

WHITE WINE

crowded house sauvignon blanc marlborough, nz 2007	8.5/38
fat tree sauvignon blanc nsw 2007	6.5/28
fat tree chardonnay nsw 2006	6.5/28
tahbilk chardonnay tahbilk, vic 2004	8/36
plantagenet riesling great southern, wa 2007	8/36
norfolk rise pinot grigio, mount benson, sa 2007	7.5/34

RED WINE

grant burge merlot barossa valley, sa 2005	8.5/38
campbells 'bobbie burns' shiraz rutherglen, vic 2006	8.5/38
fat tree shiraz cabernet nsw 2006	6.5/28
stepping stone cabernet sauvignon coonawarra, sa 2006	7.5/34
tarrawarra tin cows pinot noir yarra valley, vic 2006	8/36

SPARKLING WINE

redbank chardonnay pinot noir brut cuvee whitfield, vic	7/31
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TAP BEER

	sm	lge
young & jackson's naked ale vic, 4.9%	4.5	8.2
holgate pilsner woodend, vic, 4.5%	4.5	8.2
beez neez matilda bay, wa, 4.9%	4.5	8.2
little creatures pale fremantle, wa, 5.2%	4.5	8.2
redback matilda bay, wa, 4.7%	4.5	8.2
stella artois belgium, 5.2%	4.9	8.6
guinness ireland, 4.9%	4.3	8.0
mountain goat hightail ale richmond, vic, 4.5%	4.5	8.2
fat yak pale ale matilda bay, vic, 4.7%	6.5	9
boag's draught tasmania, 4.7%	3.9	7.4
victoria bitter cub, vic, 4.9%	3.9	7.4
carlton draught cub, vic, 4.9%	3.9	7.4
crackenback pale ale snowy mountains, vic, 5%	4.5	8.2
bulmers cider ireland, 5.2%	4.3	8
cascade premium light tasmania, 2.9%	3.2	6
coopers pale ale s.a, 4.5%	4.5	8.2
pure blonde (low carb) cub, vic, 4.6%	4.5	8.2
barons lemon myrtle / passionberry porter nsw, 4.5% & 5%	4.5	8.2
kilkenny ireland, 4.3%	4.3	8.0
james squire golden/ amber ale nsw 4.5% & 5%	4.5	8.2

BOTTLED BEER

AUSTRALIAN BEERS

knappstein reserve lager, 5.6%	8.5	
moo brew, 4.9%		8.5
mountain goat pale ale, 4.5%	7.5	
mountain goat surefoot stout, 5%	7.5	
bullocks pilsner, 4.5%	7.5	
little creatures pilsner, 4.6%	7.5	
little creatures bright ale, 4.5%		7.5
coopers pale ale, 4.5%	6.5	
coopers sparkling, 5.8%	6.5	
boags premium lager, 5%		6.5
boags premium light, 2.9%		5
tooheys extra dry, 5%	6.5	
melbourne bitter, 4.6%	6	
blue tongue ginger beer, 4%	7.5	

IMPORTED BEERS

becks, 5%		7.5
asahi, 5%		7.5
corona, 4.6%		7.5
heineken, 5%		7.5

PREMIX

smirnoff ice red	8.5	
smirnoff ice black	10.5	
canadian club & cola/dry		8.5
bacardi breezer,	8	
choose from raspberry, orange, lemon, lime & pineapple		

SOFT APERTIFS AND WATERS

soft drinks	3	
lemon lime, bitters		3.3
mt. franklin water, 400ml		3.5
red bull		6
bundaberg ginger beer	6.5	

BREAKFAST

9:00am – 11:30am

toast and eggs choice of fried, scrambled or poached	6
brekkie extras ...	
bacon or chipolatas	2.5
mushrooms, spinach, tomatoes or hash browns	2
eggs benedict poached eggs & ham on english muffins with hollandaise sauce	12
omelette filled with tasty cheese, tomato, mushrooms, spinach and onion	10
french toast with maple syrup	8
pancake of the day with maple syrup	8

ALL DAY

bagels:	
plain	6
cream cheese, salmon, rocket & capers	8
ham & cheese	8
toast ciabatta or fruit loaf	2
toasted english muffin	3
muffin ask staff for today's special	2.5
croissant with jam	3
croissant ham & cheese	5
quiche choose from – ham & cheese, pumpkin & ricotta or chicken & asparagus Served with a mixed leaf salad	8.5

