

WA's Best Regional Casual Pub Dining AHA Awards of Excellence "Hall of Fame"
 WA's Best Wine List AHA Awards of Excellence "Hall of Fame"
 WA'S Best Regional Hospitality Venue AHA Awards of Excellence "Hall of Fame"
 Best Wine List Gourmet Traveller Wine "Hall of Fame" 2009-2020
 "One of the best places to drink wine in Australia" GT Wine Mag Aug '21
 "This place is a national treasure" Nick Ryan -The Australian – Dec 2017



M E N U

Local cuisine – 100% Australian seafood
Full menu served everyday Lunch & Dinner

- AMERICAN BBQ -

'Low & Slow' Yoder Frontiersman BBQ

Dinner from 5:30pm

"TEXAS SMOKEHOUSE" BEEF BRISKET \$32
 Mashed potato, coleslaw, house pickles, sliced bread, BBQ sauce

All-day Lunch & Dinner

BEEF BRISKET SANDWICH \$20 toasted scotch roll* coleslaw, chips, BBQ sauce
BBQ CHICKEN WINGS \$14 free range, BBQ sauce glaze *GF**
LAMB RIBS \$16 (4 ribs) \$30 (8 ribs) w/ honey BBQ sauce, coleslaw, pickles *GF**

BURGERS | SANDWICHES

FISH BURGER 22 Beer-battered Spanish Mackerel, toasted scotch roll*, lettuce, tomato, pickled red onion, house-made tartare sauce w/ chips, pickles

JOY BURGER 22 Crispy house-made vegan patty (*GF*), toasted scotch roll*, lettuce, tomato, red onion w/ chips, pickles, tomato aioli, chutney > add avocado 4 > add feta 3 > add cheese 2
 House-made patty = lentil, chickpea, potato, corn, seeds: hemp/sunflower/poppy/sesame/pumpkin

'TAV' BURGER 24 'Farm House' beef patty grilled medium, toasted scotch roll*, lettuce, tomato, red onion w/ chips, pickles, tomato aioli > add cheese 2 > add bacon 3

BURGER 'ROYALE' 28 'Farm House' beef patty grilled medium, toasted scotch roll*, bacon, melted 'American style' cheese, lettuce, tomato, red onion w/ chips, pickles, tomato aioli

STEAK SANDWICH 26 Winner Regional WA's Best Steak Sandwich 2019
 150g WA Black Angus sirloin grilled medium and sliced in toasted bread*, bacon jam, smoked tomato chutney, rocket, aioli w/ chips, pickles > add cheese 2 > add bacon 3

**Gluten free bread option available for all sandwiches, burgers & BBQ buns*

----- ADD-ONS | SIDE SERVES -----

American cheese 2 feta 4 avocado 4 bacon 4
 sour cream 1 red chillies/jalapeños 1 grilled onion 2 fried egg 2
 grilled free-range chicken 750

Side serves: seasonal steamed vegetables 9 mash 6 peas 4 jasmine or brown rice 3
Extra bread: white bread 1 crusty sourdough or GF bread 1 roll 3

FRESH FISH OF THE DAY \$MP **200g Fresh WA fish.** *Local, sustainable, line-caught*
see specials Choice of > grilled, beurre blanc, mashed potatoes, fresh salad *GF**
 or > beer-battered, house-made tartare, chips, fresh salad

SHARE DISHES & APPETIZERS

EDAMAME 'LOVE' BEANS 7⁵⁰ Steamed soybeans, Japanese 'sushi bar' style, sea salt
*.....so good for you! V/GF**

JALAPEÑO POPPERS 16 Three big jalapeños stuffed w/ cream cheese, crumbed + deep-fried
 w/ sour cream

GUACAMOLE BOWL 15 Hand cut blue + yellow corn tortilla chips with guacamole made with
 locally farmed avocados *V/GF**

CHIPS 10 w/ Aioli

LOADED CHIPS 14 w/ Cheese sauce, bacon, spring onions, sour cream, coriander

SPICY POTATO WEDGES 12 w/ Sour cream, sweet chilli sauce

GARLIC BREAD 10 Toasted sourdough, garlic butter, parmesan cheese, herbs *GFO**

CRISPY CALAMARI 12 (*small bowl*) Flash fried Australian calamari w/ cocktail sauce

