

"This Place is a national treasure" Nick Ryan -The Australian – Dec 2017  
 WA'S Best Regional Hospitality Venue AHA Awards of Excellence 2017,16, 14  
 WA's Regional Casual Pub Dining AHA Awards of Excellence 2017,16, 14  
 TOP 100 BARS Sunday Times, WA 2017, 16, 15 & 14



"Staff understand the importance of hospitality; and the kitchen continues to redefine modern pub grub..."

## 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**

**All Day 1130am - 9pm**

**BBQ CHICKEN WINGS** \$12 free-range, chipotle BBQ glaze, blue cheese dip *GF\**

**LAMB RIBS** honey lager BBQ sauce, coleslaw, house pickles

8 ribs **\$29**    4 ribs **\$15**    2 ribs **\$8**

**Lunch 1130am - 530pm daily**

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

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

\*Gluten free bread available

**Dinner from 530pm daily**

**Daily BBQ Dinner Plate Specials \$29**

**BBQ Dinner Plates include mac'n'cheese, coleslaw & cornbread w/ honey butter**

**\*\*Except for the Thursday Chef Selection & Sunday BBQ**

Monday	<b>SOUTHWEST LAMB RIBS</b> 6 ribs, honey lager BBQ sauce
Tuesday	<b>DONNYBROOK BEEF RIB</b> slow-cooked, chipotle BBQ sauce
Wednesday	<b>'TEXAS' BEEF BRISKET</b> slow-cooked brisket, chipotle BBQ sauce
Thursday	<b>CHEF'S SELECTION**</b> (see one of our friendly staff for today's selection)
Friday	<b>DONNYBROOK BEEF RIB</b> slow-cooked, chipotle BBQ sauce
Saturday	<b>'TEXAS' BEEF BRISKET</b> slow-cooked brisket, chipotle BBQ sauce

**Served all day Sunday**

Sunday	<b>CHICKEN MARYLAND**</b> BBQ roasted, mashed potato, green beans, sweet & sour carrots, gravy <i>GF*</i>
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### 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, butter-crunch lettuce, coriander, cucumber, peanuts, spring onion, fried onions, pickled bean sprouts, nam jim dressing *GF\**

**GRILLED HALOUMI SALAD** 20 Baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion, 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 650

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

> add marinated Danish feta & Kalamata olives 6

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

## SMALL DISHES | APPETIZERS

**OYSTERS** *Shucked to Order* fresh, icy-cold Sydney rock, Tasmanian or Southern Ocean oysters

**Natural** GF\* on ice, shallot mignonette ½ dozen 24 dozen 44

**Kilpatrick** GF\* grilled bacon, chipotle BBQ sauce, Worcestershire ½ dozen 26 dozen 46

**MARGARET RIVER VENISON CHORIZO** 9 sliced, grilled GF\*

**EDAMAME 'LOVE' BEANS** 7<sup>50</sup> Steamed soybeans, Japanese 'sushi bar' style, local Gnarabup 'Indian Ocean Sea Salt' .....so good for you! VGF\*

**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\*

**FRENCH FRIES** 9 w/ house-made aioli

**AUSSIE FRIES** 14 Cheese sauce, bacon, parsley

**KOREAN FRIES** 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** 12 Two pieces sourdough\*, fresh mozzarella, tomato, red onion, basil, organic WA extra virgin olive oil GFO\*

**SETTLERS DIPS PLATE** 15 House-made dips 'beetroot-hummus' & 'cheddar-chipotle BBQ corn', local WA extra virgin olive oil + balsamic, grilled sourdough GFO\*

> add chorizo 4 > add house made pickle 2 > add Kalamata Olives 4 > add marinated feta 3

**NACHOS GRANDE** 18 Hand-cut/house-fried yellow & blue corn tortilla chips, cheese sauce, sour cream, spicy tomato salsa fresca, guacamole, jalapeños & coriander GF\*

> choice of **Shredded Chicken** | **Shredded 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 4

## BURGERS | SANDWICHES

**FISH BURGER** 18 Lager-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), local Turkish bun\*, lettuce, tomato, red onion w/ chips, pickles, aioli, chutney > add avocado 3 > add feta 3 > add cheese 2

\* House-made patty = beetroot, 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

**STEAK SANDWICH** 24 150g grilled strip loin served medium on toasted Turkish bread\*, caramelised onion, rocket, mojo verde (*garlic, coriander, cumin*) w/ chips, pickles, aioli > add cheese 2

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

**\* GLUTEN FREE BUNS AVAILABLE FOR ALL BURGERS**

### 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

Seasonal steamed vegetables 7 mash 5 peas 2

add grilled free-range chicken 650 steamed jasmine rice 3

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

## 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 **Shredded Chicken or Shredded 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-made cocktail & tartare sauces

**FISH + CHIPS** 22 Lager battered Augusta Bronze Whaler, chips, house-made tartare sauce  
> add fresh salad 4

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

**CHICKEN RAMEN** 25 Free-range chicken, red miso broth, organic ramen noodles, egg, organic tofu, king oyster mushrooms, nori, bok choy, sesame-chilli oil

**PLATE OF JOY!** 20 Crispy house-made vegan patty w/ ratatouille, salad, Jasmine rice *VGF*  
*\*House-made VGF patty = beetroot, lentil, chickpea, potato, corn & seeds: hemp/sunflower/poppy/sesame/pumpkin*

