



WA's Regional Hospitality Venue of the Year AHA Awards of Excellence 'Hall of Fame' 2024

Hall of Fame; 3 Glass Rating '09-'24 Australian Wine List of the 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 '17

Winner - Best Casual Pub Dining - Regional WA AHA Awards of Excellence '23-'24

Wine Lovers - please ask to see the 'Wine Bible' with over **600** wines to choose from.

2009 - 2024 Hall of Fame - **Qantas** 'Australia's Wine List of The Year' Awards,
and '**Australia's Best Country Restaurant Wine List**' '22 & '23

- AMERICAN BBQ -

Friday/ Saturday/ Sunday - Dinner from 5:30pm

"TEXAS SMOKEHOUSE" Cooked Low & Slow

BEEF BRISKET 36

Mashed potato, coleslaw, house pickles, house BBQ sauce (*gf*)

Thursday is BBQ Ribs Day! Lunch & Dinner

Slow cooked Southwest **BEEF RIB** w/ slaw, chips, BBQ sauce & pickles 36

Slow cooked Southwest **LAMB RIBS** w/ slaw, chips, BBQ sauce & pickles 33

BURGERS | SANDWICHES

BRISKET-STEAK SANDWICH 30 *WA Regional Best Steak Sandwich 2019 & Finalist 2024*

Slow-cooked beef brisket between toasted local bread, smoked tomato chutney,
bacon jam, rocket, aioli w/ chips + house-made pickles (*gfo*) +add cheese 3 +add bacon 4

'TAV' BURGER 26 'Farm House' beef patty grilled medium, toasted scotch roll, lettuce, tomato,
red onion, tomato aioli w/ chips, pickles (*gfo*) +add cheese 3 +add bacon 4

BURGER 'ROYALE' 30 'Farm House' beef patty grilled medium, toasted scotch roll, bacon,
melted American cheese, lettuce, tomato, red onion, tomato aioli w/ chips, pickles (*gfo*)

B-L-T 26 'bacon-lettuce-tomato' aioli, toasted bread* w/ chips (*gfo*) > add cheese 3 > add avocado 4

CHICKEN JERK BURGER 26 Buttermilk 'Mahogany Creek' chicken thigh, toasted scotch roll,
lettuce, jerk sauce & chips

FISH BURGER 25 'Swanny D' battered WA Spanish Mackerel, toasted scotch roll, lettuce, tomato,
pickled red onion, tartare sauce w/ chips, pickles (*gfo*)

JOY BURGER 24 Crispy house-made vegan* patty, toasted scotch roll, lettuce,
tomato, red onion, vegan tomato aiolo w/ chips, pickles, chutney (*v, gfo*)
*House-made patty = lentil, chickpea, onion, potato, corn, seeds: hemp/sunflower/poppy/
sesame/pumpkin + add avocado 4 + add feta 5 + add cheese 3

* **Gluten free bread option available for all sandwiches & burgers***

15% surcharge applies on public holidays



SPECIALS MENU

SHARE DISHES & APPETIZERS

EDAMAME 'LOVE' BEANS 8 Japanese style steamed soybeans, sea salt...*so good for you!* (v, gf)

MARINATED OLIVES 8 Margaret River "Whirlwind" olives w/ olive oil (v, gf)

MARGARET RIVER FARMHOUSE PORK CHORIZO 10 Pan seared with rocket and lemon wedge

CRISPY SMOKED BRISKET & POTATO CROQUETTES (3) 16 w/ horseradish cream sauce

GUACAMOLE & TORTILLA CHIPS 16 Hand cut tortilla chips, fresh guacamole, lime (v, gf)

HOT CHIPS 12 w/Aioli, tomato sauce

SEASONED POTATO WEDGES 14 w/ Sour cream, sweet chilli sauce

GARLIC BREAD 12 Garlic butter, parmesan cheese, herbs toasted sourdough (gfo)

CRISPY CALAMARI - SMALL BOWL 15 Australian calamari, light spice w/cocktail sauce (gfo)

CHILLI MUSSELS 27 Boston Bay Mussels (SA) white wine tomato broth, fresh chilli, garlic, parsley w/ toasted sourdough bread (df, gfo)

NACHOS GRANDE 26 Hand cut tortilla chips, chilli con carne, classic American cheese sauce, sour cream, salsa fresca, avocado salsa, jalapeños & coriander (gf) **(no-meat option 20)**

BUFFALO WINGS (8) 25 w/ Frank's Original Red Hot sauce, pickled celery sticks, house-made blue cheese dipping sauce.

