



ESPLANADE
HOTEL

Cheesy Garlic Bread (v)	9
Beetroot and Blue Cheese Arancini balsamic reduction, beetroot mayo (v)	17
Seared Scallops butternut squash puree, pickled apple, celeriac chips, poppy seeds (gf, dfo)	22
Lemon Pepper Fried Squid lemon, aioli (df)	24
Creamy Garlic Prawns white wine, garlic, spring onion, jasmine rice, lemon (gfo)	23
Caesar Salad cos lettuce, bacon, parmesan, boiled egg, crouton, dressing (gf)	23
add chicken 33	add prawns 35
Vegan Nasi Goreng chilli sambal, spring onion, crispy shallots, spinach (vg, df)	24
add egg 26	add chicken 34
add prawns 36	
Scotch Fillet Steak Sandwich lettuce, tomato, caramelised onion, homemade barbeque sauce, mayonnaise, chips (gfo)	26
Gluten free bun and gourmet potato	2
Korean Fried Chicken spring onion, sesame seeds, peanuts (n)	26
Add rice	29
Beef Burger hi-melt cheese, rocket, caramelised onion, french mustard, tomato sauce, potato bun, chips (gfo)	27
Gluten free bun and gourmet potato	2
Gochujang Marinated Grilled Chicken Burger rocket, mayonnaise, pickled daikon, potato bun, chips	28
Roast of the Day carrot, pumpkin, broccoli, potato, cauliflower gratin (gfo)	28
Chicken Parmigiana Napoli sauce, cheese, garnish salad, chips	30
Grilled or Beer Battered WA Fish chips, garnish salad, tartare (gfo)	32
Spaghetti Shark Bay crab meat, garlic, tomato, chilli, chives, onion, parsley, white wine (df)	35
Twice Cooked Pork Belly chilli, garlic, lime & hoisin glazed, salad with rice noodles, bean shoots, cucumber, spring onion, carrot, onion, coriander, snow pea sprouts, sesame seeds, ginger soy dressing (df, gfo)	35

15% SURCHARGE ON PUBLIC HOLIDAYS

gf – gluten free gfo – gluten free optional df – dairy free dfo – dairy free optional v – vegetarian
vg – vegan 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

Frenched Lamb Cutlet potato bake, sugar snap peas, edamame beans, green peas, green beans, red wine jus (gf) **36**

Full Rack American Style Pork Ribs house bourbon barbeque glaze, garnish salad, chips (df, gfo) **40**

Premium Harvey Beef Scotch Fillet Chargrilled 350g
gourmet potato, field mushroom, broccolini (gfo)
Cooked to your liking and served with your choice of sauce:
gravy, peppercorn, mushroom or creamy garlic **45**
add prawns **57**

SIDES

Roasted Gourmet Potatoes parmesan, garlic, parsley butter (v, gf) **12**

Roasted Vegetable Bowl carrot, pumpkin, broccoli, potato, cauliflower gratin (v, gfo) **12**

Garden Salad vinaigrette (vg, gf, df) **12**

Crispy Chips aioli (v) **12**

SMALLER PORTIONS

Small Grilled or Beer Battered WA Fish
garnish salad, chips (gfo, dfo) **18**

Small Chicken Parmigiana garnish salad, chips **18**

Pie of the Day chips **18**

KIDS

Bacon & Ham Pizza **14**

Classic Crumbed Chicken Tenderloins chips **14**

Cheeseburger chips **15**

DESSERTS

Strawberry Cheesecake whipped cream, shaved chocolate (v, gf) **15**

Sticky Date Pudding butterscotch sauce, walnuts, ice cream (v, n) **15**

Ice Cream Sundae
your choice of strawberry, chocolate, banana or caramel sauce, and 100s & 1000s (v) **10**

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