

YH

Yarrowonga Hotel

ENTREE

Bread Roll w Butter	1
Housemade Garlic Bread	9
Bowl of Chips	9
Garlic and Cheese Bread topped w parmesan and mozzarella	11
Yarra Bread garlic bread topped w mozzarella cheese, bacon, sundried tomatoes & olives, drizzled w fresh basil & pinenut pesto	12
Oysters Natural (gf) w fresh lemon wedges	half dozen 18 dozen 33
Salt & Pepper Squid (gf) served w petite salad and a trio of dipping sauces	18

*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 rich napoli sauce, lightly smoked virginian ham and melted mozzarella cheese, served w chips, mash, roast potatoes, vegetables or salad (any 2)	26
Chicken Schnitzel panko crumbed breast fillet served w chips, mash, roast potato, vegetables or salad (any 2) w your choice of sauce	24
Yarra Hotel Schnitzel panko crumbed breast fillet topped w scallops, prawns & squid, tossed in a creamy white wine sauce. served w chips, mash, roast potato, salad or vegetables (any 2)	32
Chicken Stack (gf) oven baked breast fillet atop marinated vegetables, stuffed mushroom w fresh pesto, balsamic glaze and crumbled fetta	29

VEGETARIAN & SALADS

Vegetarian Stack (gf) (v) roasted and marinated vegetables, stuffed field mushroom, baby broccolini, slow roasted cherry tomatoes drizzled w fresh pesto, balsamic reduction and crumbled fetta	26
Stuffed Mushrooms (gf) (v) filled w spiced vegetables crumbed fetta atop roquette and drizzled w a balsamic reduction	19
Warm Vegie Salad (gf) (v) roasted vegetables, roquette, spinach and pinenuts tossed in a grain mustard honey and fresh oregano dressing	23 w chicken 30 w squid 29
Asian Slaw & Rice Noodle Salad (gf) (v) slaw and rice noodle tossed in a housemade chilli, ginger and orange dressing. Topped w crunchy fried noodles and fresh coriander	19 w chicken 27 w squid 26
Greek Salad (gf) (v) mixed lettuce, capsicum, cucumber, cherry tomato, olives and sundried tomatoes tossed in a tangy yoghurt dressing w crumbled fetta	19 w chicken 25

Unless stated otherwise children's meals will come out first.
Please note in busy times alterations may not be possible.

GRILL

Greek Lamb Salad (cooked m/r) (gf) marinated in greek spices w a traditional style salad, tossed in a tangy yoghurt dressing w crumbled fetta	29
Bush Spiced Lamb (cooked m/r) (gf) backstrap rubbed w our own bush spice mix atop a warm roasted vegetable salad w a grain mustard, honey and oregano dressing	33
Lamb Backstrap (cooked m/r) (gf) w mediterranean spices on roasted kipflers and garlic, baby broccolini and pan tossed cherry tomatoes w your choice of sauces	35
Scotch Fillet (gf without chips) grass fed beef cooked to your liking and served w chips, mash, roast potatoes, salad or vegetables (any 2) w your choice of sauce	39

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.

Additional sauce \$3 each

Due to the thickness of our steaks cooking time may be longer than you expect.

SEAFOOD

Hoki (gf if grilled) in a beer batter w housemade caper mayonnaise and served w chips, mash or roast potato, vegetables or salad (any 2)	Half 20 Full 27
Seafood Duet beer battered hoki w lemon peppered squid, tartare sauce, chips and garden salad	27
Salt & Pepper Squid (gf without chips) lightly dusted in a lemon, paprika, salt & pepper mix w caper mayonnaise. served w mash, chips, roast potato, vegetables or salad (any 2)	Half 20 Full 27
Salmon Fillet sweet chilli infused mango, roma tomato & spring onion stack w lemon aioli and fresh lemon wedges	28
King George Whiting south australian whiting in a tempura batter atop an asian slaw, chips and lemon aioli sprinkled w crispy fried noodles	32
Yarra Hotel Seafood Platter a feast of Australian king prawns and oysters, panko crumbed scallops, beer battered fish, salt & pepper squid w a garden salad, chips and a trio of dipping sauces	for 1 33 for 2 62

