

# YANKALILLA HOTEL FOOD

## STARTERS

**GARLIC BREAD | 6**  
Add Cheese +2

**CHIPS & GRAVY (GF) | 9**

**WEDGES WITH SWEET CHILLI & SOUR CREAM (V) | 11**

**ARANCINI BALLS (V) | 13**  
Pumpkin and semi-dried tomato with basil pesto aioli (4)

**CHICKEN WINGS | 15**  
500g fried wings tossed in your choice of HOT sauce or house made BBQ sauce

## VEGETARIAN OPTIONS

**EGGPLANT PARMIGIANA (VGO) | 22**  
Crumbed eggplant topped with tomato sugo & melted cheese served with chips & salad

**VEGETARIAN BURGER (V) | 22**  
House made black bean veg burgers on a milk bun topped with tomato, lettuce, cheese & house made relish

**VERMICELLI NOODLE SALAD (VGO) | 23**  
Carrot, cucumber, red onion, roasted capsicum, coriander, bean sprouts, spring onion, chilli, toasted peanuts & house made Thai dressing  
Add Chicken +6 | Add 6 Prawns +6 | Add Beef +6

## FROM THE SEA

**CRISPY SKIN BARRAMUNDI (GFO) | 28**  
Laksa broth, rice, seasonal veg, topped with bean sprouts, coriander, spring onion & fresh chilli

**FISHERMAN'S PLATE (GFO) | 28**  
One piece of hake cooked either battered, crumbed or grilled, salt & pepper squid, 2 panko prawns served with chips, salad, lemon & tartare  
Add Fish +6

**SALT & PEPPER SQUID (GF) | ½ 17 | FULL 23**  
House marinated squid pieces served with chips, salad, tartare & lemon

**FISH & CHIPS (GFO) | ½ 17 | FULL 23**  
Lightly battered, crumbed or grilled hake fillets with chips, salad, lemon & tartare

**PANKO PRAWNS | ½ (4 PRAWNS) 17 | FULL (8 PRAWNS) 23**  
Panko crumbed prawns served with chips, salad, lemon & tartare

## MAINS

**ROAST OF THE DAY (GF) | ½ 17 | FULL 23**  
Please see staff for today's roast option, served with steamed seasonal vegetables, roasted potatoes & gravy

**PORK CHOPS | 1 CHOP 23 | 2 CHOPS 27**  
Char-grilled pork chops tossed in a house made BBQ sauce, chips & salad

**WAGYU BEEF BURGER | 24**  
Beef Patty, cheese, bacon jam, aioli, tomato & lettuce served on a toasted milk bun with chips  
Add Egg +1.5 | Add Bacon +3 | Add Gluten Free Bun +4 | Add Beef Patty +6

**YANK FRIED CHICKEN BURGER | 24**  
Fried chicken, bacon, cheese, lettuce & smokey chorizo aioli on a toasted milk bun with chips  
Add Egg +1.5 | Add Bacon +3 | Add Gluten Free Bun +4

**CHICKEN FRIED RICE | 23**  
Pan fried chicken thigh with seasonal vegetables, rice, egg tossed in a house made soy dressing & topped with bean sprouts, coriander & chilli  
Add Egg +1.5

**STEAK SANDWICH | 24**  
Steak, bacon, cheese, house made BBQ sauce, tomato & lettuce served on a toasted Turkish bread with chips  
Add Egg +1.5 | Add Gluten Free Bun +4 | Add Steak +6

**THAI BEEF SALAD | 25**  
Mixed lettuce tossed with crispy fried beef, roast capsicum, red onion, cucumber, carrot & fried noodles in an Asian dressing garnished with bean sprouts, chilli & coriander

**SIRLOIN STEAK (GFO) | 39**  
300g sirloin cooked to your liking served with chips, salad & choice of gravy

**CHICKEN OR BEEF SCHNITZEL | ½ 17 | FULL 23**  
250g schnitzel served with chips, salad & choice of gravy

## SCHNITZEL TOPPINGS

**GRAVY: PLAIN, PEPPER OR MUSHROOM | EXTRA GRAVY +3 EACH**

**PARMIGIANA +4 | HAWAIIAN +5 | KILPATRICK +5 | AUSSIE +6 | SWEET CHILLI + 5**

**HOLLANDAISE SAUCE +4 | GARLIC PRAWN SAUCE +7 | FIRE TOPPING +5**

vg - vegan | v - vegetarian | gf - gluten free | o - option available

## SIDES \ ADD ONS

**MASH POTATO +3 | CHIPS +3 | SALAD +3 | FRIED EGG +1.5**  
**RICE +2 | BACON +3 | STEAMED VEG +3 | ROAST POTATOES +3**

## DESSERTS

**GOURMET SUNDAE (GFO) | 9**  
Vanilla ice cream, wafer, strawberry, mint, crushed nuts & your choice of topping: chocolate, strawberry, lime or caramel

**AFFOGATO (GF) | 9**  
Ice cream served with espresso  
Add liqueur (Kahlúa, Frangelico, Baileys or Jameson) +4

**STOUT & CHOCOLATE PUDDING | 10**  
House made pudding served with a blend of stout & butterscotch sauce with ice cream

**CREAM CARAMEL CUSTARD | 10**  
Topped with a banana cookie praline

## WEEKLY SPECIALS

**\$15 SCHNITZELS TUESDAY NIGHT**  
Toppings included, dine in or takeaway

**\$25 BURGER & PINT**  
Daily in the bar

**\$25 PARMI & PINT**  
Daily in the bar

**HAPPY HOUR 5PM-7PM**  
Daily in Bar | Pints from \$7 | Base spirits from \$5

**\$5 MILKSHAKES**  
Chocolate, strawberry, lime or caramel

# YANKALILLA HOTEL DRINKS

## INTERNATIONAL BEER

CORONA	10.5
PERONI RED	8.5
STELLA ARTOIS	8.5
HEINEKEN	9

## OTHER

BAROSSA CIDER APPLE	11
SOMERSBY APPLE & PEAR CIDER	9
-196 DOUBLE LEMON VODKA	16
BROOKVALE UNION VODKA LEMON SQUASH	13
WHITE CLAW SELTZER	16
BUNDABERG ALCOHOLIC GINGER BEER	14

