

Yi on Edward

Menu (from 11.45 am)



<i>Yi's seafood plate - Grilled sea scallops, grilled coral trout, garlic prawns, salt & pepper calamari, Served with crispy green and shoestring fries (G)</i>	<i>\$ 28.5</i>
<i>🍷 Kapuka Sauvignon Blanc, Marlborough NZ. \$8/gl \$34 / btl</i>	
<i>Risotto of scallop & prawn risotto, white wine, zesty lemon cream (G)</i>	<i>\$ 26.5</i>
<i>🍷 Innocent Bystander Pinot Gris, Yarra Valley \$8.5/gl \$35 / btl</i>	
<i>Risotto of roasted duck and mushroom, white wine, parmasan cheese (G)</i>	<i>\$26.0</i>
<i>Grilled Coral Trout fillet served with herb lemon butter, shoestring fries and salad (G)</i>	<i>\$ 23.5</i>
<i>🍷 De Bortoli Willoglen Semillon Chardonnay, Yarra Valley \$7.0/gl \$29 / btl,</i>	
<i>Twice cooked pork belly, steamed purple sticky rice, served with spicy cabbage salad</i>	<i>\$ 23.0</i>
<i>🍷 Freixenet Cordon Brut Piccolo \$8.5</i>	
<i>Peking duck wraps – homemade mandarin pancakes wrapped with Peking duck meat, Crispy Asian salad, hoisin sauce</i>	<i>\$22.0</i>
<i>Tandoori chicken breast served with minted yoghurt & spicy cous cous</i>	<i>\$ 21.5</i>
<i>🍷 Thomas Mitchell Semillon Sauvignon Blanc, SA \$7.5/gl \$29 / btl</i>	
<i>Yi's signature homemade steak pie, creamy mash & seasonal vegetable</i>	<i>\$ 21.0</i>
<i>🍷 Mad Fish Shiraz, Margaret River, WA \$8.5/gl \$38 / btl</i>	
<i>Mediterranean vegetable stack with grilled haloumi cheese, spicy cous cous (V)</i>	<i>\$ 20.0</i>
<i>(Gluten free option: substitute potato rostie for cous cous)</i>	
<i>🍷 Thomas Mitchell Cab Merlot, SA \$7.0/gl \$29 / btl</i>	
<i>Bamboo steamed dim sim trio – chicken shumai, prawn dim sims and pork dumplings</i>	<i>\$ 19.5</i>
<i>Salt & peppered calamari, served with shoestring fries and salad (G)</i>	<i>\$ 19.0</i>
<i>Curry of the day with Thai fragrant rice</i>	<i>\$18.5</i>
<i>Smoked salmon tartlet served with fresh garden salad</i>	<i>\$ 17.5</i>
<i>Bangers and Mash</i>	<i>\$16.5</i>
<i>Spicy bean nachos with guacamole & sour cream (V) (G)</i>	<i>\$15.5</i>
<i>Creamy pumpkin soup with warm bread</i>	<i>\$12.5</i>
<u><i>Open Grill Turkish served with salad and fries</i></u>	
<i>- ham & pineapple, tomato, cheese</i>	<i>\$15.5</i>
<i>- pepperoni, olives, ricotta, tomato, cheese</i>	<i>\$16.0</i>
<i>- Tandoori chicken, avocado, tomato, minted yoghurt, cheese</i>	<i>\$16.5</i>
<i>- smoked salmon, caper, Spanish onion, spinach, cheese</i>	<i>\$17.0</i>

All photos on the menu are for reference only, menu subject to availability

Salads with one topping \$19

with two toppings \$20

plain salad \$15



Five beans salad

(Shallot, tomato, mixed leaf red wine & mustard vinaigrette)



Crispy noodle Asian salad

(wombok, red cabbage, carrot mint, Yi's own spicy dressing)



Classic Caesar salad

(with our very special croutons!)

Choice of toppings: salt & peppered calamari garlic prawns grilled haloumi cheese smoked salmon
Tandoori chicken vegetarian spring rolls vegetarian samosas pork belly fish cakes

Tapas – choice of 1 \$8.5 choice of 2 \$15 choice of 3 \$19 and \$6.5 of each additional tapas



Salt & pepper calamari



Garlic prawns



Smoked salmon



Grilled haloumi



Vegetarian samosas



Tandoori chicken



prawn dim sims



pork dumplings



fries



braised pork belly



Thai fish cakes



Vegetarian spring rolls

(G) = Low Gluten (V) = Vegetarian Menu subject to availability Photos are for reference only Public holiday 15% surcharge

Cocktails \$14



Mojito

(Mint, white rum soda water)



Smoky Martini

(Gin, Scotch whisky)



Pina Colada

(Pineapple juice, coconut, white rum)



Lime Margarita

(Lime juice, Tequila, triple sec)



Passion Frizz

(Vodka, tequila, passionfruit pulp)

Sparkling Wine

Freixenet Cordon Brut Piccolo
200ml bottle \$8.5

De Bortoli Emeri pink Moscato Piccolo
200ml bottle \$8.5

White Wine

De Bortoli Willowoglen Sem chardonnay, Yarra Valley \$7.0 g \$28 btl

Thomas Mitchell Semillon Sauvignon Blanc, SA \$7.5 g \$29 btl

Kapuka Sauvignon Blanc, Marlborough, NZ \$8.0 g \$34 btl

Innocent Bystander Pinot Gris, Yarra Valley \$8.5 g \$35 btl

Red Wine

Thomas Mitchell Cab merlot, SA \$7.0 g \$28 btl

Preece Merlot, Victoria \$8.0 gl \$34 btl

Bleasdale Cabernet Sauvignon, Langhorne Creek. \$8.5g \$35 btl

Mad Fish Shiraz WA. \$38 btl

Local Beer \$5

Local Premium Beer \$6

Imported Beer \$7

Spirits \$6.5

1 glass of wine = 1.5 – 1.7 standard drinks. 200ml piccolo bottle = 2 standard drinks, enjoy and drink responsibly!
Public holiday 15 % surcharge apply to all food and beverages.

