

*Welcome to*

**YVES**



# Start

## Oysters

natural | finger lime | kilpatrick

\$4 each      GF DF

## Yves Cured Salmon

vodka | beetroot | horseradish cream

\$ 19      GF DF

## Salt & Szechuan Squid

black garlic aioli

\$16      GFO DF

## Duck Cigars

plum sauce | sesame seeds

\$19

## Cauliflower Poppers

vegan spiced mayo

\$14      VG

V - VEGETARIAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTIONN  
DF - DAIRY FREE | VG - VEGANVG - VEGAN



# Share

## Charcuterie Board

bresaola | prosciutto | fennel salami | cheese | olives | lavosh  
\$36 GFO

## Herb & Garlic Bread

finished at the table  
\$10

## Flat Fries

chive aioli  
\$8



# Coastal Casual

## Yves Fish & Chips

tempura barramundi | fries | chive aioli | spring salad

\$28

DF

## Panko Chicken

fries | chive aioli | lemon | tabbouleh

\$24

# Burgers

## The Schottlander

170g Schottlander waygu pattie | american jack | bacon | ice berg | onion rings

\$16

## The Dixie

spiced fried chicken | siracha mayo | ice berg

\$14



# Pizza

## Mama Margarita

heirloom cherry tomato | basil | mozzarella

\$18

## The Blowhole

garlic prawns | capsicum | tomato | aioli | rocket

\$22

## The Roma

prosciutto | rocket | garlic oil

\$21

## The Moroccan

chicken | eggplant | capsicum | chickpeas | spiced yoghurt

\$21

## The Deli(cious)

salami | ham | chicken | capsicum | olives | house BBQ sauce

\$22

*gluten free bases available*



# Kitchen

## Clam Spaghetti

cloudy bay clams | pinot grigio | evo | herbs

\$29

## Crispy Skin Salmon

cauliflower puree | broccolini | spiced chickpeas | za'atar | dill

\$32

GF

## 250g Grassfed Sirloin

fondant potato | carrots two ways | blackberry jus

\$34

GF

## Nasu Dengaku

aubergine | miso | wakame | sesame

\$23

VG GF



# Sides

## Spring Salad

dressed leaves | orange | fennel | pomegranate

SIDE - \$12      FULL - \$19      VG GF

## Spring Vegetables

broccolini | dutch carrots | feta | seeds

\$12      GF V

# Desserts

## Lemon Tart

burnt Italian meringue | raspberries

\$12

## Chocolate Fondant

hazelnut soil | kiama pines vanilla bean gelato | seasonal berries

\$14

## South Coast Cheese

chef selection | quince | lavosh

\$24

GFO



# Nippers

## Spaghetti Bolognaise

Italian classic

\$9

## Beef Slider

flat fries | tomato sauce

\$9

## Grilled Chicken

garden salad | flat fries

\$9

DF

## Ice Cream

sprinkles | wafers | chocolate

\$7

