodka, Tequila, Cointreau, Gin, Bacardi, Lime Juice & Coke	18

RED WINES

ROSE & PINOT NOIR

Buller Wines Rose Rutherglen VIC.....	G 8 B 30
Fowles 'Are You Game' Pinot Noir Strathbogie Ranges VIC	G 8 B 32
Tim Adams 'Mr Mick' Rose Clare SA	B 35
Mud House 'The Narrows' Pinot Noir Marlborough NZ	B 40
The Pawn Wine Co 'El Desperado' Pinot Noir Adelaide Hills SA.....	B 45
Stonier Pinot Noir Mornington Peninsula VIC.....	B 55

MERLOT

Hardys Nottage Hill McLaren Vale SA	G 8 B 29
Blue Pyrenees Estate Avoca VIC	B 45

BLENDS

Glaetzer 'Wallace' Barossa Valley SA	B 38
Schild Estate GSM Barossa Valley SA	B 40
Wirra Wirra 'Church Block' McLaren Vale SA	B 45

CABERNET SAUVIGNON

Houghton Swan Valley WA	G 8 B 29
Penfolds 'Koonunga Hill' Magill SA.....	B 33
Reschke Coonawarra SA	B 38
Bowen Estate Coonawarra SA	B 65
Leeuwin Estate 'Art Series' Margaret River WA	B 120

DURIF

Buller Wines Rutherglen VIC.....	B 35
Calabria Wines 'Three Bridges' Griffith NSW	B 45

SHIRAZ

Knappstein 'Beaumont' Clare Valley SA.....	G 8 B 29
Heidenreich Estate 'Principals' Barossa Valley SA	G 9 B 35
Chalk Hill Wines McLaren Vale SA.....	B 38
Campbell's 'Bobbie Burns' Rutherglen VIC	B 43
Bress Heathcote VIC	B 45
Glaetzer 'Bishop' Barossa Valley SA.....	B 55
St Hallett 'Blackwell' Barossa Valley SA	B 80
Cape Mentelle Margaret River WA	B 80

Meals available 7 days a week (except Christmas Day)

Lunch: 12noon – 2pm
Dinner: 6pm – 9pm
Unless otherwise noted.

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Please find us on  