



Hall of Fame; 3 Glass Rating '09-'24 Qantas WLOY Awards
 WA's Best Regional Hospitality Venue AHA Awards of Excellence 'Hall of Fame'
 "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

Wine Lovers- please ask to see our **Wine Bible** featuring over **600** wines.
 2009 – 2023 Hall of Fame - **QANTAS** Wine List of The Year Awards.
AUSTRALIA'S BEST COUNTRY RESTAURANT WINE LIST '22 & '23

- AMERICAN BBQ -

Dinner Fri, Sat & Sun from 5:30pm

"TEXAS SMOKEHOUSE" BEEF BRISKET 36
 Mashed potato, coleslaw, house pickles, BBQ sauce (*gf*)

All-day Everyday

BEEF BRISKET AMERICAN CHEESE ROLL 26
 Toasted scotch roll, slaw, chips, BBQ sauce (*gfo*)

BURGERS | SANDWICHES

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

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

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

'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*)

BRISKET-STEAK SANDWICH 30 WA's Best Steak Sandwich Finalist 2022
 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

* **Gluten free bread option available for all sandwiches, burgers & BBQ buns***

15% surcharge applies on public holidays



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
- SMOKED BRISKET & POTATO CRISPY 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)
- SPICY KOREAN CHICKEN WINGS(4)** 20 Gochujang (Korean chilli), soy sauce, sesame oil, peanuts, slaw
- NACHOS GRANDE** 26 Hand cut tortilla chips, chilli con carne, classic American cheese sauce, sour cream, salsa fresca, guacamole, jalapeños & coriander (gf) **(no-meat option 20)**
- 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, SOUP & MORE

- SOUP OF THE DAY** See daily specials board.
- 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, 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/local 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*)
- 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*)
- 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**)
- 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 'Mahogany Creek' 2 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 12

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 NOTE: Please speak to a 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 for those who are anaphylactic or have any other dietary allergies.



**YOUNG
GUN
OF
WINE**

Wineslinger



- KIDS MEALS -

MACARONI BOLOGNESE 12 w/ Mozzarella cheese (*gfo/vgto*)

FISH & CHIPS 14 Battered (sustainable) WA Spanish Mackerel**OR** Pan seared fish (*gfo*)

CHICKEN & CHIPS 14 Crumbed free-range chicken breast

BURGER & CHIPS 14 "MR Farmhouse" beef burger w/ lettuce, tomato (*gfo*)

KIDS PARMA 15 Crumbed free range chicken breast, Napolitana sauce, melted mozzarella cheese, parmesan w/ chips

KIDS NACHOS 12 Tortilla chips, cheese sauce, sour cream, avocado salsa
> add Chilli con Carne (spicy) 4

- DESSERTS -

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

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

FRANGELICO AFFOGATO 15 Duke's Espresso poured over local Italian "**Mai Tardi**" vanilla gelato with a shot of hazelnut liqueur (*gf, vgt*)

"MAI TARDI" LOCAL CHOCOLATE HAZELNUT SEMIFREDDO 14 (*v*)

"MAI TARDI" PREMIUM LOCAL GELATO 4 per scoop (**All vgt + gf**)
Vanilla Belgian Chocolate Strawberry Sorbetti (*v*) Pistachio nut (450)

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% Eco friendly, vegan, plant based 500ml reusable/compostable bottled spring water to takeaway.

★ Proud sponsors: MR Primary School; MR Community Pantry food for needy; MR River Angels; MR Nature Conservation; MRCCI ★

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