



# YARRAGON HOTEL MENU

## tasting plates

**fried wings** 10.00  
chicken wings, sriracha & honey sauce

**baba ganoush** 10.00  
house made eggplant dip with toasted pita (v, df)

**beef croquettes** 10.00 (3pc)  
seeded mustard aioli

**sticky pork belly bites** 10.00  
sesame & coriander (df)

**arancini** 10.00  
mushroom, spinach & pea with basil pesto (v, df)

**tempura cauliflower** 10.00  
bite sized cauliflower with currant puree (v, df)

## entrées

**garlic bread** 9.00

**herb & cheese bread** 10.00

**bruschetta** 14.00 (3pc)  
pickled beetroot & goats cheese (v, gfo)

**pumpkin salad** 16.00  
roasted pumpkin, parmesan, goats cheese & rocket salad with maple walnut granola (v)

## shared entrées

**tasting platter** 25.00  
choose any 3 tasting plates to create your own platter

**ploughman's plate** 25.00  
selection of meats, cheese, pickles, chutney & toasted ciabatta

## mains

**calamari** 24.00  
salt & pepper calamari, rocket, pickled red onion salad, chips and sweet chilli & coriander aioli

**fish & chips** 24.00  
beer battered flathead, steakhouse chips, green salad, tartare and lemon

**chicken parmigiana** 26.00  
napoli, provolone, mash & slaw

**roast of the day** 24.00  
served with roasted kipfler potatoes & steamed vegetables (gf)

**lamb burger** 24.00  
moroccan spiced lamb burger, served with chips

**steak sandwich** 24.00  
turkish bread, minute steak, onion jam, bacon, provolone, rocket, chips and aioli

**seafood fettuccini** 29.00  
mussels, prawns, scallops, tomato, candied chilli, rocket & parmesan (dfo)

**curry** 22.00  
pumpkin & chick pea curry, green beans, kaffir & coconut rice, apple chutney (v, df, gf)

**spaghetti** 22.00  
zucchini, goats cheese, basil pesto, spinach & toasted almonds (v, dfo)

**taco** 20.00 (2pc)  
maple black bean soft shelled taco, topped with pineapple and corn salsa (v, df)

## pizzas 12" all 20.00

**risotto** 24.00  
smoked chicken, sweetcorn & pea risotto (gf)

**sticky pork salad** 27.00  
sticky glazed pork belly, wakame, spinach, pickled vegetables, sesame & candied peanuts (df)

**salmon** 32.00  
pan fried salmon, sauteed greens, fried polenta with lemon, dill & caper butter (gfo)

**lamb** 36.00  
slow cooked lamb shoulder, ricotta gnocchi, spring vegetables & salsa verde

**pork belly** 34.00  
confit pork belly, balsamic braised red cabbage, mash & maple dutch carrots

**scotch fillet** 38.00  
300g steak, paprika seasoned wedges, charred broccolini & onion jam (gfo)

**garlic seafood sauce**  
great as a topper  
for our steaks 9.00

**aussie**  
ham & egg

**bbq chicken**  
roast chicken, mushroom, capsicum, onion, pineapple & bbq sauce

**capriciosa**  
ham, mushroom, olives, onion & anchovies

**garlic & cheese**  
garlic, double cheese & italian herbs

**greek lamb**  
lamb yiros, mushroom, onion, capsicum & olives topped with garlic tzatziki

**ham + cheese**  
**hawaiian**  
ham & pineapple

**hot 'n fiery**  
hot salami, capsicum, onion, jalapeño, sweet chilli, tabasco, candied chilli & rocket

**margherita**  
garlic, cheese, fresh tomato, basil, italian herbs, salsa verde & parsley

**marinara**  
clams, shrimp, mussels, calamari, onion & parsley

**meat lovers**  
ham, salami, bacon, onion & bbq sauce

**prawnstar**  
tiger prawns, pumpkin, onion, capsicum, thai satay & coriander

**satay chicken**  
roast chicken, onion, capsicum & thai satay sauce

**supreme**  
ham, mushroom, salami, capsicum & onion

**the lot**  
ham, salami, olives, capsicum, onion, mushroom, pineapple & anchovies

**vegetarian**  
mushroom, capsicum, pumpkin, spinach & onion.

**small gluten free bases are available**

## sides

steakhouse chips, green salad, steamed vegetables, mashed potato all 5.00

chips to share with aioli 8.00

aioli, gravy, mushroom sauce, peppercorn sauce all 3.00

garlic seafood sauce 9.00

**Please advise staff of any dietary requirements. Our kitchen is not allergen free.**

**We are happy to split the bill, however, the last person will be responsible for any unpaid items**

**A surcharge of 15% applies on public holidays**

## desserts

- affogato** 10.00  
double swig coffee shot, vanilla ice cream (gf)
- affogato deluxe** 16.00  
affogato with amaretto, frangelico or baileys liqueur
- churros** 12.00  
churros coated in cinnamon sugar, peanut dulce le leche, vanilla ice cream & chocolate sauce
- coconut rice pudding** 11.00  
maple, apple compote (v, df, gf)
- carrot cake** 11.00  
whipped cream cheese mousse, walnut & oat crumble
- sticky date pudding** 11.00  
salted caramel sauce, vanilla ice-cream

