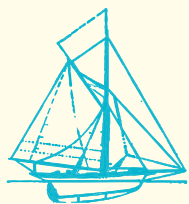


YOTS  
WATERSIDE  
CAFE

**MENU**



## TO SHARE

### CHARCUTERIE BOARD \$25

*mediterranean charcuterie with wagyu bresaola, prosciutto, honey glazed leg ham, semi dried tomatoes in balsamico, wedge of pecorino, cornichons and Italian breads*

### SELECTION CHEESE FOR TWO \$20

*king island double brie, soft gorgonzola, aged reggiano, mafra cheddar, muscatels, quince paste and sea salt crostini*

## LIGHT

### GARLIC PIZZA \$12

*alio olio of sliced garlic, continental parsley and shredded mozzarella (v)*

### CALAMARI FRITTI \$16

*lightly dusted calamari, dressed arugula, lemon and pesto aioli*

### MOROCCAN LAMB SALAD \$20

*slow roasted spiced and pulled lamb shoulder, couscous, arugula, house made tomato chutney, pomegranate, lime, mint and roasted nuts (gf)*

### CAESAR SALAD \$22

*baby cos lettuce, anchovies, pancetta, sliced chicken breast, free range egg and croutons*

### POKE BOWL \$18

*organic brown rice base topped with wakame, edamame peas, cabbage, trellis tomatoes, avocado, smoked salmon and a soy-mirin dressing*

### REUBEN SANDWICH \$16

*traditional reuben of pastrami, swiss cheese, sauerkraut salad on rye with dressed greens*

### VEGETARIAN SANDWICH \$15

*grilled eggplant, zucchini, red pepper, haloumi cheese, basil pesto on schiacciata bread (v)*

### BUFFALO MOZZARELLA CHEESE \$17

*caprese buffalo with confit tomatoes, grilled zucchini, kalamattas, rosemary crisp, balsamic and extra virgin olive oil*

### CROQUE MONSIEUR \$15

*honey glazed leg ham, gruyere cheese, white sauce, dijon mustard toasted brioche sandwich*

## MAIN

### FUSILLI PASTA \$22

*ragu of slow roasted pork and fennel sausage, trellis tomatoes, chopped parsley and shaved pecorino*

### ORECCHIETTE PASTA \$20

*eggplant parmigiana style tossed through a cherry tomato passata with basil, rocket and shaved parmesano (v)*

### WHITE ANCHOVIES PIZZA \$16

*napoli pizza with anchovies, sliced olives, arugula, baby capers, mozzarella and olive oil*

### GRILLED SALMON FILLET \$20

*crisp skinned tasmanian salmon fillet, Italian warm salad of capsicum, olives, capers and parsley, lemon and pickled fennel (gf)*

### FISH AND CHIPS \$20

*beer battered barramundi, seasoned fries, traditional tartare sauce and dressed green leaves*

### BEEF BURGER \$20

*slow cooked 24hr pulled beef brisket, iceberg lettuce, tomato, jalapeño, smokey bbq sauce with a toasted milk bun, seasoned fries*

### CHICKEN BURGER \$20

*cajun spiced chicken, sliced tomatoes, coleslaw with sriracha aioli, toasted milk bun and season fries*

## SIDES - served only with meals

### GREEN SALAD \$8

### BOWL OF CHIPS \$6

### BOWL OF SEASONAL VEGETABLES \$8

### INDIAN ROTI PLAIN \$5