

WA'S Best Regional Hospitality Venue AHA Awards of Excellence 2018, 17, 16
 WA's Best Regional Casual Pub Dining AHA Awards of Excellence 2017, 16, 15
 TOP 100 BARS Sunday Times, WA 2018, 17, 16, 15 & 14



"Staff understand the importance of hospitality; and the kitchen continues to redefine modern pub grub..."
 "This Place is a national treasure" Nick Ryan -The Australian – Dec 2017

M E N U

Local cuisine – Australian seafood
Full menu served all-day every-day 11:30am – 9pm

- AMERICAN BBQ -

'Low & Slow' from our Kansas-made Yoder Frontiersman BBQ

Lunch only 1130am - 530pm daily

PULLED PORK SANDWICH \$15 brioche bun*, coleslaw, house pickles
BEEF BRISKET SANDWICH \$15 brioche bun*, coleslaw, house pickles

All Day 1130am - 9pm

BBQ CHICKEN WINGS \$12 free-range, chipotle BBQ glaze, blue cheese dip *GF**
LAMB RIBS \$15 /4 ribs \$29 /8 ribs
 Honey BBQ sauce, coleslaw, house pickles *GF**

Dinner from 530pm daily

TEXAS-STYLE BEEF BRISKET \$29 Mac'n'cheese, coleslaw, house pickles, bread

SUNDAY BBQ served all day 1130am - 9pm

BBQ CHICKEN \$24 Slow-cooked free range 'Maryland' juicy thigh and drumstick, mashed potato, green beans, sweet & sour carrots, gravy *GF**

BURGERS | SANDWICHES

FISH BURGER 18 Beer-battered Augusta Bronze Whaler, local Turkish bun*, lettuce, tomato, red onion w/ chips, pickles, house-made tartare sauce

JOY BURGER 21 Crispy house-made vegan patty (*GF*), toasted brioche bun*, lettuce, tomato, red onion w/ chips, pickles, aioli, chutney > add avocado 3 > add feta 3 > add cheese 2
 * House-made patty = lentil, chickpea, potato, corn, seeds: hemp/sunflower/poppy/sesame/pumpkin

CHICKEN BURGER 22 Grilled chicken breast (*free range*), local Turkish bun*, lettuce, tomato, red onion w/ chips, pickles, aioli > add cheese 2 > add bacon 3

CHICKEN BURGER ROYALE 26 Grilled chicken breast (*free range*), local Turkish bun*, Swiss cheese, bacon, lettuce, tomato, red onion w/ chips, pickles, aioli

'TAV' BURGER 22 100% Harvey beef patty served medium, toasted brioche bun*, lettuce, tomato, red onion w/ chips, pickles, aioli > add cheese 2 > add bacon 3

BURGER 'ROYALE' 26 100% Harvey beef patty cooked medium, toasted brioche bun*, bacon, melted 'American style' cheese, lettuce, tomato, red onion w/ chips, pickles, aioli

B-L-T 18 'bacon-lettuce-tomato' aioli in toasted bread* w/ chips > add cheese 2 > add avocado 3

STEAK SANDWICH 24 150g WA Black Angus rump grilled medium and sliced in toasted bread* on bacon jam with smoked tomato chutney, rocket, aioli served w/ chips, pickles > add cheese 2

*** Gluten Free bread option available for all sandwiches, burgers & BBQ Buns**

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

Swiss or American cheese 2 mac'n'cheese 5 feta & olives 6 avocado 4 bacon 3
 sour cream 1 red chillies/jalapeños 1 grilled tomato 2 grilled onion 2 fried egg 2
 add grilled free-range chicken 750 add chips to plate 5

Side serves: Seasonal steamed vegetables 7 mash 5 peas 2 steamed jasmine rice 3

Extra bread: Turkish bread 3 crusty sourdough or GF bread 1 brioche bun 3

- OYSTERS -

Live Oysters - Shucked to Order fresh, icy-cold "Australian Rock Oysters"

Natural GF* shucked to order on ice, shallot mignonette ½ doz **24/ 1doz 44**

Kilpatrick GF* shucked to order grilled bacon, chipotle BBQ sauce,
Worcestershire Sauce ½ doz **26/ 1doz 46**

SMALL DISHES | APPETIZERS

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

OLIVES 5 Bowl of mixed local olives from *Whirlwind Olives, Karridale WA*

JALAPEÑO POPPERS 16 Three big jalapeños stuffed w/ cream cheese, crumbed, deep-fried
w/ guacamole, salsa fresca, corn chips

TORTILLA CHIPS, GUACAMOLE, SALSA 15 Hand cut blue + yellow corn tortilla chips,
salsa fresca, *Burnside Organic Farm* avocado guacamole VGF*