KIDS (12 & UNDER)

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

DESSERT

Rell's homemade cheesecake - ask staff which one	9
day/night mousse	9
dessert of the week	9
ice cream w topping & sprinkles	4

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

WHITE WINES

SPARKLING

Brown Brothers Prosecco King Valley VIC	200ml 9.5
Yellowtail Bubbles Yenda NSW	G 8 B 29
De Bortoli Prosecco King Valley VIC	B 36
Pizzini Prosecco King Valley VIC	G 9 B 40
Jansz Tasmania Cuvee Pipers Brook TAS	B 45
Moët & Chandon Emparny FRANCE	B 99
Louis Roederer Brut Premier Reims FRANCE	B 125

CHARDONNAY

Hardy's 'The Riddle' Barossa Valley SA	G 8 B 29
Fowles 'Are You Game' Strathbogie Ranges VIC	B 35
Vasse Felix 'Filius' Margaret River WA	B 45

RIESLING

Yalumba 'Y Series' Barossa Valley SA	G 8 B 29
Pizzini King Valley VIC	B 35
Leo Buring Clare Valley SA	B 40

SWEET STYLE & ROSE

Brown Brothers Moscato King Valley VIC	275ml 10
Hardy's 'The Riddle' Moscato McLaren Vale SA	G 8 B 29
Pizzini 'Rosetta' Sangiovese Rosé King Valley VIC	G 8.5 B 35
Vasse Felix Classic Dry Rosé Margaret River WA	G 9 B 38
Tim Adams 'Mr Mick' Rosé Clare SA	B 40

SAUVIGNON BLANC & BLENDS

Hardy's 'The Riddle' Sauv/Blanc McLaren Vale SA	G 8 B 29
Brown Brothers '1889' Pinot Grigio King Valley VIC	G 9 B 35
Ta-Ku Sauv/Blanc Marlborough NZ	G 9 B 35
Ta-Ku Pinot Gris Marlborough NZ	B 35
Oyster Bay Sauv/Blanc Marlborough NZ	B 38
Pizzini Pinot Grigio King Valley VIC	G 10 B 40

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

PINOT NOIR & MERLOT

Hardy's 'Nottage Hill' Merlot McLaren Vale SA	G 8 B 29
Fowles 'Are You Game' Pinot Noir Rutherglen VIC	G 8 B 35
Pizzini Pinot Noir King Valley VIC	G 10 B 44
Blue Pyrenees Estate Merlot Avoca VIC	B 45
The Pawn Wine Co 'El Desperado' Pinot Noir Adelaide Hills SA	B 47
Stonier Pinot Noir Mornington Peninsula VIC	B 55

BLENDS

Pizzini 'Nonna Gisella' Sangiovese King Valley VIC	G 9 B 38
Schild Estate GSM Barossa Valley SA	B 40
Pizzini Tempranillo King Valley VIC	B 44
Wirra Wirra 'Church Block' C/S Shiraz Merlot McLaren Vale SA	B 45
Glaetzer 'Wallace' Shiraz Grenache Barossa Valley SA	B 50

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 55
Leeuwin Estate 'Art Series' 2014 Margaret River WA	B 120

DURIF

Buller Wines Rutherglen VIC	B 36
Rutherglen Estate Rutherglen VIC	B 39

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
Campbells 'Bobbie Burns' Rutherglen VIC	G 10 B 45
Bress Heathcote VIC	B 46
Glaetzer 'Bishop' Barossa Valley SA	B 55
St Hallet 'Blackwell' Barossa Valley SA	B 80
Cape Mentelle Margaret River WA	B 80

PLEASE REFER TO PREMIUM WINE LIST FOR MORE SELECTIONS

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  