CHICKEN SATAY 18 3 Grilled free range chicken thigh skewers, house peanut satay sauce side, salad greens (gf, df) + add rice 3 + add chips 6 + mash 6 + seasonal steamed veg bowl 10

FRESH SALADS & MORE

THAI CHICKEN SALAD 24 Chilled free range chicken breast, green pawpaw, baby gem lettuce, cucumber, tomato, coriander, spring onion, peanuts, fried onions, pickled bean sprouts w/ Nam Jim dressing (lime, fresh chilli, palm sugar) (gf, df)

KALE & ROAST PUMPKIN SALAD 21 Kale, pumpkin, spinach, rocket, mint, feta, tahini pomegranate dressing w/ savoury crunchy granola: maple syrup roasted local macadamia nuts, ground pumpkin/ fennel/ coriander seeds (gf) (vgt) (vegan without feta) + add avocado 4 + free range chicken 750

CLASSIC CAESAR SALAD 21 Cool crunchy cos lettuce, MR Farmhouse bacon, garlic croutons, house-made Caesar dressing, chilled MR free-range hard-boiled egg, parmesan cheese (gfo, vgt) + add free range chicken 750 + add anchovies 150

GARDEN SALAD BOWL 9 Salad greens, tomato, cucumber, house vinaigrette (gf, v) + add marinated feta 5

FRESH STEAMED VEGIE BOWL 10 Seasonal vegies w/extra virgin olive oil (gf, v) + add marinated feta 5

- ADD ONS & SIDE SERVES -

American cheese 3 marinated feta 5 avocado 4 bacon 4 sour cream 1 red chillies/jalapeños 2
grilled onion 2 fried egg 2 grilled free-range chicken 750 mash 6 Jasmine / or brown rice 3

Extra bread: Crusty sourdough or GF bread 2 roll 3

vgt=Vegetarian vgt=Vegetarian Option gf=Gluten Free gfo=Gluten Free Option
df=Dairy Free dfo= Dairy Free Option v=Vegan vo=Vegan Option

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MAINS

- BAJA-STYLE FISH TACOS** 20 Soft corn tortillas, 'Swanny-D' battered WA Spanish Mackerel, Mexican slaw, salsa, pickled red onions, coriander mayo w/ hand-cut tortilla chips + jalapeños side (*df, gfo*)
- CRISPY CALAMARI PLATE** 28 Aus. calamari, light spice w/chips, salad greens, cocktail sauce (*gfo, dfo*)
- CREAMY SEAFOOD CHOWDER** 25 Aussie prawns, WA Spanish Mackerel, Boston Bay (SA) mussels, potatoes, carrots, fresh fennel leaves w/ sourdough bread + butter
- FISH + CHIPS** 29 'Swanny-D' battered WA Spanish Mackerel, chips, salad greens, tartare sauce (*gfo*)
- CATCH OF THE DAY** 43 **200g WA Fresh Fish** *Local, sustainable, line-caught.... Choice of:*
> **Pan seared** beurre blanc, mashed potato, salad greens(*gf*) **OR** > **Beer-battered** tartare, chips, salad greens
- CHILLI MUSSELS** 27 Boston Bay Mussels (SA) white wine tomato broth, fresh chilli, garlic, parsley w/ toasted sourdough bread (*df, gfo*)
- PLATE OF JOY!** 26 Crispy house-made vegan patty* w/ ratatouille, salad, brown rice (*v, gf*)
*House-made patty = lentil, chickpea, onion, potato, corn & hemp/sunflower/poppy/sesame/pumpkin seeds.
+ add avocado 4 + add marinated feta 5
- "LA MOLISANA" ITALIAN SPAGHETTI choice of:**
- MARINARA** 32 Prawns, calamari, fish, mussels, cherry tomato, garlic, fresh chilli, olive oil (*gfo, dfo*)
- BOLOGNESE** 26 Classic slow cooked Italian sauce: 'beef-pork-tomato', parmesan cheese (*gfo*)
- CHICKEN PARMA** 30 Crumbed free range chicken breast, 'Napolitana' tomato sauce, melted mozzarella cheese, parmesan w/ chips, salad greens
- BANGERS & MASH** 32 Two large 'Mahogany Creek' pork + fennel sausages, onion gravy, mash potato, peas + roasted tomato **gf, no additives or preservatives* *Kids serve avail \$16
- LAMB SHANK** 36 Locally sourced, southwest WA lamb shank, rich gravy, mashed potato, steamed carrots, fresh green beans (*gf*)
- LAMB CURRY** 30 local 'McHenry Farm' sustainably farmed lamb, slow-cooked in aromatic Indian spices, w/basmati rice, papaya salad, yoghurt & 'Lijjat' papadums supporting Mumbai India village women (*gf*)

