



LUNCH & DINNER MENU

ENTRÉE

Garlic Bread	9.5
Cheesy Garlic Bread	10.0
Bowl of chips	10.0
Sweet Potato Fries	14.5
Creamy Garlic Prawns	17.0
1 dozen Buffalo Wings	22.0

SCHNITZEL / CRUMBED STEAK

Schnitzel	26.0
Crumbed Steak	27.0
Parmi	28.0

PASTA

Spaghetti Bolognese	22.0
Carbonara	25.0

GRILL

<i>Local Tablelands Beef</i>	
300g Rib Fillet	42.0
300g Rump	32.0
300g T-Bone	39.0
Chicken Breast	28.5
Marinated Pork Chops	28.5

SLOW COOKED

Lamb Shank with Mash and Gravy	29.5
<i>American Style Pork Ribs</i>	
Half Rack	29.5
Full Rack	37.5

SAUCES AND TOPPERS

Gravy	3.0
Mushroom Sauce	3.0
Pepper	3.0
Diane	3.0
Garlic	3.0
Garlic Prawn Topper	12.0

SIDES

Mash Potato	6.0
Steamed Vegetables	6.0
Salad	5.0
Chips	5.0

SEAFOOD

Mackerel (Cr/Bat/Grill)	29.5
Barra (Cr/Bat)	30.0
Salt and Pepper Calamari	26.5
Creamy Garlic Prawns	29.5

PUB MEALS

Bangers w Mash & Veg	20.0
Rissoles w Mash & Veg	20.0
Roast of the Day	20.0

BURGERS

Hamburger	17.5
Steak Sandwich	18.5
Chicken Burger	18.5
Fish Burger	18.5

SALADS

Caesar Salad	22.0
Add Chicken	30.0
Garden Salad	18.5
Add Chicken	26.0

KIDS MENU

Dinosaur Nuggets	10.5
Fish and Chips	10.5
Spaghetti Bolognese	10.5

DESSERTS

Chocolate Mud Cake	10.0
Cheese Cake	10.0
Dessert of the Day	10.0

GOURMET PIZZAS

	12"	10"
BBQ Meatlovers	24.5	21.0
<small>BBQ sauce, pepperoni, chorizo, shredded smoked ham, Hungarian salami & chicken</small>		
BBQ Chicken	22.5	19.0
<small>BBQ sauce, chicken, Spanish onion & red peppers</small>		
Hawaiian	20.5	16.5
<small>Napoli sauce, shredded smoked ham & pineapple</small>		
Supreme	26.5	22.5
<small>Napoli sauce, Spanish onion, red peppers, mushrooms, black olives, shredded ham, pepperoni, chorizo & chicken</small>		
Pepperoni & Chorizo	24.5	21.0
<small>Napoli sauce, pepperoni, chorizo & Spanish onion</small>		
Margherita	19.5	16.0
<small>Napoli sauce, basil pesto, sliced tomato, cheese</small>		
Vegetarian	21.5	18.0
<small>Napoli sauce, Spanish onion, red peppers, mushrooms, sweet potato, black olives & semi dried tomatoes</small>		
Cheese & Garlic	16.0	13.0
<small>Roasted garlic & mozzarella cheese</small>		
Gluten Free Base (12" Only)	Add	4.0
Extra Toppings	Add	3.0



WINE & DRINKS LIST

SPARKLING

Yellowglen Yellow Brut Cuvée - 200ml 8.0

South Eastern Australia

Lemon sherbet characters abound with a clean refreshing palate.

Yellowglen Pink Sparkling Rosé - 200ml 8.0

South Eastern Australia

Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

Brown Brothers Prosecco 9.5

King Valley, VIC

A crisp easy drinking prosecco.

T'Gallant Sparkling Prosecco DOC 32.0

Veneto, Italy

Fresh and dry, with aromas of citrus, apple and pear, leading to a bright zesty finish.

WHITE

Hartog's Plate Moscato 6.0 10.0 25.0

South Eastern Australia

This Moscato is well balanced, light-bodied and aromatic - a delicious drop.

Little Berry Sauvignon Blanc 7.5 12.5 34.0

Mount Benson, SA

Palate Lively, fresh and zesty! Nettle, gooseberry and lychee continue through to the palate with a lemon zest persistence.

Matua Marlborough Sauvignon Blanc 8.0 13.0 35.0

Marlborough, NZ

Fresh, crisp NZ Sauvignon Blanc loaded with tropical and citrus fruit flavours.

Little Berry Pinot Grigio 7.5 12.5 34.0

Padthaway, SA

Classic varietal elements of nashi pear, spicy citrus with succulent acidity.

St Huberts The Stag Chardonnay 7.5 12.5 32.0

Victoria

Stone and tropical fruits with a hint of oak provide a soft mouth feel with a vibrant citrus finish.

Leo Buring Eden Valley Dry Riesling 7.5 12.5 32.0

Eden Valley, SA

Medium dry style riesling with a touch of fruit sweetness and balanced natural acidity.

ROSÉ

Squealing Pig Pinot Noir Rosé 8.5 13.5 35.0

South Australia

Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.

RED

Cape Schanck by T'Gallant Pinot Noir 8.0 13.0 34.0

Mornington Peninsula, VIC

Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

Wolf Blass Private Release Merlot 8.0 13.0 34.0

South Australia

A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

Wynns Coonawarra Estate Cabernet Shiraz Merlot 7.5 12.5 36.0

Coonawarra, SA

Perfumed red berries and plums, with a rich generous body that is smooth to finish.

19 Crimes Shiraz 7.0 12.0 32.0

South Eastern Australia

A bold and rebellious Shiraz with dark fruit and chocolate characters and persistent finish that breaks all the rules.

Pepperjack Shiraz 9.0 15.0 45.0

Barossa Valley, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

Wynns Coonawarra Estate The Gables Cabernet Sauvignon 8.0 13.0 35.0

Coonawarra, SA

Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

AFTER DINNER

Penfolds Club Port 6.0

Galway Pipe Port 8.0

YUNGABURRA HOTEL - FORMALLY KNOWN AS 'LAKE EACHAM HOTEL'

Henry S. Williams arrived in Australia in the 1860s and worked several occupations before turning to business and running a store and butchery at Scrubby Creek and the Carriers Arms Hotel at Carrington. Henry S. Williams was sadly killed in an accident in 1905 but the business was continued by his family under the name of 'Estate H.S. Williams'. In 1907, the family set up a shanty, a simple inn offering bar service, food, and accommodation, at Allumbah, which was run by 16-year-old Maud Williams. On 15 March 1910, the first train reached the settlement, which had then been renamed 'Yungaburra' to avoid confusion with a similarly named town. The Lake Eacham Hotel was constructed by Side Brothers for the Williams family in 1910 when the railway reached Yungaburra. It was considerably refurbished in 1926 in time for the opening of the first motor road between the coast and Yungaburra, assisting the owners to develop a tourist destination and a gateway to the Tablelands.

In 1914 Maud Williams married the stationmaster, Jack Kehoe, who worked at the hotel from 1916 and in 1922 was advertised as its proprietor. Maud herself was officially the publican only after her husband's death in 1933, although she is remembered in the district as the driving force behind the hotel's success. In 1971 Mrs Kehoe died, after an association with the hotel that had lasted more than sixty years. Despite Maud Kehoe's death in 1971, guests still often see glimpses of her wandering the hallways of her beloved Lake Eacham Hotel.

GOOSE CLUB EVERY FRIDAY NIGHT FROM 6PM

CHECK THE SPECIALS BOARD FOR WEEKLY SPECIALS