CHIPS 9 w/ house-made aioli

AUSSIE LOADED CHIPS 14 Cheese sauce, bacon, parsley

KOREAN LOADED CHIPS 15 Cheese sauce, bacon, Margaret River Kimchi, Kewpie mayo,
Sriracha, coriander

SPICY POTATO WEDGES 12 sour cream, sweet chilli sauce

GARLIC BREAD 8 toasted sourdough, garlic butter, parmesan cheese, herbs GFO*

CRISPY CALAMARI 12 (*small bowl*) Australian calamari, flash fried, cocktail sauce

BRUSCHETTA 14 Two pieces sourdough*, fresh Buffalo mozzarella, tomato, red onion, basil,
organic WA extra virgin olive oil GFO*

NACHOS GRANDE 18 Hand-cut/house-fried yellow & blue corn tortilla chips, cheese sauce,
sour cream, mildly spicy tomato salsa fresca, guacamole, jalapeños & coriander GF*
> choice of **Pulled Chicken | Pulled Beef | Vegetarian**

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

PUMPKIN & CHICKEN SALAD 24 Free-range chicken breast, roast pumpkin, pepitas, rocket,
marinated feta, baby spinach, mint, parsley, house dressing GF*

THAI BEEF SALAD 24 Chilled, grilled rare beef, baby gem lettuce, coriander, cucumber, peanuts,
spring onion, fried onions, pickled bean sprouts, *nam jim dressing (lime, fresh chilli, palm sugar)* GF*

GRILLED HALOUMI SALAD 20 Baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion,
mint, pomegranate vinaigrette Vgt/GF

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

> add anchovies 150 > add free-range chicken 750

GARDEN SALAD 9 Salad greens, tomato, cucumber, red onion, house dressing VGF*

> add marinated Danish feta & pitted olives 6

V=vegan Vgt=vegetarian GF=gluten free GFO=gluten free options avail

MAINS

CALIFORNIA-STYLE TACOS 16 Soft corn tortillas, choice of meat, Mexican slaw, chipotle-sour-cream, salsa fresca, w/ hand cut blue + yellow corn tortilla chips, guacamole, coriander, jalapeños on the side *GF** > choice of **Pulled Chicken or Pulled Beef**

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

SEAFOOD LIGHT FRY 29 **All Australian seafood:** Flash fried Augusta Bronze Whaler bites, calamari & prawns cutlets, lightly dusted in flour-salt-pepper-chilli, chips, salad, house cocktail & tartare sauces

FISH + CHIPS 24 Beer-battered local Augusta WA Bronze Whaler, chips, house-made tartare sauce > add fresh salad 4

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

PLATE OF JOY! 22 Crispy house-made vegan patty w/ ratatouille, salad, Jasmine rice *VGF*
**House-made VGF patty = lentil, chickpea, potato, corn & seeds: hemp/sunflower/poppy/sesame/pumpkin*

SPAGHETTI BOLOGNESE 22 Classic slow cooked Italian sauce: 'beef-pork-tomato', parmesan cheese
or/ VEGETARIAN 20 'Napolitana' tomato sauce, fresh vegetables, parmesan cheese

CHICKEN PARMA 28 House-crumbed free-range chicken breast, 'Napolitana' tomato sauce, melted mozzarella cheese, parmesan, garden salad, chips

BANGERS + MASH 24 Two fat 'Margaret River Gourmet Butchers' Southwest WA pure pork snags, mashed potatoes, peas, grilled tomato, onion gravy *GF**

'LAMB POPS' & HALOUMI SALAD 30 Southwest WA lamb cutlets (3), grilled haloumi cheese, baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion, pomegranate vinaigrette *GF**

BEEF RENDANG CURRY 26 Southwest Black Angus beef, Indonesian style, potatoes, jasmine rice, toasted coconut, bean sprout salad (*medium-spiced*) *GF/DF**

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

- STEAKS -

SCOTCH FILLET \$38 300g 100-day grain-finished WA Angus beef, herb-garlic butter, red wine jus, fresh salad, chips *GF**

SIRLOIN \$30 250g 100-day grain-finished WA Angus beef, herb and garlic butter, red wine jus, fresh salad, chips *GF**

RUMP (30-day dry-aged) \$29 250g 100-day grain-finished WA Angus beef, herb-garlic butter, red wine jus, fresh salad, chips *GF**

REEF AND BEEF OPTION \$850

Add large WA King Prawn, crispy Australian calamari & creamy garlic sauce to any steak

HOUSE - MADE SAUCES \$2 - All Gluten Free *

Beef Jus | Mushroom | Pepper | Plain Gravy | Creamy Garlic | Chipotle BBQ | 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.

