

YANKALILLA HOTEL

MENU

STARTERS

GARLIC BREAD (V) Crispy Turkish bread topped with garlic and parsley infused butter	5.50
CHEESE AND MUSTARD BREAD (V) Toasted Turkish bread topped with seeded mustard and melted cheese	6.00
SOUP OF THE DAY Check specials for today's selection	8.00
ROASTED TOMATO BRUSCHETTA (V) Roasted cherry tomatoes, pesto and mozzarella cheese	12.00
CRAB FRITTERS WITH REMOULADE SAUCE House made crab & coriander fritters served with a French style cocktail sauce on a bed of mesclun lettuce	13.00
ROAST VEGETABLES FRITTATA (V) (GF) Roast winter vegetable frittata, served with mixed lettuce and balsamic glaze	14.00
GARLIC AND CHORIZO PRAWNS (GF) Pan fried chorizos and prawns, served with salad greens and coriander and lime aioli	16.00 24.00
BOWL OF CHIPS (V) (GFO) Served with gravy	6.00
BOWL OF WEDGES (V) Seasoned potato wedges crispy fried and served with a side of sweet chili sauce and sour cream	9.00

VEGO & LOVING IT

SOUTHERN FRIED CAULIFLOWER (V) (GF) Cauliflower florets coated in southern spices cooked until golden, served with a garden salad and creamy sriracha mayonnaise	15.00
MARGARITA PIZZA (V) 9" pizza base topped with baby spinach, fresh tomato, Spanish onions, feta and basil pesto	16.00
VEGETABLE CURRY WITH STEAMED RICE (V) (GF) A mixture of vegetables and chickpeas cooked in Southern Indian herbs, spices and coconut cream, served with flat bread, raita and steamed rice	18.00

FROM THE COOP

CHICKEN CAESAR WRAP & FRIES Southern fried chicken tenderloins, bacon, parmesan, cos lettuce and Caesar dressing in a toasted wrap with a side of chips	18.00
COQ AU VIN (GF) Slow cooked chicken in a fortified wine & rosemary reduction, served with potato mash and sautéed mushrooms	23.00
CHICKEN SCHNITZEL Crumbed 300g butterflied chicken breast fillet, golden fried and served with chips, salad and a choice of the following: gravy, mushroom sauce, dienne sauce or pepper sauce	19.00

HOOK, LINE & SINKER

FISH N' CHIPS (GFO) Fish fillets in a crispy coopers pale ale beer batter, tartare sauce, lemon, salad and chips	18.00
SEASONED SALT AND PEPPER SQUID (GFO) Golden fried salt and pepper squid with salad, chips, tartare sauce and lemon	18.00
GRILLED BARRAMUNDI FILLET (GFO) Oven baked barramundi fillet served with chips, garden salad and lime aioli	23.00

AVAILABLE

11.30AM – 3.00PM
& 5.30PM – 9.00PM DAILY

We are unable to 100% guarantee that food does not contain allergens

(V) Vegetarian, (O) Option, (GF) Gluten Free

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FROM THE PADDOCK

300G MSA BLACK ANGUS RUMP STEAK (GFO) Chargrilled to your liking, served with chips and salad	26.00
300G MSA PORTERHOUSE STEAK (GFO) Chargrilled to your liking and served with chimichurri, southern black eyed peas and chips	30.00
CRISPY FRIED PORK BELLY (GF) Slow cooked pork belly, fried and served with stir-fried vegetables, a sweet soy dipping sauce and steamed rice	25.00
PIE OF THE DAY Check our specials for today's pie served with mash potato, steamed carrots and baby beans	23.00
10 HOUR LAMB SHOULDER (GF) Slow roasted marinated lamb shoulder served with parsnip puree, roasted pumpkin, steamed broccoli and a rich jus	25.00
BEEF BURGER Chargrilled burger patty topped with caramelised onions, bacon, cheese, lettuce, tomato relish and a side of chips	20.00
BEEF SCHNITZEL Crumbed topside beef fillet lightly fried and served with chips salad and a choice of the following: gravy, mushroom sauce, Dianne sauce or pepper sauce	19.00
9" MEAT LOVERS PIZZA Hickory smoked BBQ sauce, Pepperoni, ham, bacon, chorizo and Spanish onions with melted mozzarella	17.00
ROAST OF THE DAY (GF) Please see the specials board or ask our friendly waiting staff for today's special. Served with roast potato, pumpkin, steamed vegetables and gravy	\$19.00

SAUCES

MUSHROOM, DIANNE, PEPPER, GARLIC OR GRAVY (GF)	2.00
PARMIGIANA	3.00
HAWAIIAN	4.00
KILPATRICK Chefs' Kilpatrick sauce, bacon and melted cheese	4.00
MEAT LOVERS Bacon, ham, salami and pepperoni with BBQ sauce and melted cheese	4.00

SWEET TREATS

STICKY DATE PUDDING (V) House made sticky date pudding served with salted caramel sauce and vanilla ice cream.	9.00
APPLE & BERRY CRUMBLE PIE (V) Apples and mixed berries in a short crust pastry shell. Topped with sweet crumble served with vanilla ice cream.	9.00
MERINGUE & BERRY MESS (V) (GF) Meringue, vanilla cream, mixed berries and topped with toasted pistachios	9.00
GOURMET SUNDAE (V) (GFO) Your choice of chocolate, strawberry or caramel topping served with crushed peanuts, chocolate wafer and fresh strawberries	9.00

FREE TEA OR COFFEE WHEN ORDERING DESSERT

WEEKLY SPECIALS

MONDAY - KIDS EAT FREE* + PASTA NIGHT

TUESDAY - SCHNITZEL NIGHT | WEDNESDAY - CURRY NIGHT

THURSDAY - STEAK NIGHT

*excludes school holidays and public holidays

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