

# Entrees

Garlic Bread \$12.50

House Cured Salmon \$21

Avocado Puree, Baby Beets and Herbs

Seared Scallops \$18

Tomato, Basil and Sherry Salsa

Crispy Spiced Calamari \$16

w/ Lemon and Aioli

Sticky Lamb Ribs \$18

w/ Homemade BBQ Sauce

# Mains

Confit Duck \$32

w/ Bacon, Cabbage & Crushed Potatoes, Jus

Crispy Pork Belly \$29

w/ Fennel Slaw, Chili Caramel

Grilled Prawns \$32

Garlic & Lemon Dressing, Herb Salad

Middle Eastern Pumpkin \$26

w/ Homemade Hummus, Local Sunflower Sprouts  
Seeds and Dukkah

300g Scotch Fillet \$42

w/ Crushed Peas, Rocket Salad

250g Rump \$34

w/ Chips and Salad

Red Wine Jus or Green Peppercorn Sc

House Chicken Schnitzel \$26

w/ Chips and Salad

Mushroom Jus or Seeded Mustard Aioli

Local Tempura Battered Fish \$28

w/ Chips and Salad, Tartare Sc

## Sides:

All \$12

Garlic Scented Seasonal Vegetables

Chips with Aioli

Dressed Rocket Leaves

House Slaw

See our Black Board for Daily Specials

(Alterations to the menu are respectfully declined (dietary requirements excepted))

**yambagolf**  
& COUNTRY CLUB