



ESPLANADE HOTEL

LIGHT BITES & SALADS

Soup of the Day with Cheesy Garlic Bread	12
Piri Piri Squid with Chorizo (gf)	16
Grilled Fremantle Sardines with Salsa Verde (gf)	17
Sesame Crusted WA Fish of the Day with Vietnamese Noodle and Wakame Salad (gf)	29
Grilled Tiger Prawn Caesar with Rye Crumbs and Yoghurt Dressing (gfo)	32
Bacon and Avocado Salad with Thyme Scented Honey and Lime Dressing (gf)	26
Crunchy Piña Colada Chicken Salad with Char Grilled Pineapple	28
Classic Reuben Sandwich with Toasted Ciabatta and Homemade Sauerkraut and Chips	18
Sweet and Sour King Prawn Wrap with Fresh Mango Salsa and Cucumber Spaghetti (gfo)	22
Steak Sandwich with Porterhouse Steak, Lettuce, Tomato and Onion with House BBQ Sauce, Mayo and Chips	17.50
Crispy Fried Jalapeño Peppers stuffed with Cream Cheese and Chives (v)	12
Vegetarian Burger made with Roasted Cashews, Mushrooms and Cannellini Beans (v)	18

MAINS

Classic Chicken Parmigiana with Garden Salad and Chips, (V) option with Eggplant	28
Nachos with Home Smoked Pulled Pork, 3 Cheese Sauce, Black Bean and Coriander Salsa (vo)	19
Full Rack of American Style Pork Ribs with a Bourbon BBQ Glaze, Chips and Salad (gfo)	31
Platter of Smoked Meats Cooked Low & Slow – Brisket, Beef Ribs, Pulled Pork with Corn on the Cob, Chips and a side or Caesar Salad (gfo)	38
Reverse Seared Dry Aged Scotch Fillet with a choice of Sauce, Chips and Salad (gfo)	39
3 Cheese Macaroni with Shark Bay King Prawn Skewers	27
Fried Brown Rice with Crispy Fried Tofu, Peanuts and Field Mushrooms (v, gf)	26
Pan Fried Beetroot Gnocchi with Porcini Mushroom Sauce (vo)	28
Pan Seared or Beer Battered WA Line Caught Fish of the Day with Tartar Sauce, Chips and Salad (gfo)	28.50

PLEASE ORDER AT THE COUNTER

Our kitchen prepares food that contains nuts. Every care is taken to prevent cross contamination.



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SENIORS

Pie of the Day with Chips	18
Classic Chicken Parmigiana with Chips and Salad	18
Beer Battered or Grilled Fish of the Day with Chips, Side Salad and Tartar Sauce (gfo)	18
Soup of the Day with Cheesy Garlic Bread	9
Pan Fried Beetroot Gnocchi with Porcini Mushroom Sauce	18
Esplanade Roast of the Day with Roasted Potatoes and Seasonal Vegetables	18

GROMMETS

Battered Fish and Chips	12
Ham and Pineapple Pizza (vo)	12
Classic Crumbed Chicken Tenderloins and Chips	12
Mac and Cheese with Crunchy Topping (v, veo)	12
Char Grilled Porterhouse Steak and Chips	13

SIDES

Crispy Chips with Homemade Aioli (v, veo)	9
Mac & Cheese with Crunchy Topping (v, veo)	8
Sweet Potato Fries with Sour Cream (v, veo)	10
Medley of Freshly Steamed Seasonal Vegetables (v, veo)	10
Greek Salad with Feta, Cucumber, Tomato and Olives (vo)	10
Crushed Gourmet Potatoes with Garlic and Parsley Butter	10
Classic Cheesy Garlic Bread (V)	8
Homemade Sour Dough with Dukkah and Local Olive Oil (veo)	11

DESSERT

Lime and Ginger Crème Brûlée with Homemade Ginger Snaps (gfo)	13
Poached Pear with Strawberry Coulis and Vanilla Ice Cream (gfo, veo)	12
Warm Treacle Tart with Chantilly Cream or Ice Cream (veo)	12
Chocolate & Caramel Pots De Crème with Shortbread (gfo)	12
Sundae with Chocolate, Banana, Strawberry or Caramel Sauce (gf)	8

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