YEA PEPPERCORN

MAIN MENU



YEA PEPPERCORN EYE FILLET 39.9



we appreciate your reviews

STARTERS

HOMEMADE TURKISH 7.5 Toasted Turkish bread with a garlic & parmesan butter YEA PEPPERCORN LOAF 7.5 House made bread loaf with a duo of butters CHEESY GARLIC BREAD 9 Homemade Turkish bread with melted cheese CRUMBED BRIE 10 Served with date puree & water crackers VEG

ENTREES

NIKEES	
TOMATO & BASIL ARANCINI Sicilian stuffed rice balls served with homemade tomato chutney serve for two	9 15
STICKY PORK BELLY Served with a sticky honey & sesame sauce & a fresh herb salad	11
HONEY PRAWNS Served with honey glaze & fried noodl	11 es
SPRING ROLLS Chicken & Shitake mushroom spring r with an asian slaw & chilli sauce	15 olls
TANDOORI CHICKEN Tandoori chicken skewers served with a yoghurt dip	12.5
COFFIN BAY OYSTERS Natural 16 Kilpatrick or Japanese 17.5	/31 /33

MAINS

Tender local eye fillet cooked to your l served with seasonal vegetables & a ch of house made peppercorn jus or a mushroom & red wine jus GF	noice
Great with a glass of local Sedona Sh	ıraz
CRISPY PORK BELLY	30
Crispy Pork Belly served with seasonal veg and caramelised cabbage GF	ļ
CHICKEN SALTIMBOCCA	28
Oven baked chicken breast with bacon mushroom & masala cream sauce, creamy mash & broccolini	1
BUTTER CHICKEN CURRY	22.5
Authentic butter chicken curry with rice and pappadums	
FETTUCINI	22.5
Creamy pesto chicken & mushroom OR	
Valentino - prawn, sweet potato & snow peas in a creamy garlic sauce	28.5
SPANAKOPITA	22
Spinach & feta filo pastry parcels serve with seasonal salad & golden chips	∍d
SUMMER SALAD	26
Prawn, prosciutto & orange salad with chilli mint dressing	a
TURN PAGE OVER TO FIND OL	J R

DELICIOUS SEAFOOD DISHES

YEA PEPPERCORN

CHILLI & GARLIC PRAWNS

of warm jasmine rice

sauce

MARKET FRESH FISH

Sautéed with garlic & chilli, finished with a

white wine & cream sauce, served on a bed

Lightly battered OR grilled fresh fish served with golden chips, seasonal salad & tartare

MAIN MENU

MAINS

DESSERTS SEAFOOD PLATTER 45 STICKY DATE PUDDING Fresh king tiger prawns, seared Home made date pudding served with a scallops, natural oysters, salt & pepper warm butterscotch sauce, Chantilly squid, garlic prawns & green lip cream & vanilla bean ice cream mussels served on a bed of jasmine rice, battered fish served with thick cut LEMON CHEESECAKE chips & a garden salad Baked cheesecake served with a berry seafood for two 8 0 compote and Chantilly cream CHOC CARAMEL PANNACOTTA 12 BEEF & REEF 45 Rich cream infused with chocolate. Premium grade eye fillet seared & topped with a creamy mornay melded sitting on top of a delicate caramel with prawns, green lip mussels & fudge, topped with a crunchy crumble seasonal GF GF available upon request **BRIE & CRACKERS** SALT & PEPPER SQUID 26 Served with a date puree Shoe string salt & pepper squid served with a seasonal garden salad, golden ICE CREAM chips & aioli Vanilla, Choc, Strawberry or Boysenberry FISHERMAN'S BOWL 30 AFFOGATO A shot of espresso coffee and a scoop of Lightly battered fish, prawns, garlic vanilla ice cream prawn twisters, salt & pepper squid with Add a shot of Frangelico Liqueur chips & salad

26

SEE STAFF

KIDS MENU

SIDES

STEAKHOUSE CHIPS

Scallops, Salt & Pepper Squid

Add any of the following to the side of your main meal; Fresh King Prawns, Battered Prawns, Prawn Twisters, Oysters, Seared

GARDEN SALAD

SEAFOOD SIDES

VEGETABLES

8

6.5

7.5

4.95

12

12

10

8.5

12

9.5

PER SCOOP 3

FISH & CHIPS	9.5
CHICKEN NUGGETS & CHIPS SQUID & CHIPS	9.5
SQUID & CHIPS	9.5
PASTA	9.5

LIQUEUR MUSCAT OR PORT