

SMALL PLATES

CREAMY PUMPKIN SOUP (V.N) *
with garlic butter ciabatta and parsley

ASIAN STYLE STIR FRIED MIXED VEGETABLES WITH SOY/OYSTER SAUCE (VG.V.L.G) *

BEER BATTER CAULIFLOWER (V.L.N) *
with sweet, poppy seeds and sweet chill sauce

SIGNATURE SPICY YORK CHICKEN (N) *
with sriracha aioli, mixed leaves, pickled cucumber and sesame seeds

PREMIUM SPRING BAY MUSSEL IN WHITE WINE SAUCE(L.N)
with ciabatta, shallot, garlic, parsley

SLOW BRAISED LAMB TACO (N) *
with coleslaw, coriander, sriracha aioli, tomato chutney and mint yoghurt

CHARGRILLED TIGER PRAWNS 16/20 (L.G.N)
with garlic, chili, thyme and pineapple salsa

SMOKY AND CREAMY CAULIFLOWER EGGPLANT DIP (VG.L) *
with almond, radish, pomegranate, sesame seeds, spices, micro herbs and ciabatta

FISH SLIDERS (N) *
with homemade slider bun, citrus mayo and mixed leaves

TWICE COOKED PORK BELLY (L.G) *
with apple, micro herbs, chicken jus

Shoestring Fries (VG.L.G.N) *

Basmati Rice (VG.L.G.N) *

Roasted Mushroom (VG.L.G.N) *

Wedges (extra bacon and cheese for \$1) *

Mixed Leaf Salad (VG.L.G.N) *

SIDES

FOOD

9 ROASTED VEGETABLES DRIZZLED WITH PARSLEY OIL (VG.L.G.N) 26
with crispy potato chips and mixed salad

9 GRILLED BUTTER GARLIC PRAWN CARBONARA (N) 28
with parmesan and fresh chopped parsley

9 GOAT ROGAN JOSH (L.G) 28
with basmati rice, mixed salad, coriander, lemon wedges and crispy fired shallot

12 ROASTED PREMIUM NZ SALMON (G.N) 34
with vegetables, salsa, black olives, pineapple salad, butter sauce and crispy potato chips

13 SLOW BRAISED LAMB FOREQUARTER CHOPS (L.G.N) * 36
with spiced chickpea and turmeric, harissa yoghurt, herb salad and chimichurri

15 SCOTCH FILLET STEAK 230gm (L.G) 36
with pumpkin purée, chargrilled onions and potato wedges, chicken jus and mixed salad

15 AFFOGATO (V.G) 9
with vanilla ice cream, crushed nuts and hot espresso

MANGO SOBET (VG.L.G.N) 9
with fresh fruits and berry compote

16 COCONUT SAGO (V.G) 15
with vanilla ice cream, mango and coconut flakes and berry compote

19 CREME BRULEE (V.G.N) 15
with fresh berries, caramel sugar

7

4

4

9

9

V: vegetarian VG: vegan L: lactose free G: gluten free N: nut free

*: Takeaway available

BIG PLATES

SWEETS

ABOUT US

The York Restaurant and Bar. It's hard to beat. Not the typical restaurant you would find on the block. The quality, mouth-watering flavours and unique choice of dishes makes it a destination to call home. These days it's hard to find a place to share a meal yet still have the right amount of intimacy. We have built that place for you. With a tongue-teasing selection of small dishes to start on, sides to compliment and big dishes to continue sharing or have as mains, there is something for everyone.