

BAR YARRA

DINING MENU

OPENING HOURS
DAILY 5PM- LATE

SNACKS & SHARES

EDAMAME 12

(V, GF, DF)

Sesame and chilli salt.

SEEDED SOURDOUGH 9

(V)

Cultured sesame butter.

MARINATED OLIVES 10

(V, DF, GF)

Sherry, orange, lemon thyme, chilli, & garlic.

CRUDITE 26

(V, GF)

Local vegetables, tahini dip, soy & spice
pepitas, green oil.

PEAS & MOZZARELLA CROQUETS (3) 18

(V)

With caper and lemon aioli & shaved parmesan.

PRAWN TOSTADAS (2) 26

(DF)

Crisp tortilla, with chilli sauce, pickled cucumber
& avocado.

GOLDEN FRIED CALAMARI 26

(GF)

Local calamari, chilli & fennel salt, citrus aioli.

SIDES & CHEESES

FRENCH FRIES 15

(GF, DF, V)

Rosemary salt & aioli.

GRILLED BROCCOLINI 18

(V, DF)

Mustard dressing lemon oil & fried shallots.

SELECTION OF CHEESES 32

(GFO)

Four cheese selection with lavosh, guava paste,
& dried fruits.

SUBSTANTIALS

BEETROOT CARPACCIO 26

(V, GF, DFO)

Sliced red beets with a poached golden salad,
celery leaf, stracciatella & pistachio vinaigrette.

SOURDOUGH GRILLED CHEESE SANDWICH 26

(V)

Melted cheddar, mozzarella, and Manchego,
mustard aioli, tomato relish.

YARRA SMASH BURGER 26

Smashed double beef patty, American cheese,
caramelized onion, bacon, dirty mayo, potato
bun & fries.

ROASTED PUMPKIN RAVIOLI 29

(V)

Roast pumpkin ravioli, burnt miso butter, cheese,
fried sage & pine nuts.

STEAK & FRITES 45

(GF, DFO)

250gr Striploin, Paris butter, skin on fries,
green salad & pickled red onion.

DESSERT

DARK CHOCOLATE & WHISKEY TART 19

(NF)

Baked chocolate tart, whiskey dulce de leche,
sea flakes & creme fraiche.

DIETARY OPTIONS AVAILABLE

GF - gluten free DF - dairy free NF - nut free V - vegetarian

VE - vegan O - option

Please let our staff know if you have any dietary requirements

Sunday Surcharge 10% Public Holiday Surcharge 15%.

Surcharge applies to all card transactions

