

Yea Peppercorn Hotel

21A STATION STREET, YEA



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Yea Peppercorn Hotel

LUNCH MENU

THREE CHEESE ARANCINI 15.00

Crumbed risotto rice balls served with home made aioli and caramelised balsamic served with garden salad

BRUSCHETTA 15.00

Tomato & basil bruschetta served on house made bread

SPRING ROLLS 12.50

Chicken spring rolls with dipping sauce

RED WINE & APPLE GLAZED CHORIZO 12.50

Fried Chorizo finished w Red Wine & Apple Juice served with house made bread

CHICKEN SCHNITZEL 17.00

Traditional chicken schnitzel served with golden chips and salad

CRUMBED CALAMARI 17.00

Lightly seasoned calamari served with golden chips & gherkin aioli

FISH & CHIPS 17.00

Battered Flathead served with golden chips, seasonal salad & tartare sauce

PASTA FUNGI 21.00

Mix of Mushrooms fried in Thyme Butter

*** 10% OFF WITH SENIORS CONCESSION ON WED/THURS***

STARTERS

HOMEMADE TURKISH GARLIC BREAD 7.50

Toasted turkish bread with a garlic & parmesan butter

CHEESY GARLIC BREAD 9.00

Homemade turkish bread with melted cheese

CRUMBED BRIE 12.00

Served with pear & date chutney, wafer crackers

TRIO OF DIPS 10.00

Served with house made turkish bread

HOUSE MADE PATE 11.00

Served with char grilled bread

WEDGES 10.50

Seasoned wedges served with sour cream and sweet chilli sauce

ENTREES

CRUMBED CALAMARI 12.00

Served with house made aioli

THREE CHEESE ARANCINI (V) 9.00

serve for two 15.00

Crumbed risotto rice balls served with home made aioli and caramelised balsamic

BRUSCHETTA 15.00

Tomato & basil bruschetta served on house made bread

SPRING ROLLS 12.50

House made chicken spring rolls with dipping sauce

HONEY PRAWNS 11.00

Served with honey glaze and fried noodles

RED WINE & APPLE GLAZED CHORIZO 12.50

Fried chorizo finished with red wine & apple juice, served with house made bread

COFFIN BAY OYSTERS (GF)

Natural **17.00/32.00** Kilpatrick **18.50/34.00** Japanese **18.50/34.00**

MAINS FROM THE LAND

YEA PEPPERCORN EYE FILLET (GF Available) 42.90

Cooked to your liking, served with seasonal vegetables or chips & salad.

With your choice peppercorn, mushroom or red wine jus

Great with a glass of local Sedona Shiraz

SCOTCH FILLET (GF Available) 37.00

Cooked to your liking, served with seasonal vegetables or chips & salad.

With your choice peppercorn, mushroom or red wine jus

Well matched with a glass of our Pinot Noir

SUMAC CRUSTED PORK (GF Available) 32.00

Served with roasted apple, potato mash, red cabbage

Lovely with a Chardonnay

THYME MARINATED CHICKEN BREAST (GF) 30.00

Served with potato mash, asparagus & creamy seeded mustard sauce

Paired with Pinot Grigio

PEPPERCORN PARMA 26.00

Chicken schnitzel topped with prosciutto, brie and Peppercorn sauce, served with chips & salad

Delicious with Sauvignon Blanc or local craft beer

CHICKEN SCHNITZEL 21.00

Served with pomme frites & German slaw

Great paired with our local craft beer

PASTA A LA FUNGI 22.00

Mix of mushrooms fried in thyme butter

Wonderful with a Reisling

MAINS FROM THE SEA

SEAFOOD PLATTER for 1 - 45.00 for 2 - 80.00

Fresh prawns, natural oysters, crumbed calamari, panko crumbed prawns, garlic prawns & green lip mussels served on a bed of rice, battered fish served with chips & a garden salad

REEF & BEEF (GF) - EYE 47.00 OR SCOTCH 39.00

Premium grade fillet topped with prawns, green lip mussel in a creamy garlic sauce & seasonal vegetables

CRUMBED CALAMARI 26.00

Lemon pepper crumbed calamari served with golden chips & gherkin aioli

FISHERMAN'S BOWL 30.00

Lightly battered fish and prawns, prawn twister, crumbed calamari with chips & salad

PAELLA for 1 - 26.00 for 2 - 48.00

Chicken and seafood paella

CHILLI & GARLIC PRAWNS (GF) 26.00

Sautéed with garlic & chilli, finished with a white wine & cream sauce, served on a bed of warm rice

BATTERED CHISH & FIPS 26.00

Battered Flathead served with golden chips, seasonal salad & tartare sauce

SEARED ATLANTIC SALMON 32.00

Served with potato mash, greens and salsa verde

SIDES AND SALADS ON NEXT PAGE

SALADS

ISRAELI SALAD 16.00

Combination of Israeli pearl cous cous, freekah, slivered almonds, dried cranberries, roasted cauliflower, pomegranate molasses

PEAR AND ROQUETTE SALAD 12.00

Pear, roquette and parmesan with pecans and citrus dressing

WATERMELON SALAD 12.00

Watermelon, mint, grilled haloumi, feta and fried onion

GARDEN SALAD 8.00

Traditional garden salad with house dressing

SIDES

FRIES 8.00

BEER BATTERED CHIPS 8.00

SEASONAL VEGETABLES 8.50

MASH POTATO 4.00

KIDS MENU

CHICKEN NUGGETS 9.50

FISH AND CHIPS 9.50

SQUID AND CHIPS 9.50

GRILLED CHICKEN AND VEG 9.50

MARGARITA PIZZA 9.50

CHEESY PASTA 9.50