

FRESH FISH OF THE DAY \$MP 200g Fresh WA fish. Local, sustainable, line-caught
see specials *Choice of > pan-seared, 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)
- MARINATED MIXED OLIVES W/ HERBS** 8 (v, gf)
- JALAPEÑO POPPERS** 1650 Three jalapeños stuffed w/ cream cheese, crumbed + deep-fried
w/ sour cream (vgt)
- GUACAMOLE BOWL** 14 Crispy hand-cut tortilla chips w/ guacamole (local avocados) (v, gf)
- CHIPS** 10 w/ Aioli (gf)
- SPICY POTATO WEDGES** 12 w/ Sour cream, sweet chili sauce
- GARLIC BREAD** 10 Toasted sourdough, garlic butter, parmesan cheese, herbs (gfo, dfo)
- CRISPY CALAMARI** 14 (small bowl) Flash fried Australian calamari w/ cocktail sauce (gfo)
- MOULES FRITES** 25 Boston Bay Mussels (SA) steamed w/ shallots, local cidre, sour cream and
fresh herbs served w chips (dfo, gf)
- BUFFALO HOT WINGS** 16 Free-range chicken wings, "Frank's Original Hot Sauce", celery sticks,
blue cheese dipping sauce (gf)
- NACHOS GRANDE** 24 Hand cut/house fried yellow & blue corn tortilla chips, beef chili, cheese sauce,
sour cream, spicy tomato salsa fresca, guacamole, jalapeños & coriander (no-meat option 18) (gf)
- CHICKEN SATAY** 16 Grilled free range chicken skewers (3), house-made peanut satay sauce
served on the side, salad garnish (gf, df) > add rice 3 > add chips 5

FRESH SALADS & MORE

- FALAFELS** 19 Crispy sesame, kale, chickpea falafels w/ kale hummus, sumac yoghurt, fresh tomato,
red chili and baby gem lettuce (gf, dfo, vgt, vo)
- KALE AND ROAST PUMPKIN SALAD** 18 Kale, pumpkin, spinach, rocket, mint and feta w/ tahini
pomegranate dressing and *Savoury Granola* = (roasted & ground local macadamia nuts, pumpkin seeds,
fennel, coriander and local honey)
- 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 chili, palm sugar) (gfo)
- 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, house dressing (gf, v) >
add marinated Danish feta 5
- BOWL OF FRESH STEAMED VEGIES** 9 Seasonal vegies w/local virgin olive oil (gf, v)
> add marinated Danish feta 5

v=Vegan vgt=Vegetarian gf=Gluten free gfo=Gluten free option dfo=Dairy Free

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'
 WA's Best Wine List; Best Listing of a Region's Wine, Australia and
 Hall of Fame '09-'21 2021 Qantas - Aus. Wine List of Year Awards
 "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



MENU

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

- AMERICAN BBQ -

'Low & Slow' Yoder Frontiersman BBQ

Dinner from 5:30pm (Fri/Sat/Sun)

"TEXAS SMOKEHOUSE" BEEF BRISKET \$34.00
 Mashed potato, coleslaw, house pickles, BBQ sauce (gf)

All-day Lunch & Dinner (every day)

SLOW COOKED LAMB RIBS \$34 (6 ribs) w/ honey BBQ sauce, coleslaw, chips, pickles (gf)

BBQ BRISKET CHEESE ROLL \$24 toasted scotch roll, BBQ sauce cheese, slaw, chips (gfo)

BURGERS | SANDWICHES

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

JOY BURGER 22 Crispy house-made vegan patty, toasted scotch roll, lettuce, tomato, red onion w/ chips, pickles, tomato aioli, chutney (v) (gfo) > 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 (gfo) > add cheese 2 > add bacon 4

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 (gfo)

BRISKET-STEAK SANDWICH (Now w/Brisket) 26 Winner Regional WA's Best Steak Sandwich 2019
 150g Slow-cooked beef brisket on toasted bread, bacon jam, smoked tomato chutney, rocket, aioli w/ chips, pickles (gfo) > add cheese 2 > add bacon 4

***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 7.50

Side serves: seasonal steamed vegetables 9 mash 5 peas 4 jasmine or brown rice 3

Extra bread: white bread 1 crusty sourdough or GF bread 1 roll 3

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, gfo*)

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

MOULES FRITES 25 Boston Bay Mussels (SA) steamed w/ shallots, local cider, sour cream and fresh herbs served w/chips (*dfo, gf*)

FISH + CHIPS 28 Beer-battered Spanish Mackerel, chips, salad greens, house tartare sauce (*gfo*)

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or > beer-battered, house-made tartare, chips, fresh salad (*gfo*)

SPAGHETTI choice of:

MARINARA 28 prawns, calamari, fish, mussels, cherry tomatoes, garlic, fresh chili, olive oil (*gfo, dfo*)

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

VEGIE PESTO 24 Basil macadamia nut pesto, potatoes, green beans w/rocket & parmesan (*vo, vgt, gfo*)

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

NACHOS GRANDE 24 Hand cut/house fried yellow & blue corn tortilla chips, beef chili, cheese sauce, sour cream, spicy tomato salsa fresca, guacamole, jalapeños & coriander (*no-meat option 18*) (*gf*)

LAMB ROGAN JOSH 34 Slow cooked Southwest lamb curry in a traditional aromatic sauce, served with coconut basmati rice, papaya salad, mango-chutney dressing and papadums (*gf*)

BANGERS + MASH 26 Two fat Southwest WA pork snags, mashed potatoes, peas, grilled tomato and onion gravy (*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 -

SIRLOIN \$34 300g 100-day grain finished steak, garlic herb butter, red wine jus, salad greens, chips (*gf*)

SCOTCH FILLET \$40 250g "Pitch Black" WA Angus beef, garlic herb butter, red wine jus, salad greens, chips (*gf*)

REEF & BEEF OPTION \$12 Add to any steak:

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

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



**Tripadvisor
Travellers'
Choice
2020**

**YOUNG
GUN
OF
WINE**

Wineslinger



- DESSERTS - *HOUSE MADE* -

CHOCOLATE & ALMOND BROWNIE \$14

Local **Bahen & Co** dark chocolate & local **Cape Almonds**
w/ local Italian made "**Mai Tardi**" vanilla gelato (*gf, vgt*)

CRÈME BRULÉE \$14

rich baked custard w/brittle caramelized crust, seasonal fruit (*gf, vgt*)

FRANGELICO AFFOGATO \$14

Duke's Espresso poured over local vanilla gelato w/shot of hazelnut liqueur (*gf, vgt*)

"MAI TARDI" PREMIUM GELATO - Margaret River, WA \$3 per Scoop

Vanilla (*vgt, gf*) Belgian Chocolate (*vgt, gf*) Pistachio nut (\$3.50) (*vgt, gf*)
Strawberry Sorbetti (*vgt, gf*)

- KIDS MEALS -

MACARONI BOLOGNESE \$12 w/ Mozzarella cheese (*gfo*)

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

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

BURGER & CHIPS \$12 "Farmhouse" beef burger w/ lettuce, tomato (*gfo*)

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

KIDS NACHOS \$12 Tortilla chips, cheese sauce, beef chili,
sour cream, avocado salsa

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

Farmhouse bacon, **Manjimup Garden Basket Margaret River**; **Bernie Rochester, Mumballup WA Nuts**: Macadamias, Pecans, Walnuts.

Cape Almonds, **Metricup**; **Southern Forest Honey**; **Mai Tardi Gelato**; **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!*

Interesting fact: we love using handmade LIJJAT Papadam – urban cottage industry embracing female empowerment in Mumbai, India

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.