



YARRAGON HOTEL MENU

tasting plates

popcorn chicken 10.00
taiwanese popcorn chicken with
sriracha & honey mayo

hummus 10.00
house made with corn pita crisps
(gf, v, df)

polpette 10.00
italian meatballs with napoli
sauce & parmesan

calamari 10.00
with five spice salt & lime aioli

sticky pork belly bites 10.00
sesame & coriander (df)

arancini 10.00 (3pc)
pumpkin, sundried tomato and
provolone with pesto (v)

marinated olives 10.00
lemon & chilli olives, with
ciabatta (gfo, v, df)

entrées

garlic bread 9.00

herb & cheese bread 10.00

bruschetta 14.00 (3pc)
lemon thyme & mushroom ragout
with porcini cream, persian feta,
rocket & balsamic glaze (gfo, v)

scallops 16.00
with cauliflower puree, prosciutto
crumb

shared entrées

tasting platter 27.00
choose any 3 tasting plates to
create your own platter

grazing plate 25.00
selection of cured 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, salad, tartare
and lemon

tuscan prawns 28.00
in a creamy white wine & garlic
sauce with sundried tomatoes,
baby spinach and parmesan,
served with fragrant rice (gf)

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

beef burger 24.00
double pattie beef burger with
melted cheese, burger pickles,
rocket, bacon, onion jam, & chips

chicken burger 24.00
korean fried chicken burger with
gochujang, kimchi slaw, kewpie
mayo & chips

roast of the day 24.00
served with potatoes, pumpkin
& seasonal vegetables (gfo, dfo)

cauliflower steak 24.00
spiced cauliflower steak with
maple & tahini dressing, pine nuts,
currants, tuscan kale and a pickled
onion and persian feta salad
(gf, v, dfo)

pumpkin & chickpea curry 24.00
yellow pumpkin & chickpea curry,
with greens, kaffir & coconut rice
and apple chutney (gf, v, df)

pizzas 12"

chicken parmigiana 26.00
napoli, provolone, mash & slaw
+ ham 3.00

spaghetti cabonara 24.00
smoked bacon, garlic, white wine
& cream with pancetta
pangrattato & grana padano

sticky pork salad 28.00
sticky glazed pork belly, wakame,
soba noodles, orange segments
spinach, pickled vegetables,
sesame & candied peanuts (df)

salmon 34.00
crispy skinned with cauliflower
puree, celaeriac, citrus salsa
verde, fennel salad & smoked
paprika butter (gf, dfo)

beef cheek 34.00
red wine braised beef cheek &
mushroom ragout with creamy
mashed potato & gremolata
(gf, dfo)

scotch fillet 45.00
300g char-grilled steak, potato
gratin, seasonal vegetables, onion
rings and red wine jus (gfo, dfo)

garlic seafood sauce
great as a topper
for our steaks 12.00

aussie 20.00
ham & egg

bbq chicken 22.00
roast chicken, mushroom,
capsicum, onion, pineapple
& bbq sauce

capriciosa 22.00
ham, mushroom, olives, onion
& anchovies

garlic & cheese 20.00
garlic, double cheese
& italian herbs

greek lamb 22.00
lamb yiros, mushroom, onion,
capsicum & olives topped with
garlic tzatziki

ham + cheese 20.00

hawaiian 20.00
ham & pineapple

hot 'n fiery 20.00
hot salami, capsicum, onion,
jalapeño, sweet chilli, tabasco,
candied chilli & rocket

margherita 20.00
garlic, cheese, fresh tomato, basil,
italian herbs, salsa verde & parsley

marinara 22.00
clams, shrimp, mussels, calamari,
onion & parsley

meat lovers 22.00
ham, salami, bacon, onion
& bbq sauce

prawnstar 22.00
tiger prawns, pumpkin, onion,
capsicum, thai satay & coriander

satay chicken 22.00
roast chicken, onion, capsicum
& thai satay sauce

supreme 22.00
ham, mushroom, salami,
capsicum & onion

the lot 22.00
ham, salami, olives, capsicum,
onion, mushroom, pineapple
& anchovies

vegetarian 20.00
mushroom, capsicum, pumpkin,
spinach & onion.

small gluten free bases are available

sides

steakhouse chips, green salad,
steamed vegetables, mashed
potato all 6.00

chips to share with aioli 8.00

aioli, gravy, mushroom sauce,
peppercorn sauce all 3.00

garlic seafood sauce 12.00

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, kahula or baileys liqueur
churros 14.00	with cinnamon sugar, peanut dulce le leche, vanilla ice cream & chocolate sauce
flourless whole orange cake 12.00	with star anise syrup & vanilla mascarpone (gf, dfo)
chocolate brownie 12.00	with espresso salted caramel sauce and vanilla ice cream
sticky date pudding 14.00	salted caramel sauce, vanilla ice cream
apple, rhubarb & berry crumble 14.00	served with coconut ice cream (gf, df)
children 12 & under	
kids cheese burger, chips &	all 14.00
kids schnitzel or parma, chips & salad	
kids spaghetti carbonara	
kids calamari, chips & tomato sauce	
kids fish & chips	
children's desserts	
vanilla ice cream (2scoops)	6.00
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		
full strength		
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
stone & wood pacific ale	9.50	13.00
low & mid strength		
iron jack (black)	6.00	10.00
range of bottled beer also available		
cc & dry	9.50	15.00
guinness	9.50	13.00

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

bookings recommended and much appreciated



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wines		150ml	btl
sparkling			
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			
coffee		cup	mug
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
tea (loose leaf, plunger)			4.50
english breakfast, earl grey, honeydew green, lemongrass & ginger, chamomile and peppermint			