PANKO CRUMBED PRAWNS 16 QLD Banana prawns (6) w/ lime aioli, fresh chilli, spring onion (df)

CHILLI MUSSELS 18 Kinkawooka Mussels (SA) white wine tomato broth, fresh chilli, garlic,
 parsley w/ toasted sourdough bread (df, gf*)

BUFFALO HOT WINGS 14 Free-range chicken wings, "Frank's Original Hot Sauce", celery sticks,
 blue cheese dipping sauce (gf)

CHILLI CON CARNE 22 Mexican spiced minced beef, red kidney beans, capsicum, cheddar cheese
 on rice w/ hand-cut tortilla chips, sour cream, jalapeños, coriander (gf, df*)

CHICKEN SATAY 16 Grilled free range chicken skewers (3), house-made peanut satay sauce
 served on the side, salad garnish *GF** > add rice 3 > add chips 5

FRESH SALADS & MORE

FALAFELS 19 Crispy sesame, kale, chickpea falafels w/ kale hummus, sumac yoghurt, fresh tomato,
 red chilli and baby gem lettuce. (gf, df, v*)

THAI CHICKEN SALAD 24 Chilled free range chicken breast, green pawpaw, baby gem lettuce,
 cucumber, coriander, spring onion, peanuts, fried onions, pickled bean sprouts w/ *Nam Jim dressing*
 (*lime, fresh chilli, palm sugar*) *GF**

CLASSIC CAESAR SALAD 19 Cool crunchy cos lettuce, bacon, garlic croutons, chilled free range
 hard-boiled egg, house-made Caesar dressing, parmesan cheese *GFO**
 > add free range chicken 7⁵⁰ > add anchovies 1⁵⁰

GARDEN SALAD 9 Salad greens, tomato, cucumber, red onion, house dressing *V/GF**
 > add marinated Danish feta 5

BOWL OF FRESH STEAMED VEGIES 9 Seasonal vegies w/local virgin olive oil *V/GF**
 > add marinated Danish feta 5

V=Vegan VGT=Vegetarian GF=Gluten free GFO=Gluten free option avail

MAINS

BAJA-STYLE FISH TACOS 19 Soft corn tortillas, beer-battered Spanish Mackerel, Mexican slaw, corn/capsicum salsa, pickled red onions, coriander w/ hand cut blue + yellow corn tortilla chips, jalapeños on the side (df, gf*)

CRISPY CALAMARI 27 (*large serve*) Flash fried Australian calamari w/ chips, salad greens, house-made cocktail sauce

CHILLI MUSSELS 18 Kinkawooka Mussels (SA) white wine tomato broth, fresh chilli, garlic, parsley w/ toasted sourdough bread (df, gf*)

FISH + CHIPS 27 Beer-battered Southern Ocean fish, chips, salad greens, house-made tartare sauce

FRESH FISH OF THE DAY \$MP **200g Fresh WA fish.** *Local, sustainable, line-caught*
see blackboard Choice of > grilled, beurre blanc, mashed potatoes, salad greens (gf)
or > beer-battered, house-made tartare, chips, fresh salad

SPAGHETTI choice of:

CHILLI PRAWNS 28 Aus. prawns (8), cherry tomatoes, garlic, fresh chilli, olive oil, parsley (gf*, df*)

BOLOGNESE 24 Classic slow cooked Italian sauce: *'beef-pork-tomato'*, parmesan cheese

VEGIE PESTO 24 Basil macadamia nut pesto, cherry tomatoes, mushroom, zucchini, capsicum, w/rocket & parmesan (v, gf*)

CHICKEN PARMA 28 Crumbed free range chicken breast, 'Napolitana' tomato sauce, melted mozzarella cheese, parmesan w/ chips, green salad

CHILLI CON CARNE 22 Mexican spiced minced beef, red kidney beans, capsicum, cheddar cheese on rice w/ hand-cut tortilla chips, sour cream, jalapeños, coriander (gf, df*)

LAMB SHANK 30 Slow-braised Southwest WA lamb shank, rich gravy, mashed potatoes, steamed carrots, fresh green beans *GF**

PLATE OF JOY! 22 Crispy house-made vegan patty w/ ratatouille, salad, brown rice (v, gf)
House-made patty = lentil, chickpea, potato, corn & seeds: hemp/sunflower/poppy/sesame/pumpkin