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Breakfast Menu

(Monday to Friday 7:15am to 11.30am, Sat & Public holidays all day)

Make your own breakfast

<i>White or Wholemeal toasts</i>	<i>\$3.5</i>	<i>Poached or fried eggs</i>	<i>\$3.5</i>
<i>Turkish toast / Rye sourdough</i>	<i>\$4.0</i>	<i>Creamy scramble eggs</i>	<i>\$4.0</i>
<i>baked bean</i>	<i>\$3.5</i>	<i>Bacon / ham /sausage</i>	<i>\$4.0</i>
<i>Grilled tomato / Sautéed mushroom</i>	<i>\$4.0</i>	<i>Atlantic smoked salmon</i>	<i>\$4.5</i>
<i>Avocado</i>	<i>\$4.0</i>	<i>Grilled haloumi cheese</i>	<i>\$4.0</i>
<i>Baby spinach</i>	<i>\$4.5</i>	<i>Homemade potato rostie</i>	<i>\$3.5</i>

Choice of 3 \$10.0

choice of 5 \$15.0



Yi's Eggs Benedict

\$15.5

*Toasted Turkish bread topped with bacon/ ham or salmon, baby spinach, poached eggs, hollandaise
(Gluten free option: potato rostie instead of Turkish toast, add \$1.00)*

Tuscan frittata

\$15.5

An open pan 3 eggs omelet with diced bacon, fetta, cheese, baby spinach, fresh tomato, mushroom, Spanish onion. Served with toast

Canadian breakfast

\$15.0

Pancakes, bacon, fried eggs, maple syrup

Asian dim sim basket trio

\$14.5

Bamboo steamed prawn dim sims, pork dumplings and chicken shumai, sesame soy dipping sauce

Mediterranean breakfast

\$14.0

*Sautéed Mediterranean vegetables served on toasted Turkish toast, topped with two poached eggs.
(Gluten free option: potato rostie instead of Turkish toast, add \$1.00)*

Cinnamon French toast

\$12.5

Cinnamon dusted golden French toasts served with maple syrup, bacon, and seasonal fresh fruit.

BLT

\$11.0

Bacon, Baby spinach, tomato, melted cheese on toasted Turkish bread

Toasted Croissant

- with ham & cheese

\$7.5

- with jam & butter

\$6.0

Fruit & nut muesli

\$9.5

Served with seasonal fruit and Greek style yoghurt

Toasted sandwich with bacon & egg, tomato or bbq sauce

\$8.0 (Turkish toast 50c extra)

Toasted sandwich with ham, cheese and tomato

\$7.0 (Turkish toast 50c extra)

Chunky fruit toast (2 slices)

\$5.8

House baked muffin or scone

\$3.8



Skinny Fancy shakes \$6.8 (with low fat ice cream & low fat milk)

- Oreo Cookies & Cream** – Cookie & Cream thick shake topped with crusted Oreo biscuit
- Aero mint & chocolate** – chocolate & spearmint thick shake topped with crusted Aero mint chocolate
- Crunchie honeycomb** – honeycomb thick shake topped with crusted crunchie bar
- Cadbury flake** – chocolate thick shake topped with Cadbury flake chocolate

Thick shakes \$6 / Milkshakes \$5.5

(chocolate, strawberry, vanilla, caramel, honeycomb, cookies & cream, mint)

Skinny smoothies \$6.8 (with low fat ice cream & low fat milk)

Banana, strawberry, mango, mixberries

Iced teas with fruit jelly \$5.5

mango, lemon, mint & lime, mix berries, passionfruit, ginger & lemon

Other goodies

fresh watermelon, pineapple & ginger cooler \$6.5

mango & passionfruit, strawberry, mix berries frappe \$6

Affogato	\$4.2	Assorted soft drinks	\$3.8
Iced coffee/chocolate	\$5.2	Sparkling mineral water	\$3.8
azelnut iced coffee	\$5.6	Assorted Tiros	\$4.0
Vanilla iced coffee	\$5.6	Lemon lime bitter	\$4.5
Caramel iced coffee	\$5.6	fruit juices-apple, pineapple, orange	\$4.0
Butterscotch iced coffee	\$5.6		
Iced mocha	\$5.3		

Hot drinks (extra 60c for syrups, soy, decaf) (\$1 for mug size)

Cappuccino / flat white	\$3.6	<u>Pot of Tea (600ml) leaf tea \$4.8</u>	<u>\$5 for share pot</u>
Short black/Espresso	\$3.0	English Breakfast	
Long Black/ Short macchiato	\$3.3	Irish Breakfast	
Macchiato (long)	\$3.6	Earl Grey	
Cappuccino	\$3.6	Russian Caravan	
Flat white	\$3.6	Artic Fire	
Latte/ Chai latte (tall glass)	\$3.8	Jasmine	
Caramel latte	\$4.2	Lemon Grass and Ginger	
Vanilla latte	\$4.2	Peppermint	
Butterscotch latte	\$4.2	Chamomile Flowers	
Hazelnut latte	\$4.2	Ceylon OP	
Hot chocolate with marshmallows	\$4.5	Chai	
Hot mocha	\$4.5	Chai Tea in pot of milk or soy milk	\$ 6.5

Menu subject to availability

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Public holiday 15% surcharge

*Yi on Edward
Wine List*