## children 12 & under

- kids bangers, mash, veg & gravy (gf) all 14.00
- kids schnitzel or parma, chips & salad
- fettuccine napolitana
- kids calamari
- kids fish & chips
- small ham & cheese pizza
- small margherita pizza

### children's desserts

- vanilla ice cream (2scoops) 6.00
- vanilla ice cream (3 scoops) 7.00
- sundae 3 scoops, topping & sprinkles 8.00
- spider 6.00

### soft drinks

- lemon squash, cola, raspberry, lemonade, diet cola, soda, dry ginger (schooner) 5.00
- capi mineral water (750ml) 7.00
- soda, lime & bitters 5.50
- lemon, lime & bitters 5.50
- bottles (375ml) 5.00
- ginger beer, sarsparilla, tonic, mineral water
- fruit juice bottles (300ml) 5.00
- apple, orange, pineapple, tomato

## from the taps

	schooner	pint
<b>full strength</b>		
furphy ale	8.50	11.00
furphy crisp lager	8.50	11.00
carlton draught	8.50	11.00
150 lashes	9.50	13.00
<b>low &amp; mid strength</b>		
iron jack (black)	6.00	10.00
<b>range of bottled beer also available</b>		
cc & dry	9.50	15.00
guinness	9.50	13.00
orchard crush cider	9.50	15.00

## cocktails

<b>amaretto sour</b> 16.00 amaretto, lemon, sugar syrup, egg white, bitters	<b>manhattan</b> 16.00 makers mark bourbon, vermouth rosso, bitters
<b>aperol spritz</b> 16.00 prosecco, aperol, soda	<b>margarita</b> 16.00 tequila, cointreau, lime
<b>champagne cocktail</b> 14.00 sugar cube, bitters, grand marnier, prosecco	<b>midori illusion</b> 16.00 midori, vodka, cointreau, pineapple juice
<b>cosmopolitan</b> 16.00 vodka, cranberry, cointreau, lime	<b>mojito</b> 15.00 white rum, sugar, lime juice, soda water & mint
<b>espresso martini</b> 18.00 vodka, kahlua, espresso	<b>moscow mule</b> 12.00 vodka, ginger beer, lime
<b>forbidden sour</b> 18.00 maker's mark, pomegranate, vodka, lemon, sugar syrup	<b>sex on the beach</b> 16.00 peach schnapps, vodka, oj, cranberry juice
<b>french martini</b> 18.00 chambord, vodka, pineapple juice	<b>toblerone martini</b> 18.00 frangelico, kahlua, baileys
<b>fruit tingle</b> 12.00 blue curacao, vodka, lemonade	<b>vodka sunrise</b> 9.00 vodka, oj, raspberry
<b>kryptonite</b> 14.00 blue curacao, white sambucca, pineapple juice	<b>yellow bird</b> 14.00 bacardi, vanilla galliano, banana vok, orange & pineapple juices
<b>long island iced tea</b> 18.00 vodka, rum, tequila, gin, cointreau & cola	

## bookings recommended and

### much appreciated



[www.yarragonhotel.com.au](http://www.yarragonhotel.com.au)

## wines

### sparkling

	150ml	btl
yarra burn sparkling premium cuvée brut vic 200ml		12.00
grant burge petite bubbles dry sparkling, adelaide hills		34.00
pauletts nv trillians sparkling reisling, clare valley	8.00	40.00
da luca prosecco, italy		33.00
calabria private bin prosecco, italy		30.00

### whites

purple hen od riesling, phillip island, vic	12.00	46.00
ta_ku sauvignon blanc, marlborough	8.00	33.00
tatachilla sauvignon blanc, sa	7.00	24.00
blue gables pinot gris, maffra, vic		44.00
little by little pinot grigio, mclaren vale	8.00	33.00
wild dog estate chardonnay, warragul, vic	12.00	40.00
tatachilla chardonnay, sa	7.00	24.00

### rose

days of rosé, barossa	8.00	34.00
cape schanck, heathcote		40.00

### reds

purple hen pinot noir, phillip island, vic	14.00	55.00
grant burge benchmark merlot, sa	8.00	24.00
blue gables hanratty hill shiraz, vic		56.00
st hallets garden of eden shiraz, barossa	10.00	40.00
grant burge benchmark shiraz, sa	8.00	24.00
hardys char no.3 cabernet sauvignon, mclaren vale	12.00	42.00
grant burge gb 51 cabernet sauvignon shiraz, sa	9.00	36.00

### sweeter whites

innocent bystander pink moscato, yarra valley		40.00
the riddle moscato, australia	7.00	22.00

### hot drinks

	cup	mug
<b>coffee</b>		
flat white, cappuccino, doppio, latte,	4.00	5.00
long black, long macchiato	4.00	5.00
hot chocolate, chai latte	4.00	5.00
short black, macchiato		3.80
decaf, soy, almond, mocha, double shot, coffee syrups		+0.80
<b>tea</b> (loose leaf, plunger)		4.50
english breakfast, earl grey, honeydew green, lemongrass & ginger, chamomile and peppermint		