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ESPLANADE
HOTEL

Cheesy Garlic Bread	11
Sundried Tomato Arancini parmesan cheese, basil mayonnaise (v)	20
Creamy Garlic Prawns white wine, garlic, spring onions, jasmine rice, lemon wedge (gfo)	26
Vegan Nasi Goreng onion, garlic, chilli sambal, crispy shallots, spinach, spring onions (vg, df)	26
add egg 2 add chicken 10 add prawns 12	
Grilled Scallops pecorino sauce, nduja, asparagus (gf)	28
Caesar Salad cos lettuce, bacon, boiled egg, croutons, parmesan cheese, Caesar dressing (gfo)	28
Sweet Potato & Peach Salad smoked feta, beluga lentils, mesclun, shallots, pistachio nuts, green beans, lemon dressing (gf, dfo, n, v, vgo)	28
add chicken 10 add prawns 12	
Lemon Pepper Fried Squid herbed crumb, aioli	29
Grilled Octopus chorizo, red capsicum, gourmet potato, chilli chimichurri, romesco sauce, capers, herbed croutons (gfo)	29
Scotch Fillet Steak Sandwich lettuce, tomato, caramelised onion, homemade BBQ sauce, mayonnaise, chips (gfo)	29
add gluten free bun & gourmet potato 2	
Beef Burger hi-melt cheese, cos lettuce, tomato, bacon jam, burger sauce, chips, potato bun (gfo, dfo)	29
add gluten free bun & gourmet potato 2	
Yakitori Marinade Grilled Chicken Burger lettuce, tomato, bonito mayonnaise, pickled daikon, chips, potato bun (gfo)	29
Lamb Ribs yoghurt, gochujang glaze, peanuts, mint, spring onions (dfo, n)	29
Korean Fried Chicken spring onions, sesame seeds, peanuts (n)	add rice 3 30
Pie of the Day chips	30
Roast of the Day carrot, pumpkin, broccoli, potato, cauliflower gratin (gfo)	30
Chicken Parmigiana Napoli sauce, cheese, mesclun salad, chips	32
Pork Belly Salad spring onions, mint, daikon, cos lettuce, bean shoot, peanut chili sesame dressing (df, n)	34
Grilled WA Fish mesclun salad, chips, tartare sauce	MP
Beer Battered WA Fish mesclun salad, chips, tartare sauce	MP
Chilli Mussels garlic, chili, white wine, Napoli sauce, toasted Turkish bread (gfo, df)	36
Shark Bay Crab Meat Spaghetti chilli, parsley, garlic, onion, cream, white wine, lemon oil	38

PLEASE SEE OVER FOR MORE MENU OPTIONS

ESPLANADE
HOTEL

Seafood Paella saffron rice, fish, squid, prawns, capsicum, peas, cherry tomatoes (*gf, df*) **38**

Lamb Rump Steak cauliflower puree, sugar snap peas, asparagus, edamame, green peas, red wine jus (*gf*) Cooked to your liking **38**

Full Rack American Style Pork Ribs house bourbon BBQ glaze, mesclun salad, chips (*gfo*) **40**

Grain Fed Scotch Fillet Steak gourmet potato, field mushrooms, broccolini (*gfo, dfo*) **48**
Steak cooked to your liking and choice of sauces:
gravy, peppercorn, mushroom, creamy garlic

SMALLER PORTIONS

Grilled WA Fish chips, mesclun salad **MP**

Beer Battered Fish chips, mesclun salad **MP**

Pie of the Day chips **22**

Classic Chicken Parmigiana mesclun salad, chips, sesame dressing **20**

SIDES

Crispy Chips aioli (*v*) **13**

Roasted Gourmet Potato parsley, garlic butter, parmesan (*v, gf*) **15**

Roasted Root Vegetable Bowl carrot, pumpkin, broccoli, potato, cauliflower gratin (*v, gfo*) **18**

KIDS

Bacon & Ham Pizza **14**

Classic Crumbed Chicken Tenderloins chips **16**

Cheeseburger chips **17**

DESSERTS

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

Sticky Date Pudding butterscotch sauce, walnuts, ice cream (*v, n*) **16**

Warm Waffle peanut crumb ice cream, berry compote (*v, n*) **18**

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