- STEAKS -

RUMP \$30 300g 100-day grain-finished WA Angus beef, garlic herb butter, red wine jus, green salad, chips (gf)

SCOTCH FILLET \$38 270g 100-day grain-finished WA Angus beef, garlic herb butter, red wine jus, green salad, chips (gf)

REEF & BEEF OPTION \$9 Add to any steak:

4 grilled Aussie prawns, crispy Australian calamari, creamy garlic sauce (gf)

HOUSE - MADE SAUCES \$2 (All Gluten Free)

Beef Jus | Mushroom | Pepper | Creamy Garlic | BBQ Sauce | Satay Peanut Sauce

** Gluten Free (wheat free) Dishes*

PLEASE NOTE: Please speak to the manager for any questions you may have on ingredients listed on all pages of this menu. We make note on dishes that we know have no flour/wheat added, therefore it is a guide for those with wheat allergies only. It is not intended for those with Coeliac disease, or those who are anaphylactic or have any other dietary allergies.

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15% surcharge applies on public holidays



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2020**

**YOUNG
GUN
OF
WINE**

Wineslinger



- DESSERTS -

HOUSE BAKED

CHOCOLATE & ALMOND BROWNIE \$12

Local **Bahen & Co** dark chocolate & local **Cape Almonds**
w/ local **Simmo's** macadamia nut & salted caramel ice cream (gf, v)

ORANGE & ALMOND CAKE \$12

orange glaze, cardamom w/ local Simmo's pistachio nut ice cream (gf, v)

ICE CREAM \$2 per scoop

SIMMO'S ICE CREAMERY -Dunsborough, WA

Vanilla (gf, v) Chocolate (gf, v) Pistachio nut (ve, gf, df)
Macadamia nut & salted caramel (gf, v) Strawberry sorbet (ve, gf, df)

- KIDS MEALS -

MACARONI BOLOGNESE \$12 w/ Mozzarella cheese

FISH & CHIPS \$12 Battered Spanish mackerel
.....**OR** Pan seared fish (gf*)

CHICKEN & CHIPS \$12 Crumbed free-range chicken breast

BURGER & CHIPS \$12 "Farmhouse" beef burger w/ lettuce, tomato

KIDS PARMA \$14 Crumbed free range chicken breast,
Napolitana sauce, melted mozzarella cheese, parmesan w/ chips

Thanks for joining us!

Join local regulars when you dine with us...

All of our ingredients are sourced from the best places, local when available – if you'd like to know more, just ask....

Farmhouse Margaret River Beef Brisket, Hamburger 100% beef, no additives; **Dirty Clean Food WA** Lamb
Holysmoke bacon, Manjimup **Garden Basket Margaret River**; **Bernie Rochester, Mumballup WA Nuts**: Macadamias, Pecans, Walnuts.
Cape Almonds, Metricup; **Southern Forest Honey**; **Simmo's Ice Creamy**; **Bahen & Co Chocolate**, Yallingup;

About the food we serve at Settlers Tavern – we use....

Australian Sustainable Seafood: Prawns, Calamari, Mussels. We source the freshest possible fish, **WA** line caught Southern & Indian Ocean.
WA olive oil for sauces. **Pasteurized eggs** for house-made aioli, rice bran oil to fry; Southwest free-range chicken.
Local wines: Settlers Tavern supports the local wine industry, especially the smaller family wineries – with well over 150 local wines on the list, many by the glass - *look around, there's bound to be a winemaker here at any given time!*

Local Community & Environment...

Our restaurant strives to be eco and avoids single-use plastic.

Paper straws since 2010. We use glass, reusable plastic cups for water, plant-based fully compostable t/a coffee cups, cardboard containers; paper for purchases; 100% recycled paper for menus. Environmentally friendly napkins, bathroom paper, towels; degradable garbage bags; environmentally friendly cleaning products, bathroom soap. We recycle cardboard and glass. Support **Precious Plastics MR**.

We've not sold plastic water bottles since 2004! We re-use (up-cycle) wine bottles for filtered Margaret River water we serve **at no charge**. Or purchase 'IT'S NOT PLASTIC' 100% Eco friendly, vegan, plant based 500ml reusable/compostable bottled spring water to takeaway.