**SPAGHETTI BOLOGNESE** 20 Classic slow cooked Italian sauce: 'beef-pork-tomato', parmesan cheese  
or/ **VEGETARIAN** 18 'Napolitana' tomato sauce, fresh vegetables, parmesan cheese

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

**BANGERS + MASH** 24 Two fat 'Princi Butchers' Southwest pure pork snags, mashed potatoes, peas, grilled tomato, onion gravy *GF\**

**'LAMB POPS' & HALOUMI SALAD** 29 'Black Brook' lamb cutlets (3), grilled haloumi cheese, baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion, pomegranate vinaigrette *GF\**

**THAI LAMB CURRY** 25 Southwest 'Black Brook' lamb, house-made Thai curry paste, jasmine rice, Thai salad (*medium-spiced*) *GF\**

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

## - STEAKS -

**SCOTCH FILLET \$38** 300g 70-day grain-fed WA Black Angus beef, herb-garlic butter, red wine jus, fresh salad, chips *GFO\**

**SIRLOIN \$28** 250g grain-fed 'Black Brook' Donnybrook Black Angus beef, herb and garlic butter, red wine jus, fresh salad, chips *GFO\**

**RUMP (50-day dry-aged) \$29** 250g grain-fed 'Black Brook' Donnybrook Black Angus beef, herb-garlic butter, red wine jus, fresh salad, chips *GFO\**

**REEF AND BEEF OPTION \$850**

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

- **HOUSE - MADE SAUCES \$2** - *GF\**

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.

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*15% surcharge applies on public holidays*



# Welcome to Settlers Tavern!

## Some good news...

Nov 2018 Settlers Tavern **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;**

Office Manager, Kerry Rafferty Awarded **Front Office and Administrative Employee Award 2018 Excellence in Outstanding Commitment to Workforce Development Practices Award 2017**

**WA's Casual Pub Dining Award - Regional Area 2017, 16 & 14**

HR Manager, Louise Sheridan Awarded **Front Office and Administrative Employee Award 2016**

**WA's Best Live Entertainment Venue – Hall of Fame Award 2015, 14, 13, 11, 10 & 07**

**WA's Community Services Award 2014 and 2012**

July 2018 Settlers Tavern **Gourmet Traveller Wine "2018 Wine List of the Year Awards"** retained 3 wine glass status

**208 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, 17, 16, 15, 14, 13, 12, 11, 10, & 09**

July 2018 **WINE SPECTATOR USA "World's Best Wine List Awards"**

**"Best of Award of Excellence" 2 wine glasses out of 3 - 2018, 17, 16, 15**

May 2018 **WINESLINGER AWARD "Top 50 Australian Wine Venue" as voted by Young Guns of Wine, Wine Industry & Public.**

April 2018 Settlers Tavern **APRA MUSIC AWARDS 2018 National Licensee of the Year – Award for Excellent Music Citizenship.**

Settlers Tavern **STM Top 100 bars, restaurants & cafes 2017, 2016, 2015 & 2014 "Oh Margaret River, how did you get so lucky"**

June 2017 **Trip Advisor Hall of Fame, 6 Years Excellence of Service Award**

Nov 2014 Opened **Sidekick Cafe** Margaret River Central local's Shopping Centre **2017 Environment Champions Award MRCCI**

2011 Launched **Margaret River Ale Co, Micro-brew**, brewed very locally in the LIA, on tap at Settlers Tavern

## Join local regulars when you dine with us...

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

34° Blue line-caught fish from local WA waters; WA Prawns; Shark Bay Cockles; Australian Seafood/Calamari

**Farmhouse MR** Free Range Pork, Harvey Beef Brisket and Hamburger ground daily by Dave Hohnen 100% beef, no additives.

Princi Butchers: Black Brook Lamb, Angus Beef Rib, Rump, Sirloin. Indian Ocean Sea Salt Co, Gnarabup.

Margaret River Free Range Eggs; Kappadokia Bakery; **Strange Grains** GF Bakery. Burnside Organic Farm local avocados;

Simmo's Ice cream; Bahen & Co Chocolate, Yallingup; Cambray Farmhouse Cheese, Nannup;

Mario's McLeod Creek tomatoes and vegetables. Greenman Organics when available. Margaret River Kimchi Co.

**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, curry paste and marinades made from scratch in our kitchen.

**Catch of the day:** we source the freshest possible fish, WA line caught from the Indian Ocean, whenever available.

**Oysters:** Sydney Rocks, Tasmanian or Southern Ocean always fresh, on ice and shucked to order.

**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 \$75,000**

**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.settlers tavern.com](http://www.settlers tavern.com)

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**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 do cost much more than plastic straws*) we think it's worth it, as they clog up the land-fill and are very harmful to sea life; they will hang around in the ground and ocean for hundreds of years and not disintegrate.

*You too can help! Make a stand and say no to plastic straws! Makes you wonder? ... is a straw really necessary anyway?*

We use no single-use plastic in our kitchen. We use glass and reusable plastic cups for water, plant-based 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 have not sold plastic water bottles since 2004! We recycle cardboard and glass.

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

*Thanks for joining us!*