



WA'S TOP FIVE "Pub-Food"

“... friendly rock & roll pub is a dining diamond with a nationally recognized wine list, in the heart of Margaret River.” The West Australian GOOD FOOD GUIDE 2012 Edition

M E N U

Local cuisine – Fresh seafood

Full menu served all-day every-day 12noon – 8:30pm

APPETIZERS & LIGHT DISHES

EDAMAME ‘Love’ BEANS 750 with Murray River pink salt flakes.
Steamed soya beans Japanese ‘sushi bar’ style VGF*so good!

SOUP of the DAY see blackboard **GARLIC BREAD** 6 garlic butter, fresh herbs, parmesan

CHIPS 750 w/home-made aioli **SPICY POTATO WEDGES** 8 w/sour cream + sweet chilli

OYSTERS fabulous fresh Southern Ocean oysters GF* *Shucked to Order!*

Natural on ice with shallot red wine vinegar *mignonette* ½ doz 18 doz 32

Kilpatrick grilled bacon + worcestershire sauce ½ doz 20 doz 36

CRISPY CALAMARI 15 tender whole baby squid, hand-cut, light dust of flour, salt+pepper+chilli, house-made cocktail sauce >add chips 4 >add fresh salad 4

PLATO MEXICANO 13 crispy house-fried corn tortilla chips, guacamole and salsa fresca dips, chipotle-chilli-sour-cream + jalapenos VGF*

DIPS PLATE 15 house-made ‘hummus’ and tzatziki dips, Murray River pink salt flakes, local evoo + balsamic, Yallingup ‘wave’ wood-fired sourdough bread

BRUSCHETTA 11 two pieces Yallingup ‘wave’ wood-fired sourdough bread, bocconcini, tomatoes, red onion, basil, local evoo + balsamic reduction

SETTLERS PRODUCE PLATE 24 Yallingup ‘wave’ wood-fired sourdough bread, Nannup Cambray Farmhouse Cheese, MR Venison Farm chorizo, prosciutto, semi-dried tomatoes, marinated bocconcini, Murray River pink salt flakes, local olives, local evoo

CHICKEN SATAY 13 free-range chicken skewers (3), house-made peanut-satay sauce, salad garnish >add rice 3

Yahava Margaret River Organic Coffee espresso, cappuccino, latte, etc.

T2 Teas black teas, herbal teas, chai

Desserts house-made see blackboard

25 Wines by the Glass

Multi award-winning Wine List with over 300 wines

16 Beers on Tap – Local – National – International

Home of the Margaret River Ale Co., our own micro-brewery

FRESH SALADS

CLASSIC CAESAR SALAD 17 cool crunchy cos, bacon, house-made caesar dressing, house-made garlic croutons, poached egg, parmesan > *add anchovies* 150
> *add free-range grilled chicken* 550

GRILLED HALOUMI SALAD 18⁵⁰ roasted pumpkin and beetroot, pinenuts, red onions, cherry tomatoes, fresh salad greens, preserved lemon dressing *GF**

MEDITERRANEAN SALAD with CHICKEN or SARDINES 22
free-range grilled chicken *OR* pan-seared Australian sardines
with artichokes, marinated feta, olives, sundried tomatoes, fresh salad greens, croutons and basil-pinenut dressing

THAI BEEF SALAD 22 slow-roasted rare beef, rice noodles, Asian herbs, bean sprouts, mizuna, fresh chilli, tomatoes, peanuts, spring onion, fried eschalots, nam jim dressing *GF**

GARDEN SALAD 7 fresh salad greens, tomato, cucumber, house-made balsamic vinaigrette dressing *VGF** > *add feta, olives & red onion* 6

BURGERS | SANDWICHES

TAV BURGER 15 200g fresh-ground local WAGYU beef served medium, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips, aioli + tomato sauce served on the side ...*see burger add-ons*

BURGER ROYALE 19 200g fresh-ground local WAGYU beef served medium, cheddar cheese, bacon, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips, aioli + tomato sauce served on the side

FISH BURGER 15 lager-battered WA fish, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips and house-made tartare sauce served on the side

CHICKEN BURGER 17 house-crumbed free-range chicken breast, guacamole, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips and aioli served on the side