- STEAKS -

SCOTCH FILLET 250gm 43 Black Angus beef, garlic herb butter, red wine jus, with salad greens + chips (*gfo*)

RUMP 300gm 35 Black Angus beef, garlic herb butter, red wine jus, with salad greens + chips (*gfo*)

Reef & Beef option 14

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

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

Beef Jus | Mushroom | Pepper | Creamy Garlic | Satay Peanut Sauce | BBQ Sauce

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PLEASE ASK: *Our 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, nor for those who are anaphylactic or have any other dietary allergies.*

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- DESSERTS -

CHOCOLATE & ALMOND BROWNIE 15 Local **Bahen & Co** dark chocolate,
WA almonds w/locally made Italian **“Mai Tardi”** vanilla gelato (*gf, vgt*)

CRÈME BRULÉE 15 Rich custard baked on seasonal fruit base w/crunchy brittle crust (*gf, vgt*)

FRANGELICO AFFOGATO 15 Duke’s Espresso poured over
“Mai Tardi” locally made Italian vanilla gelato with a shot of hazelnut liqueur (*gf, vgt*)

“MAI TARDI” LOCAL CHOCOLATE HAZELNUT SEMIFREDDO 16 (*v*)
Semi-frozen mousse-like dessert

“MAI TARDI” PREMIUM LOCAL GELATO 5 per scoop (*All vgt + gf*)
Vanilla Belgian Chocolate Pistachio Nut Strawberry Sorbetti (*v*)

- KIDS MEALS -

FISH & CHIPS 15 Battered (sustainable) WA Spanish Mackerel
...OR Pan seared fish (*gfo*)

MACARONI BOLOGNESE 15 w/ Mozzarella cheese (*gfo/vgto*)

CHICKEN & CHIPS 15 Crumbed free-range chicken breast

BURGER & CHIPS 15 “MR Farmhouse” beef burger w/ lettuce, tomato (*gfo*)

KIDS PARMA 18 Crumbed free range chicken breast, Napolitana sauce,
melted mozzarella cheese, parmesan w/ chips

KIDS NACHOS 15 Tortilla chips, classic American cheese sauce, sour cream,
avocado, salsa > add Chilli con Carne (spicy meat) 4

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 Bacon and, Hamburger 100% beef no additives; ‘McHenry Farm’ Margaret River ‘Sustainably farmed’ Lamb
Dirty Clean Foods WA Sustainable meats; Bernie Rochester, Mumballup WA Nuts: Macadamias, Pecans, Walnuts. Margaret River “Whirlwind” olives;
Garden Basket Margaret River; Seasonal local vegetables. 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.

Margaret River olive oil. Pasteurized eggs for house-made aioli; Southwest canola oil to fry; free-range chicken

Local wines: Settlers Tavern supports the local wine industry, especially the smaller family wineries

– with well over 300 local wines on the list, many by the glass - *look around, there’s bound to be a winemaker here at any given time!*

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% Bio-degradable friendly, plant based reusable/compostable bottled spring water.

★ Proud sponsors: MR Primary School; MR Community Pantry food for needy; MR River Angels; MR Nature Conservation;
MR Business Network; Hawks Football Club; MR Off-Road Cycling Club; MR Board Riders Assn. ★

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