SOMETHING LIGHT

12pm– 9pm

atlantic salmon salad warm salmon tossed through a salad of kipfler potato, green beans, cherry tomatoes, anchovies, fresh herbs and lemon dressing	18
warm salad of roast pumpkin, baby beets, rocket, macadamia nuts and oven dried tomatoes with parsley mustard dressing and labna	14
trio of housemade dips served with flatbread, ciabatta & grissini	14
selection of tapas to share includes: wild mushroom arancini balls sautéed prawns with chilli, garlic and olive oil, herb crumbed chicken tenderloins with honey mustard mayo & meatballs in a spicy tomato & olive sauce	22
soup of the day with fresh ciabatta bread	8.5
garlic foccacia	6.5
bruschetta	8.5

NOT SO LIGHT

12noon – 9pm

(V) =vegetarian, (G) =gluten free available

bangers & mash gourmet sausages served on creamy mashed potato with caramelized onion jus		18
y&j's vegetable burger pattie of mildly spiced winter vegetables, with tomato, cos lettuce, caramelized onion and relish on a turkish roll. Served with chips and chilli aioli	(V)	16
beef & guinness pie with creamy potato mash and buttered winter vegetables		21
lamb curry hotpot tender lamb cuts braised in an aromatic tomato and yoghurt curry ... finished with mint and coriander & served with jasmine rice	(G)	19
salt & pepper squid on a salad of cherry tomatoes, mixed leaves, cucumber ribbons & macadamia nuts ... tossed in a mustard & parsley dressing		18.5
wild mushroom risotto a combination of portabello, oyster, shitake and woodear mushrooms with arborio rice ... topped with parmesan	(G) (V)	16
fish of the day specially prepared in y&j's naked ale beer batter, with chips, salad and housemade tartare sauce		18.5
classic chicken fillet parmigiana smoked ham, napoli sauce & cheese top a crumbed chicken breast. Served with chips and salad		21
rump a 300gm steak cooked to your liking. Served with fried kipfler potatoes, salad & a red wine jus	(G)	26
lamb cutlets served with a rich vegetable caponata, topped with parsnip crisps and a parsley and anchovy sauce	(G)	21

SIDES

creamy mashed potato	6
steamed vegetables	6
green salad with gorgonzola and walnuts	6
garden salad	5
chips	6
wedges	8

SOMETHING SWEET

muffins	2.5
sticky date pudding with butterscotch sauce and cream	9
bailey's affogato build your own dessert. Pour a shot of espresso coffee & a shot of Bailey's over vanilla ice-cream	8.5
traditional apple crumble served with cream and ice-cream	9

BEVERAGES

coffee latte, cappuccino, flat white, short/long black, short/long macchiato	3
affogato	3.5
mocha	3.5
hot chocolate	3.5
liqueur coffee	9.5
iced coffee , iced chocolate or iced mocha served with cream & ice-cream	
tea by T2	
for one	3.3
for two	4.5
melbourne breakfast, english breakfast, irish breakfast, russian caravan, earl grey, darjeeling, china jasmine, turkish apple, chamomile, peppermint, botanica, lemongrass and ginger, strawberries + cream & gunpowder green	
chai latte	
iced tea	4.5
milkshakes - caramel, vanilla, strawberry, banana & chocolate	6
<u>tea and coffee specials</u>	
coffee or tea with today's muffin	5
coffee or tea with toast	4

DAILY SPECIALS

FOCCACIAS

9

roasted vegetable – with spinach and persian feta

BLT – bacon, spinach and tomato topped with chilli aioli.

pasta – penne with roasted chicken, garlic, chilli red onion, mushrooms and snowpeas, in a napoli sauce and finished with parmesan cheese.

17

steak sandwich – 150g porterhouse with lettuce, caramelized onions, tomato, bacon, beetroot and mozzarella cheese. Served with chips and chilli aioli

20

chicken burger– chicken breast lightly marinated in Cajun spices, with lettuce, tomato, bacon and tumeric yoghurt .. served with chips and chilli aioli

19



Chloe, the work of distinguished French artist Jules Joseph Lefebvre, was painted in 1875 and has been with Young and Jacksons Hotel since 1909.

For a more extensive and fascinating history on Chloe don't hesitate to ask our friendly staff for brochures or head upstairs to Chloe's Bar (12pm onwards) to see her yourself!



Naked Ale (4.9% alc/vol)

Brewed for Chloe herself, Y & J's Naked Ale is a traditional hefe-weizenbier (pronounced hefer-vay-tsen-beer). It is traditionally brewed, unfiltered German wheat beer, using specially selected German yeasts. Slightly paler in colour than most beers it is heavily fragrant with aromatic fruity esters reminiscent of banana and fresh tropical fruits. On the palate the Naked Ale has a rich and intense clove, nutmeg and cinnamon. Its palate has finesse being slender and acidic finishing with a real thirst quenching taste, low in bitterness – high in refreshment.