CHICKEN BURGER ROYALE 22 house-crumbed free-range chicken breast, cheddar cheese, bacon, guacamole, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips and aioli served on the side

JOY BURGER 19 house-made, crisp veggie patty, cos lettuce, tomato, red onion and beetroot in local burger bun, with chips, aioli and chutney served on the side ...**Joy!**
House-made patty VGF =seeds: sunflower/poppy/sesame/pumpkin + lentils, corn, potato, veg + spices*
> *add avocado* 3

B-L-T 14 'bacon-lettuce-tomato' sandwich, in toasted local conti bread, with tomato sauce and house-made aioli served on the side > *add avocado* 3 > *add chips* 4

STEAK SANDWICH 21 160g premium local MSA porterhouse steak served medium, grilled onions, local ciabatta bread, with chips, aioli and chipotle BBQ sauce on the side

*GF** = gluten free - Menu avail * please ask

V = Vegan Kids Menu available

MSA - Meat Standards Australia

MAINS

CALIFORNIA-STYLE CHICKEN TACOS 16 soft corn tortillas filled with free-range chicken breast slow-braised in spicy sauce, Mexican slaw, salsa fresca and chipotle-chilli-sour-cream, with crispy house-fried corn tortilla chips, guacamole and jalapenos on the side *GF**

SEAFOOD DELUXE 29 lager battered WA fish, extra-large Kalbarri WA banana prawns, crispy calamari (*baby squid, hand-cut, light dust of flour, salt+pepper+chilli*), chips, fresh salad, house-made cocktail + tartare sauces

FISH + CHIPS 18 lager battered WA fish, chips, house-made tartare sauce
>add fresh salad 4

CATCH OF THE DAY \$MP fresh fish, local line-caught whenever available *see blackboard*
pan seared, beurre blanc, mashed potatoes and fresh salad *GF**

MALAYSIAN STYLE LAKSA 21 WA prawns, free-range chicken, Asian greens, rice noodles in a rich, hot and spicy, prawn-chicken-coconut milk thin broth *GF**

SPAGHETTI 17 **BOLOGNESE** classic meat & tomato sauce *OR* **VEGETARIAN**

BANGERS + MASH 19 3 fat pork snags, mashed potatoes, peas, grilled tomato, onion gravy

CHICKEN PARMIGIANA 26 house-crumbed free-range chicken breast, house-made napolitana tomato sauce, melted mozzarella, fresh salad and chips

PLATE OF JOY! 19 crisp veggie patty, melted feta, on rice, ratatouille and fresh salad
House-made patty VGF =seeds: sunflower/poppy/sesame/pumpkin + lentils, corn, potato, veg + spices*

LAMB CURRY 24 traditional Indian style, house-made medium-spiced curry paste *GF**
fragrant rice, raita, chutney, poppadoms*

LAMB SHANK 27 slow braised in rich sauce, mashed potatoes, caramelized carrots, fresh green beans

'LAMB POPS' & HALOUMI SALAD 29 3 grilled premium-quality local lamb French cutlets on grilled haloumi, roasted pumpkin and beetroot, pinenuts, cherry tomatoes, red onions, fresh salad greens + preserved lemon dressing *GF**

SCOTCH FILLET 29.50 300g premium quality MSA beef, herb and garlic butter, fresh salad, chips, rich red wine jus *GF**

MARGARET RIVER WAGYU 44 250g scotch fillet seared medium-rare, potato gratin, fresh seasonal vegetables and rich red wine jus *GF**

REEF + BEEF 35 300g Scotch fillet, extra-large Kalbarri WA banana prawn, crispy calamari (*baby squid, hand-cut, light dust of flour, salt+pepper+chilli*) + chips, creamy garlic sauce, fresh salad

ADD-ONS & SIDE SERVES

red chillies/jalapenos 1 sour cream 1 avocado 3 bacon 3 cheddar cheese 2
grilled tomato 2 grilled onion 2 fresh green vegetables 7 mash 5 peas 2
add salad w/organic greens 4 egg fried 2 feta, olives & red onions 6
add grilled free-range chicken 5.50 rice 3 add side serve chips with a meal 4
ciabatta bread/extra serve 3.50 conti bread + butter 1.50

Sauces house-made: aioli *garlic-mayo*, tartare sauce, cocktail sauce 1 beef jus *GF*** 3
gravy, pepper, garlic, mushroom 2.50 **Filtered Margaret River water** free



Welcome to Settlers Tavern!