V=vegan Vgt=vegetarian GF=gluten free GFO=gluten free options avail

15% surcharge applies on public holidays



Welcome to Settlers Tavern!

Some good news...

2018 AHA Awards for Excellence: WA's Best Regional Hospitality Venue 2018, 2017, 2016 & 2014
Wine List of the Year 2018 & 2017; Responsible Service of Alcohol Award 2018;
Front Office and Administrative Employee Award 2018 Kerry Rafferty
Excellence in Outstanding Commitment to Workforce Development Practices Award 2017
WA's Casual Pub Dining Award Hall of Fame *Regional* 2017, 16 & 15
Front Office and Administrative Employee Award 2016 HR Manager, Louise Sheridan Awarded
WA's Best Live Entertainment Venue – Hall of Fame Award 2015, 14, 13, 11, 10 & 07
WA's Community Services Award 2014 and 2012

2018 Gourmet Traveller Wine "Wine List of the Year Awards" retained 3 wine glass status
2018 National awards "Best Listing of a Region's Wines" and "Best Listing of West Australian Wines"
HALL OF FAME Australia's Best Pub Restaurant Wine List 2018 since 2009
2018 WINE SPECTATOR USA "World's Best Wine List Awards" *"Best of Award of Excellence"* - 2018, 17, 16, 15
2018 WINESLINGER AWARD *"Top 50 Australian Wine Venue"* voted by *Young Guns of Wine, Wine Industry & Public.*
2018 APRA MUSIC AWARDS National Licensee of the Year – Award for Excellent Music Citizenship.
STM Top 100 bars, restaurants & cafes 2017, 2016, 2015 & 2014 "Oh Margaret River, how did you get so lucky"

Trip Advisor Hall of Fame, Award of Excellence
Sidekick Cafe Margaret River Central local's Shopping Centre 2017 Environment Champions Award MRCCI
2011 Launched Margaret River Ale Co, our very own brew on tap at Settlers Tavern

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 MR Free Range Pork, Southwest Beef Brisket and Hamburger 100% beef, no additives.
Margaret River Free Range Eggs; Kappadokia Bakery; **Strange Grains** GF Bakery.
Burnside Organic Farm avocados when avail; Bahen & Co Chocolate, Yallingup; Mario's McLeod Creek tomatoes & vegetables.
Whirlwind Olives, Karridale. Margaret River Kimchi Co. Southern Forest Honey. Claudio Biscotti's local Gelato;

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

WA olive oil for sauces, rice bran oil to fry; Southwest free-range chicken.
All soups, desserts, sauces, aioli, mashed potato and marinades made from scratch in our kitchen.
Australian Seafood: we source the freshest possible fish, WA line caught from the Indian Ocean, whenever available.
Australian Rock Oysters, on ice and shucked to order. WA Prawns, Australian calamari.

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!*
And we polish all those wine glasses by hand with ENJO eco bamboo T-towels!

Local Community and Environment ...

Margaret River Volunteer Fire & Rescue Service T-Shirts & T-Towels - *see logo above left.*
100% proceeds from sales donated to our local Fireys - buy one for your favourite Firey or wear one as your receipt.
Funds raised to date with t-shirt sales and fundraiser concerts over \$80,000
Margaret River Primary School Settlers Tavern has supported the local school's music department for over 8 years by raising money and matching dollar-for-dollar to provide music instruments for our future rock stars! **Don't stop the music!**
Tuesday Night Community Meat Raffle supporting local charities - visit our website to see more www.settlerstavern.com

We really can make a difference to the environment, one straw at a time.... There's so much we can do about recycling and the environment, it's tough to do it all. **Here's a list of 'war on waste' projects we work on...**

No 1: We've used paper straws since 2010, they cost more than plastic straws we know it's worth it. *You too can help!*
Make a stand and say no to plastic straws! Makes you wonder? ... is a straw really necessary anyway?

Our restaurant strives to be eco and avoids single-use plastic in our kitchen and front of house.

We use glass and reusable plastic cups for water, plant-based fully compostable take-away coffee cups, cardboard containers and provide paper / bio bags for purchases. We use 100% recycled paper for menus. Environmentally friendly napkins, bathroom paper and towels; degradable garbage bags and environmentally friendly cleaning products and bathroom soap. We recycle cardboard and glass.

We have not sold plastic water bottles since 2004!

We re-use (up-cycle) wine bottles for the filtered Margaret River water we serve to you **at no charge.**

Thanks for joining us!

www.settlerstavern.com