## LIGHT BEER

SUPERDRY 3.5	9
CASCADE LIGHT	9
CARLTON ZERO (0% ALCOHOL)	6
PERONI LIBERA (0% ALCOHOL)	6.5

## CRAFT BEER

BALTER XPA	14
GAGE ROAD SINGLE FIN SUMMER ALE	10
PIRATE LIFE ACAI & PASSIONFRUIT SOUR	12.5
LITTLE CREATURES PALE ALE	12
BIG SHED F YEAH AMERICAN PALE	16
MISMATCH SESSION ALE	12

## RED

RIPOSTE THE DAGGER PINOT NOIR 150ML / 10   250ML / 13.5   B / 37
ROBERT OATLEY PINOT NOIR B / 42
ELVARADO TEMPRANILLO GRENACHE 150ML / 9   250ML / 12   B / 34
OCTOGENARIAN GRENACHE B / 48
RYMILL DARK HORSE CABERNET 150ML / 9.5   250ML / 13   B / 36
JIM BARRY COVER DRIVE CABERNET SAUVIGNON B / 44
BREMERTON TAMBLYN CABERNET SHIRAZ MALBEC MERLOT 150ML / 9.5   250ML / 13   B / 36
WIRRA WIRRA CHURCH BLOCK 150ML / 11   250ML / 15   B / 41
ROBERT OATLEY GSM 150ML / 11   250ML / 15   B / 41
GRANT BURGE HILLCOT MERLOT B / 39
ST HALLETT BLACK CLAY SHIRAZ 150ML / 9   250ML / 12   B / 34
VILLAIN & VIXEN SHIRAZ 150ML / 11.5   250ML / 16   B / 44
WILLUNGA 100 SHIRAZ 150ML / 12.5   250ML / 17   B / 48
PEPPERJACK SHIRAZ 150ML / 12.5   250ML / 17   B / 48
MITCHELLS PEPPERTREE SHIRAZ B / 52

## ROSÉ

SQUEALING PIG ROSÉ 150ML / 10   250ML / 13.5   B / 37
GEMTREE ROSÉ 150ML / 10.5   250ML / 14.5   B / 40
RAMEAU D'OR PETIT AMOUR ROSÉ 150ML / 10   250ML / 13.5   B / 39

## WHITE

AMBERLEY KISS & TELL MOSCATO 150ML / 8.5   250ML / 11.5   B / 33
GIESEN SAUVIGNON BLANC 150ML / 8.5   250ML / 11.5   B / 33
GRANT BURGE PEARL SAUVIGNON BLANC 150ML / 9   250ML / 12   B / 34
SQUEALING PIG SAUVIGNON BLANC 150ML / 10   250ML / 13.5   B / 37
SHAW & SMITH SAUVIGNON BLANC 150ML / 15   250ML / 20.5   B / 58
BLEASDALE CHARDONNAY B / 52
THE LANE BLOCK 1A CHARDONNAY 150ML / 11   250ML / 15   B / 42
VICKERY WATERVALE RIESLING 150ML / 10   250ML / 13.5   B / 37
PIKES TRADITIONALE RIESLING B / 51
JIM BARRY RIESLING B / 41
WICKS PINOT GRIS 150ML / 11   250ML / 15   B / 41
PIKES LUCCIO PINOT GRIGIO 150ML / 10.5   250ML / 14.5   B / 39
MISS ZILM FIANO B / 47

## SPARKLING

AURELIA PROSECCO 150ML / 9.5   B / 35
THE LANE LOIS BLANC DE BLANCS 150ML / 11   B / 42
BIRD IN HAND 150ML / 12   B / 47
CROSER SPARKLING PINOT NOIR CHARDONNAY B / 50
MUMM CORDON ROUGE B / 95
HANCOCK & HANCOCK SPARKLING SHIRAZ 150ML / 11   B / 41

## COCKTAILS

ESPRESSO MARTINI   15 Smirnoff vodka, Kahlúa, sugar syrup, double shot espresso	FRUIT TINGLE   16 Smirnoff vodka, Blue Curacao, grenadine, lemonade
BAILEYS FLAT WHITE MARTINI   15 Baileys, vanilla vodka, sugar syrup, double shot espresso	FUZZY TEQUILA SUNRISE   17.5 Cuervo tequila, Finest Call white peach, orange juice, grenadine
MIDORI SPLICE   17 Midori, Malibu, pineapple juice, cream	THE CHESHIRE CAT   15.5 Smirnoff vodka, peach schnapps, Finest Call white peach, cranberry juice
THE CAPTAIN   15 Captain Morgan tropical rum, Finest Call grapefruit sour, sugar syrup, Angostura bitters	WHITE PEACH SANGRIA JUG   30 Sauv blanc, Smirnoff vodka, peach schnapps Finest Call white peach, lemonade
MOJITO   17.5 Bacardi white rum, sugar syrup, mint leaves, lime wedge	FRUIT TINGLE JUG   30 Smirnoff vodka, Blue Curacao, grenadine, lemonade
FROZEN DAIQUIRI   17.5 Passionfruit, mango or strawberry purée, Bacardi white rum, ice	APEROL PUNCH   30 Gordon's Gin, Aperol, lemon juice, lime juice, Finest Call grapefruit sour, sparkling, bitters, lemonade