



## YARCK HOTEL

### STARTERS

#### **Garlic bread (Veg Avail) — \$16**

Handmade 48 hour dough, confit garlic, house made cheese blend  
Add Cathedral Honey +\$3 • Add Mild Sopressa Salami +\$4

#### **Bruschetta Traditional (Veg Avail) — \$16**

Cherry tomatoes marinated in garlic, basil + olive, fresh mozzarella drizzled in aged balsamic reduction, on house made  
Sour dough

#### **Bruschetta The Yarck way — \$18**

Warmed Mild Sopressa Salami, Double Brie Cheese, Meredith Goats Cheese, fresh thyme, Cathedral Honey, on  
house made Sour dough

#### **Chicken Wings (GF Avail) — \$15**

Crispy wings coated in house made Hot Sauce, ranch dipping sauce  
Salt and Pepper Buttermilk wings  
Comes with Ranch or Aioli or House made hot sauce

#### **Taco's (GF Avail, Veg Avail) — \$21**

Soft shell Corn tortilla - 3 of your choice per Serve

**Fish** — Crispy skinned wild barramundi coated in spice mix, Sriracha jalapenos mayo, avo, leaf mix of cilantro and red  
cabbage.

**Beef** — Pulled 18hr 50/50 blend of low and slow cooked chuck + Brisket Alpine beef, Pickled jalapenos, Bulla sour cream  
Chicken — Pulled 7hr Chicken breast, avo, Japanese mayo, Pico de Gallo

Served with Salsa + Guacamole  
Add extra Salsa \$3 • Add Extra Guacamole \$4

### MAINS

#### **Salt and Pepper Calamari — \$22**

Crispy tender calamari, rocket, parmesan, Japanese mayo, aged balsamic reduction

#### **Chicken Parma The Yarck way — \$33**

50/50 Blend of panko and fine crumb, parmesano, parsley, topped with sugo, Smoked ham, cheese blend, garden salad,  
beer battered chips

#### **Eggplant Parma (Veg) — \$28**

50/50 Blend of panko and fine crumb, parsley, topped with sugo, Veg cheese blend, garden salad  
Add Beer battered chips \$4

#### **Skull Island King Prawns + Tasmanian Blue Swimmer Crab Linguini — \$38**

Garlic, Fresh Chilli, lemon Juice, White Wine, Lemon rind



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### MAINS (continued)

#### **Steak Sandwich — \$27**

Sliced Alpine minute steak served on ciabatta roll with onion jam, Swiss cheese, tomato, rocket and aioli. Beer battered chips

#### **Scotch Fillet Steak 300g — \$46**

Alpine grass-fed scotch fillet served with beer battered chip + garden salad

#### **Eye Fillet Steak 250g — \$48**

Alpine grass-fed eye fillet served with beer battered chips + garden salad

### SALADS

#### **Rocket — \$12**

Rocket leaves dressed in Fresh lemon vinaigrette, pecorino shavings

#### **Caesar — \$22**

Cos lettuce dressed in secret caesar dressing, crispy bacon, croutons, parmesano, topped with anchovies + poached egg  
Add Grilled Chicken tenderloin \$6 • Add Smoked Salmon \$8

#### **Garden Salad — \$12**

Marinated Garlic, basil, olive oil Cherry tomatoes, mixed lettuce, red onion dressed in lemon, garlic vinaigrette

### SIDES

#### **Mac + Cheese — \$8**

#### **Beer battered chip + Aioli — \$9**

#### **Broccolini, toasted almond, Meredith goats cheese, olive oil — \$14**

#### **Garden Salad — \$9**

#### **Seasonal Veg — \$9**

### DESSERTS

#### **Profiteroles — \$16**

Filled with Cream pâtissiere, topped with chocolate sauce, served with strawberries

#### **Affogato — \$12**

Shot of Espresso + Baileys Irish Cream, scoop of vanilla bean ice cream

#### **Ice cream cone — \$9**

Scoop of Vanilla bean ice cream, dunked in butterscotch sauce topped with popping candy delights