

10 YARDS.

SMALL PLATES

- SOURDOUGH 12
w/ smoked garlic butter
- COLLECTOR MIXED OLIVES 8
Local grown mixed olives served warm
w/ grilled sourdough
- ANTIPASTO PLATE 24
Gouda wedge, cornichons, local made salami,
classic water crackers & house quince paste
- BUFFALO MOZZARELLA 17
w/ roasted cherry tomatoes, garden herbs &
balsamic dressing
- BEETROOT RICOTTA DIP 12
Garden beetroot roasted & blended with house
made ricotta topped with crunchy chickpeas &
fresh herbs served with crispy tortilla
- WHITE SARDINES ON TOAST 18
Pan seared sardines seared in beurre noisette
w/ mustard crème fraiche, pickled fennel & rocket
on grilled sourdough
- SPICY BEEF SKEWER 18
Soy, garlic & chilli spiced beef skewers served
on a bed of crispy garden kale

SIDES 12

- ARANDA GARDEN GREENS
In season broccolini, kale & chard pan fried
w/ chilli & almonds
- ARANDA GARDEN SALAD
Fresh picked lettuce, tomato, pickled shallots,
sweet vinegarette
- BEER BATTERED CHIPS w/ aioli
- PARIS MASH Creamy potato mash

MAINS

- MARKET FISH see specials board
- SOBA NOODLE MIE GORENG 27
Aranda garden vegetables with soba noodles tossed
in Mie Goreng sauce topped with crispy onion
- SMOKED SAUSAGE 30
w/ roast baby onion, charred broccolini,
mash potato with a balsamic reduction
- RICOTTA GNOCCHI 28
House made ricotta gnocchi w/ portobello mushroom
and walnut ragu topped with bocconcini & garden herbs
- CRISPY SKIN KAENG PHET CHICKEN 30
Crispy skin free range chicken breast served w/ Thai
red coconut sauce w/ crisp Aranda garden lettuce

YARD FAVOURITES

- KING ISLAND SCOTCH FILLET 250g 36
Grain fed chargrilled w/ charred leeks,
chimichurri & beer battered chips
- WAGYU BEEF BURGER 25
Grilled Beef w/ garden greens, pickled beetroot,
caramelised onions, cheddar, stacks of house made pickles,
tomato chutney w/ beer battered chips
- CHICKEN PARMIGIANA 28
Free range chicken breast topped w/ local smoked
ham, Napoli sauce, buffalo mozzarella, garden
herbs w/ your choice of sides
- CHICKEN SCHNITZEL 23
Crumbed free range chicken breast served
w/ your choice of sides

SAUCES

Beef jus / peppercorn / mushroom / gravy

See the board for seasonal specials or ask our staff.

WEEKLY YARD SPECIALS	TUESDAYS Steak & beer or house wine \$20	WEDNESDAYS Burger & beer or house wine \$20	THURSDAYS Schnitty & beer or house wine \$20
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