

Welcome to

YVES

Winter Warmers

To help everyone get through another Kiama winter our amazing Chef Izzi is creating a soup, pie and pasta each month guaranteed to warm you up.

SPICED CARROT & LENTIL

w/ sourdough

\$14

5 BARREL MILK STOUT & BEEF

mashed potato | peas

\$18

SEAFOOD TAGLIATELLE

pangrattato | gremolata

\$30

SMALL

OYSTERS

natural | finger lime | kilpatrick

\$4 EACH

WARM MIXED OLIVES

lemon myrtle | rosemary | charred sourdough

\$15 V DF

PROSCIUTTO & STRACCIATELLA

figs | roasted walnuts | fennel pollen

\$20 GF

FRIES

lime aioli

\$9

SOURDOUGH GARLIC BREAD

\$9

MEDIUM

CAULIFLOWER BLOSSOMS

dutch carrots | toasted almonds | golden dressing

\$17 V DF GF

SPECK & PORCINI ARANCINI

salsa verde | grana padano | sprouted grains

\$18

LEMON PEPPER SQUID

cucumber salad | chilli aioli | sesame seeds

\$18

YVES BOARD

cured meats | pines brie | whipped feta | mixed olives

\$35

LARGE

PAN SEARED SALMON

cauliflower puree | kohlrabi | pickled golden beetroot

\$35 GF

SAGE & PINK PEPPERCORN ROASTED PUMPKIN

hummus | brown lentils | cavolo nero

\$28 V DF GF

300G STRIPLOIN

chats | truss cherry tomato | greens | red wine jus

\$40 DF GF

PARMESAN & THYME CRUMBED CHICKEN

petite bouche | fries | lime aioli

\$26

BEER BATTERED BARRAMUNDI

petite bouche | fries | tartare | lemon

\$26

SIDE

HOUSE SALAD

petite bouche | cherry tomato | cranberry | sumac

\$10 V DF GF

WINTER VEGETABLES

grain mustard | aged balsamic

\$10 V DF GF

ROASTED CHATS

confit garlic | herbs

\$9 V DF

AFTER

DARK CHOCOLATE TART

kahlua cream | toffee | blueberry

\$17

CHESTNUT & GOLDEN SYRUP PUDDING

vanilla gelato | blackberries

\$16

VEGAN COCONUT SORBET

balsamic strawberries | candied pistachio

\$16 V DF GF

CHEESE PLATE

blue | brie | cheddar | quince | dried fruit | nuts | lavosh

\$24

BURGERS

THE SCHOTTLANDER

170g Schottlander wagyu pattie | american jack | tomato | onion rings

\$17

side of fries +\$5

THE DIXIE

buttermilk chicken | dill pickles | avocado | chipotle mayo

\$17

side of fries +\$5

PIZZA

MINNAMURRA

cherry tomato | basil | buffalo mozzarella

\$18

BLACK BEACH

kalamata olive tapenade | whipped feta | red onion | orange oil | parsley

\$20

BOMBO

confit garlic prawns | capsicum | cherry tomato | salsa verde

\$26

KENDALLS

fennel salami | caramelised onion | guindilla | rocket

\$25

NIPPERS

PAPA'S SPAGHETTI

red sauce | parmesan

\$9

HOTDOG

cheese | salad | fries

\$12

BATTERED FISH

fries | salad | tartare

\$12

SUPER CHEESY PIZZA

tomato base | mozzarella

\$9

ICE CREAM

sprinkles | wafers | chocolate sauce

\$9