Some good news...

Nov 2011 Settlers Tavern WA's Best Live Entertainment Venue 2011, 2010 and 2007 – AHA Awards for Excellence

Oct 2011 Settlers Tavern WA's TOP FIVE Pub Foods Western Australian Good Food Guide 2012 Edition

Sept 2011 Settlers Tavern received two local awards from the Margaret River Chamber of Commerce 2011

“Margaret River's Business of the Year over 10 employees” and the “Excellence in Tourism Award”

August 2011 Settlers Tavern received two National Awards:

“Australia's Best Pub Restaurant Wine List” for the third year running 2009, 2010 & 2011

Gourmet Traveller Wine & Fine Wine Partners “2011 Wine List of the Year Awards” ...and,

“Australia's Best Live Entertainment Venue” Australian Hotels Assoc. National Awards for Excellence 2011

WA's Community Services Award 2009 and WA's Best Regional Hotel 2009 AHA Awards for Excellence

The only WA wine list to make The TOP 10 Wine Lists Australia – Tim White, Aust. Financial Review Aug 2010

“The list at this place is really amazing, and what I really like is, it really pushes local gear” Tim White Aug 2010

JOIN LOCAL REGULARSwhen you dine with us

34° Blue line caught fish from local waters; WA Prawns; Margaret River Venison; Margaret River Wagyu Beef;

Local Lamb; Margaret River Free Range Eggs; Local extra virgin olive oil; Garden Basket Vegetables;

Yallingup Woodfired Bread, sourdough made from biodynamic flour, using pure chlorine free water;

Cowaramup Bakery rolls and breads. Local organic limes and avocado when in season; Yahava organic coffee;

Bannister Downs happy cow's milk in recyclable packaging. Locally grown Padron Chilli Peppers back in January!

Local wines Settlers Tavern supports the local wine industry, especially the smaller family wineries – with over

150 wines on the list -many by the glass -look around, there's bound to be a winemaker here at any given time!

Margaret River Volunteer of the Month Nominate your favourite local volunteer for their chance to receive a

\$100 meal voucher as a reward for their great community spirit.

Local Margaret River Primary School Settlers Tavern supports the local school's music department by raising

money and matching dollar for dollar to provide music instruments for our future rock stars!

Margaret River Volunteer Fire & Rescue Service T-shirts - see logo left. ALL proceeds from sales

donated to our local Firey's - buy one and give to your favourite Firey or wear one as your receipt

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

Margaret River free-range eggs; Olive oil for sauces and vegetable oil to fry; South West Free-range chicken.

All products sourced locally whenever possible; All menu items home-made in our kitchen.

Our hamburger: consists of local WAGYU ground fresh daily, 100% beef, no additives.

All soups, desserts, sauces, garlic mayo, mashed potato, curry paste and marinades made from

scratch in our kitchen; Catch of the day: we source the freshest possible whole fish that has been line caught

from local waters, whenever possible. Oysters: are shucked when ordered

Environmental issues...

We really can make a difference, one straw at a time.... There's so much talk these days about recycling and the environment, it's tough to do it all. Here's a list of things we work on:

We use bio-degradable & compostable water cups and take-away coffee cups; and bio-degradable & compostable straws, they cost four times that of plastic straws, but we think it's worth it as plastic straws clog up the land-fill and are not bio-degradable, they will hang around in the ground for hundreds of years and not disintegrate. You too can help! Make a stand and refuse to use plastic straws! Makes you wonder, is a straw necessary anyway?

We use 100% recycled paper for menus; toilet paper and handtowels. We use bio-degradable garbage bags and environmentally friendly cleaning products when possible such as our toilet soap.

We recycle cardboard and glass bottles into specially hired bins. We work with the water board on saving water.

We re-use wine bottles for the filtered Margaret River water we serve to you no charge.

Thanks for joining us!