



ESPLANADE HOTEL

MAINS

Porcini Mushroom Arancini + truffle mayo (<i>v</i>)	16
Brussel Sprouts + garlic + macadamia crumb + bacon (<i>vo, gfo, dfo</i>)	16
Spanish Spiced Fried Squid + Margaret River venison chorizo + olive + red pepper + aioli (<i>gf, df</i>)	20
Warm Maple Pumpkin Salad + rocket + lemon mascarpone + slivered almond + shaved parmesan (<i>v, vo, dfo, gf</i>) add chicken 27 add prawns 30	20
Steak Sandwich + porterhouse steak + lettuce + tomato + caramelized onion + house BBQ sauce & mayo + chips (<i>gfo</i>) gluten free bun \$2	23
Korean Fried Chicken + spring onion + sesame seed + peanut + slaw (<i>gf, n</i>)	24
Smoked Pulled Brisket Burger + cheese + slaw + pickle + horseradish mayo + chips + potato bun (<i>gfo</i>) gluten free bun \$2	26
Roast of the day + carrot, sweet potato + cauliflower gratin + broccoli + potato (<i>gfo</i>)	26
Chicken Parmigiana + Napoli sauce + cheese + chips + slaw	29
Grilled or Beer Battered WA Fish + tartar sauce + slaw + chips (<i>gfo, dfo</i>)	29
Ricotta Gnocchi + mushroom + spinach + cream sauce + parmesan (<i>v</i>)	30
Braised Pork Shank + lemon & parsley mashed potato + brussel sprouts + red wine pork jus (<i>gfo, dfo</i>)	35
Full Rack American style pork ribs + house bourbon BBQ glaze + slaw + chips (<i>gfo</i>)	38
Chargrilled 350g Porterhouse Steak + slaw + chips + sauce (<i>gfo</i>) add prawns + creamy garlic sauce	40 50
Chargrilled 350g Scotch Filet + slaw + chips + choice your sauce (<i>gfo</i>) add prawns + creamy garlic sauce	42 52

*Steak cooked to your liking and choice of sauces,
gravy, peppercorn, mushroom, creamy garlic*

10% SURCHARGE ON PUBLIC HOLIDAYS

gf – gluten free *gfo* – gluten free optional *df* – dairy free *dfo* – dairy free optional *v* – vegetarian
vo – vegan option *n* – contain nuts

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements.

*It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products.
Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

PLEASE ORDER AT THE COUNTER



ESPLANADE HOTEL

SIDES

Cheesy Garlic Bread (v)	8
Roasted Gourmet Potato + nori butter (v, gfo)	8
Roasted Root Veg bowl + carrot, sweet potato, broccoli, roast potato (v, vo, gf, df)	8
House Coleslaw + sesame dressing (v, vo, gf, df)	8
Crispy Chips + aioli (v, vo, df)	10
Sweet Potato Chips (v, gf)	12

KIDS

Beer Battered Fish & Chips (gfo)	15
Ham & Pineapple Pizza	13
Classic Crumbed Chicken Tenderloins	13

SENIORS

Senior Creamy Garlic Prawns + white wine + garlic + spring onion + jasmine rice + lemon wedge (gfo)	18
Pie of the day +chips	18
Classic Chicken Parmigiana +slaw +chips	18
Beer Battered Or Grilled Fish +slaw +chips (gfo)	18

DESSERTS

Sticky Date Pudding + butterscotch sauce + whipped cream (v)	13
Baked Lemon Cheese Cake + berry compote (v)	13
Sundae chocolate, banana, strawberry or caramel sauce +100's & 1000's	9

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