

Yea Peppercorn Hotel

ENTREE

Turkish bread with fresh garlic OR herb butter	7.50
Vegetarian Spring Rolls with lettuce, Vietnamese mint and lime dipping sauce.	9.50
Coconut Prawns – Prawns in shredded coconut batter, deep fried until crisp with a mango dipping sauce.	18.00
Seafood Tapas Plate To Share – 3 Moroccan Prawns 3 Scallops in the shell with white wine sauce and bacon 3 Oysters Mornay	25.00
Freshly Baked Turkish Bread – served with local extra virgin olive oil and homemade dukkah.	13.00

MAINS

Peppercorn Parmagiana – Try our new twist on an old favourite. Ovenbaked chicken breast with crispy skin, stuffed with Virginia ham and mozzarella on a bed of Napoli with chips and salad.	26.00
Market Fresh Fish of the Day – in a crispy beer batter with chips, salad, lemon and tartare.	28.00
Moroccan Prawns – Prawns sautéed in garlic butter with ras el hanout spices served on rice with a Mediterranean salad and roti bread.	30.00
Eye Fillet wrapped in bacon with pepper or mushroom sauce, served with roasted potato, sweet potato and seasonal greens.	34.00
Beef & Reef – Eye Fillet wrapped in bacon topped with pan fried garlic Prawns, scallops in the shell with white wine cream sauce and bacon, served with roasted vegetables.	38.00
Retro Seafood Platter – Market Fresh Flathead Fillets in a light beer batter, scallops in the shell with white wine cream sauce and bacon, two oysters mornay and cold king prawns in Marie Rose sauce. Served with chips, salad, lemon and tartare.	38.00
Vegetarian Pasta Primavera – with fresh asparagus and julienne of leek in a cream, egg and parmesan sauce.	24.00

Please note: 80% of our meals are ordered from our specials board. This menu is for example only.