

# THE YARRA

Accommodation | Food | Wine

## SMALL PLATES

### OLIVES + NUTS (VE, GF) \$5

Castelvetrano olives & Marcona nuts.

### BREAD + SMOKY MISO BUTTER \$6

Yarra-made bread, miso, Maldon smoked sea salt & butter.

### RILLETTES \$10

La Salumina Rillettes, mini-toasts & cornichons

### TRIO OF CHEESES (V) \$18

three select cheeses, assorted condiments, dried fruit & crackers (gf crackers available).

### SPICY HARISSA CROSTINI (VE) \$6

Cashews, harissa, cumin, nutritional yeast & garlic blended into a dip on Yarra-made crostini.

### RICOTTA CUCUMBER CROSTINI (V) \$10

Fresh ricotta, finely sliced serrano chile, cucumbers tossed in lime juice, basil, dill, tarragon, mint, chives on Yarra-made crostini.

### KOREAN BBQ MEATBALLS \$8

Ground beef, ritz crackers, Yarra-made Korean BBQ sauce.

### MAC N CHEESE (V) \$8

Creamy baked macaroni & cheese.

### BABY KALE + PARM SALAD (GF) \$8

Baby kale, Parmigiano Reggiano, finely shaved red onion & toasted almonds

## BIG PLATES

### EMERALD DAL (VE, GF) \$25

Black lentils, spinach, spices & a side of coconut rice.

### CACIO E PEPE MUSHROOM GNOCCHI \$32

Yarra-made gnocchi, Agrarian feast mushrooms, Parmigiano Reggiano & pecorino romano.

### FISH + GINGER OYSTER SAUCE (GF)\* \$MP

Fish of the week with ginger oyster sauce topped with, cilantro, scallions, crunchy chili oil with a side of coconut rice.

### POULET À L'ESTRAGON \$34

Butter, crème fraîche, tarragon, Agrarian feast mushrooms, chicken quarters & Yarra-made bread.

### FILET MIGNON + POMMES DAUPHINOISE (GF) \$39

6 oz filet mignon, sliced potatoes cooked in cream & topped with cheese and baked.

- Substitute the Pommes Dauphinoise to Mac and Cheese + \$2.00

## DESSERTS

### CRÈME BRÛLÉE (GF) \$10

Cream, vanilla pod & a crunchy caramel topping.

### VEGAN CHOCOLCATE ICE CREAM (VE, GF) \$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

No substitutions or modifications. We apologize for any inconvenience, but as a small team, we may not always have your first choice available. Thank you for your understanding in advance.

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