

Welcome to

YVES

SMALL

OYSTERS

eschalot mignonette | Lemon

\$4.50 EACH GF/DF

GRILLED KING PRAWNS

nduja butter | lemon gremolata

\$24 GF

SCALLOP CEVICHE

buttermilk | jalapeno & chive oil | salmon roe | nasturium | pearl onion

\$20 GF/DFO

ZUCCHINI FLOWERS

lemon & herb cashew cream | sundried tomato pesto | soda batter

\$18 VG

SMALL

SOURDOUGH GARLIC BREAD

herbs | garlic butter

\$9

SOURDOUGH BREAD

heirloom tomato | eschalot | alfalfa | balsamic | ricotta

or

hummus | dukkah VG / DF

\$14

FRIES

rosemary salt | lemon aioli

\$9

SHARE

CURED MEATS

feta | assorted dips | guindilla | mixed olives | pickled vegetables | sourdough

\$32

LARGE

MOLASSES ROASTED KUMARA

spinach | tofu whip | pomegranate | black barley | walnut

\$26 VG / GF / DF

LAMB RUMP

fregola | mint | peas | apple & celery chimichurri

\$36

AGAVE BEEF SHORT RIBS

rosemary salt fries | baby cos | ranch | red wine jus

\$45 DF

SEARED SALMON

dill pickled onions | asparagus | snow pea tendrils | labna | buckwheat | lemon

\$32 GF / DFO

LARGE

BEER BATTERED BARRAMUNDI

rosemary salt fries | kale salad | tartare

\$27

PANKO CRUMBED LEMON CHICKEN

rosemary salt fries | kale salad | lemon | aioli

\$27

WAGYU BEEF BURGER

chipotle aioli | oak lettuce | bread & butter pickles | cheddar | fries

\$24

SIDE

HOUSE SALAD

mesclun | eschalot | shaved fennel | orange & black pepper vinaigrette | toasted pepitas

\$10 GF / DF

PANFRIED BROCCOLI

olive | caper | lemon butter | smoked almond emulsion | chili

\$10 GF

CHAT POTATOES

confit garlic | rosemary

\$9 DF

AFTER

BLOOD ORANGE SORBET

black sesame crisp | amaranth | blackberry gel

\$16 VG / GF / DF

ROSE PANNACOTTA

rose petal syrup | pomegranate | candied pistachio | persian floss

\$16 GF

CHEESE PLATE

assorted cheeses | dried fruit & nuts | lavosh | water crackers

\$24

PIZZA

MINNAMURRA

heirloom tomato | buffalo mozzarella | basil

\$20 v

CATHEDRAL ROCKS

pesto base | artichoke hearts | mozzarella | chili | rocket

\$22 v

BOMBO

garlic prawns | kalamata olives | mozzarella | cherry tomato | lemon aioli

\$27

KENDALLS

bechamel base | prosciutto | mozzarella | pecorino | rocket

\$25

SADDLEBACK

bbq base | pulled beef | mozzarella | pickled red onion | wild garlic pesto

\$24

GLUTEN FREE OPTION AVAILABLE

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

NIPPERS

HOTDOG

cheese | salad | fries

\$12

SCHNITZEL

fries | salad | tomato sauce

\$12

HAM, CHEESE & PINEAPPLE PIZZA

tomato base | mozzarella | ham | pineapple

\$12

ICE CREAM

sprinkles | wafers | chocolate sauce

\$9