



COMMEMORATION OF THE S.S YONGALA (1911)

The '**SS Yongala**' was a steel passenger and freight steamer built in Newcastle-upon-Tyne, England. She was launched on 29 April 1903, and took up the busy passenger route linking the gold fields of Western Australia with the eastern ports of Adelaide, Melbourne and Sydney.

Following company tradition, the vessel was named after a word in the local Indigenous language; 'Yongala' (originally pronounced Yonggluh) which translates to "broad water", or "broad wide watering place". It is also the name of the small town Yongala in South Australia.

En route from Melbourne to Cairns the Yongala steamed into a cyclone and sank without a trace south of Townsville, just off Cape Bowling Green, on 23 March 1911. The actual cause of the Yongala's demise remains a mystery.

One hundred and twenty-two people, all passengers and crew on board, perished in what was considered one of the most tragic incidents in Australian maritime history. There were no survivors.

It was only in 1958 that the wreck of the **SS Yongala** was discovered lying in waters off Townsville and this has since become renowned

as an internationally regarded diving and tourist destination.

In 1980, the wreck was declared an historic shipwreck, and is now afforded some legal protection against looting and illicit salvage of any items still onboard the wreck.

Australia's leading underwater film makers, Ron and Valerie Taylor, say that they have "dived on wrecks all over the world, but the Yongala is by far the best".

Yongala Lodge was built in 1884 as a private residence. Its original owner was Mr. Matthew Rooney, one of the Rooney brothers, a renowned Townsville mercantile and importing family. A good deal of the timber used for the building's two storey construction is Oregon pine, imported by Mr. Rooney at great expense. He also provided the timber and construction for the wooden altar at St. Joseph's Catholic Church (directly across from the Lodge in Fryer street).

Tragically, Matthew Rooney, his wife and daughter perished when the **SS Yongala** sank in 1911 thereby forever linking the Lodge with this historical maritime disaster.

APPETIZERS

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| COMBINATION DIP SELECTION | 17.5 |
| Baba Ghanoush, Tzatziki & Roasted Capsicum with Chef's selection of warm breads | |
| DIP & PITA | 8.9 |
| Enjoy one of the following dips – Baba Ghanoush, Tzatziki & Roasted Capsicum to be served with warm pita bread | |
| HALOUMI CHEESE (GF) | 13.9 |
| Grilled Haloumi cheese served with a rocket salad | |
| GARLIC BREAD | 6.5 |

ENTRÉES

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| SOUP OF THE DAY (GF) | 9.9 |
| ARANCINI | 14.5 |
| Caramelised onion, pumpkin & feta risotto balls served with an aioli | |
| KEFTETHES | 13.0 |
| Traditional Greek morsels of minced of chicken combined with flavours that envision the Mediterranean, served with a spicy plum dipping sauce | |
| MEZETHES (Greek delicacies) | 18.0 |
| A combination plate of our finest entrees including Calamari, Keftethes, Arancini and Spanikopita | |
| OYSTERS <i>8 per serve</i> | |
| Natural (GF) | 18.9 |
| Kilpatrick | 19.9 |
| FIELD MUSHROOMS | 15.5 |
| Sautéed field mushrooms and roasted red peppers on grilled Ciabatta with creamy buffalo feta, rocket & truffle oil | |
| CALAMARI | 16.5 |
| Tender calamari dusted in flour and splashed with olive oil, lemon and oregano | |
| CHILLI PRAWNS (GF) | 17.9 |
| Pan fried local prawns sautéed in a creamy tomato and white wine sauce with a hint of chilli | |
| SEA SCALLOPS (GF) | 18.9 |
| Scallops pan fried in a garlic butter served on the shell | |

MAINS

BAKED CHICKEN & ASPARAGUS (GF) 26.9

Oven roasted chicken breast flavoured with lemon and thyme in a chicken reduction, served on a bed of mashed potato, roasted cherry tomato & grilled asparagus

LAMB AND CHICKEN SOUVALAKI 28.9

Succulent lamb and chicken skewers seasoned with a lemon and herb dressing, served with a Greek style salad & Tzatziki

GREEK ISLE SEAFOOD 31.9

Assortment of cooked prawns, calamari and local barramundi, served with a Greek style salad

BARRAMUNDI MEUNIERE 28.9

Fish fillet grilled with a lemon butter sauce, served with a Greek style salad

MOUSSAKA 24.9

Ground beef layered between slices of grilled aubergines topped with béchamel sauce, served with a Greek style salad

VEGETARIAN FETTUCINE 22.9

Sundried tomato, spinach, feta, olives and garlic finished in a creamy napolitana sauce tossed in a trio of favoured pasta

PORK MARSALA 24.9

Pork fillet scallopine sautéed in classic marsala sauce and mushrooms, served with greek style salad

REEF & BEEF (GF) 37.9

250g MSA eye fillet topped with prawns in a creamy garlic sauce, served with seasonal vegetables

STEAKS *Choice of Diane or Mushroom Sauce*

350g MSA rib fillet served with seasonal vegetables 38.9

300g MSA rump served with seasonal vegetables 26.9

(GF) = gluten free.

Some dishes can be adapted to suit dietary requirements, please ask your waitstaff.

BANQUET

(Minimum of 4 people)

39.9

APPETIZERS

Combination Dips

Garlic Bread

ENTRÉES

Arancini

Spanikopita

Calamari

Kefethes

MAINS

Garithes Feta

Lamb & Chicken Skewers

Moussaka

DESSERTS

Desserts

Tea & Coffee