

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"
 WA's Best Regional Casual Pub Dining AHA Awards of Excellence "Hall of Fame"
 WA's Best Wine List Gourmet Traveller Wine 2019
 "This Place is a national treasure" Nick Ryan -The Australian – Dec 2017



M E N U

Local cuisine – 100% Australian seafood
Full menu served all-day everyday 11:30am – 9pm

- AMERICAN BBQ -

'Low & Slow' Yoder Frontiersman BBQ

Dinner from 5:30pm

OUR FAMOUS TEXAS-STYLE BEEF BRISKET \$29
 Mac'n'cheese, coleslaw, house pickles, sliced bread, BBQ sauce

Lunch only 11:30am – 5:30pm

PULLED PORK SANDWICH \$16 brioche bun*, coleslaw, pickles, BBQ sauce
BEEF BRISKET SANDWICH \$16 brioche bun*, coleslaw, pickles, BBQ sauce

All-day 11:30am – 9pm

BBQ CHICKEN WINGS \$12 free range, chipotle BBQ glaze, blue cheese dip *GF**
LAMB RIBS \$15 (4 ribs) \$29 (8 ribs) w/ honey BBQ sauce, coleslaw, pickles *GF**

BURGERS | SANDWICHES

FISH BURGER 18 Beer-battered Southern Ocean fish, local soft white roll*, lettuce, tomato, red onion, house-made tartare sauce w/ chips, pickles

JOY BURGER 21 Crispy house-made vegan patty (*GF*), toasted brioche bun*, lettuce, tomato, red onion w/ chips, pickles, aioli, chutney > add avocado 4 > add feta 3 > add cheese 2
House-made patty = lentil, chickpea, potato, corn, seeds: hemp/sunflower/poppy/sesame/pumpkin

BUTTERMILK FRIED CHICKEN BURGER 22 Free range chicken thigh, local soft white roll*, slaw, Swiss cheese, BBQ sauce, aioli w/ chips, pickles, aioli side > add bacon 3

'TAV' BURGER 22 100% Harvey beef patty grilled 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 grilled medium, toasted brioche bun*, bacon, melted 'American style' cheese, lettuce, tomato, red onion w/ chips, pickles, aioli

B-L-T 20 'bacon-lettuce-tomato' aioli, toasted bread* w/ chips > add cheese 2 > add avocado 4

STEAK SANDWICH 26 150g WA Black Angus rump grilled medium and sliced in toasted bread* on bacon jam with smoked tomato chutney, rocket, aioli w/ chips, pickles > add cheese 2 > add bacon 3

--Winner Regional WA's Best Steak Sandwich 2019--

**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
 grilled free range chicken 7.50 chips to plate 5

Side serves: seasonal steamed vegetables 7 mash 5 peas 3 jasmine or brown rice 3
Extra bread: white bread 1 crusty sourdough or GF bread 1 brioche bun/white roll 3

- OYSTERS -

Live Oysters - Shucked to order fresh, icy-cold "Australian Oysters"

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

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

Bloody Mary Shooters House-made Bloody Mary w/ freshly shucked oysters **3 oysters/\$14**

SMALL DISHES | APPETIZERS

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

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/ sour cream, avocado tomatillo salsa, corn chips

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

CHIPS 9 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 8 Toasted sourdough, garlic butter, parmesan cheese, herbs GFO*

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

ALBANY SARDINES 8 Sliced sourdough*, WA Southern Ocean sardines, tomato, piquillo peppers,
garlic, local organic EVOO GFO*

POTSTICKERS 10 Three pork dumplings, pan-seared, fresh greens, peanut sesame sauce, chilli black
bean vinaigrette, coriander, peanuts

NACHOS GRANDE 18 Hand cut house-fried yellow + blue corn tortilla chips, cheese sauce,
sour cream, salsa fresca, avocado tomatillo salsa, jalapeños, coriander GF*
> choice of **chilli con carné | vegetarian bean chilli**

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

NOURISH BOWL 16 Tempeh, brown rice, cucumber, edamame beans, tomato, bean sprouts, coriander,
pickled ginger, avocado tomatillo salsa, toasted sesame dressing, MR kimchi side V/GF*
> add free range chicken 750 > add haloumi 6

THAI CHICKEN SALAD 24 Chilled free range chicken breast, baby gem lettuce, cucumber, peanuts,
coriander, spring onion, 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 & pitted olives 6 > add haloumi 6

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

MAINS

BAJA-STYLE FISH TACOS 16 Soft corn tortillas, beer-battered Southern Ocean fish, Mexican slaw, pipián mole, pickled red onions, avocado tomatillo salsa, coriander w/ hand cut blue + yellow corn tortilla chips, jalapeños on the side *GFO**

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

BOSTON BAY MUSSELS 18 White wine 'Napolitana' tomato broth, fresh chilli, garlic, parsley, served w/ grilled bread *GFO*/DF*

FISH + CHIPS 24 Beer-battered Southern Ocean fish, 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

LINGUINE MARINARA 29 Shark Bay clams, mussels, Southern Ocean fish, prawn cutlets, whole large grilled Shark Bay banana prawn, white wine tomato broth

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 Crumbed free range chicken breast, 'Napolitana' tomato sauce, melted mozzarella cheese, parmesan w/ chips, fresh salad

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

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

SCOTCH FILLET \$38 270g 100-day grain-finished WA Angus beef, garlic herb butter, red wine jus, fresh salad, chips *GF**

REEF AND BEEF OPTION \$850

Add whole large grilled Shark Bay banana 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.**

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15% surcharge applies on public holidays



Welcome to Settlers Tavern! Some good news...

Nov 2019 **AHA Awards for Excellence: Wine list of the Year "Hall of Fame" 2019, 2018, 2017**
2019 Tourism Initiative Award – Regional WA
Oct 2019 **WINESLINGER TOP 50 Venue" National " Peoples' Choice' Award**
Oct 2019 **WINESLINGER TOP 50 Venue" voted by Young Guns of Wine, Wine Industry & Public.**
July 2019 **Gourmet Traveller Wine "Wine List of the Year Awards" retained 3 wine glass status**
"WA Best Wine List WA" and "Best Listing of West Australian Wines" 2019 & 2018
HALL OF FAME Australia's Best Pub Restaurant Wine List 2018 since 2009
July 2019 **WINE SPECTATOR USA "World's Best Wine List Awards" "Best of Award of Excellence" 2019, 18, 17, 16, 15**
2018 **APRA MUSIC AWARDS National Licensee of the Year – Award for Excellent Music Citizenship.**
2018 AHA Awards for Excellence: WA's Best Regional Hospitality Venue "Hall of Fame";
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
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; Burnside Organic Farm avocados when available; Bahen & Co Chocolate, Yallingup; Mario's 'McLeod Creek' tomatoes & vegetables; Cape almonds Metricup; Whirlwind Olives, Karridale; Margaret River Kimchi Co.; Southern Forest Honey; Claudio Biscotti's local Gelato; locally baked breads.

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 Southern & Indian Ocean, whenever available.
Australian 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 \$85,000
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 and 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