



HOTEL ESPLANADE

18 — *St. Kilda* — 78



SNACKS

Crispy polenta chips & pepper mayo (V) (GF)	10
Cheese arancini w. chilli (V)	11
Grilled cheese w. braised figs & lemon (V) (GF).....	11
Chicken pâté w. prune & toast	12
Espy crispy Moreton Bay bug roll (1)	16
Wood roasted pork meatballs w. San Marzano tomato sauce (GF) 14	
Spiced lamb kofta w. flatbread & yoghurt cucumber (1)	9
Espy Kitchen fried chicken w. tofu mayonnaise (GF) (DF)	16
Beef tartare w. toasted kale & fennel pollen (DF).....	15
Wagyu croquettes (4)	11

ESPY CLASSICS

Chicken parmigiana w. chips & leaves.....	24
Market fish & chips w. leaves	26
Espy cheeseburger w. chips & slaw	22
250g porterhouse w. chips & slaw	30

SALADS & SIDES

Green leaves w. buttermilk dressing (V) (GF)	12
Roasted beetroots w. mandarin & curd (V) (GF).....	12
Wood roasted cauliflower w. ajo blanco & mint (VG) (GF)	11
Grains salad w. tahini dressing & dukkah (V).....	13
BBQ root vegetables w. yoghurt dressing (VG) (GF).....	11
XO Brussels sprouts (DF).....	13
Chips w. pepper mayo (V) (GF)	9

SEAFOOD BAR

Oyster w. vinaigrette (DF) (GF)	4.5
Grilled Hervey Bay scallop w. spring onion & ginger relish (DF) (GF)	5.5
Espy seafood platter (DF) (GF)	42
Albacore tuna w. barrel aged ponzu & pomelo (DF).....	19
Coconut & green chilli mussels w. fried bread (DF) (GF)	19
Crispy lime & pepper squid w. fragrant leaves (DF) (GF)	20

KIDS

Includes a small soft drink
Gluten free and vegan options available, please speak to one of our team

Tomato & cheese pizza (V)	12
Fish & chips	12
Cheeseburger & chips	12
Greens salad w. dukkah (VG) (GF)	12

WOOD FIRED PIZZA

Vegan options available, please speak to one of our team

Margherita - San Marzano, scamorza, basil, pecorino (V) ...	16
Four cheese - tallegio, gorgonzola, mozzarella, scamorza (V)	17
Salami - salami, mozzarella, parmesan, San Marzano, basil	18
Spicy pork - nduja, fior di latte, red onion, pecorino, San Marzano	19
Greens - brassicas, broccolini, pesto, fior di latte, pecorino (V)	16
Mushroom - pine mushrooms, confit garlic, mozzarella, parmesan (V)	19
Chilli prawn - prawns, mozzarella, chilli, basil, San Marzano	20
Espy Hawaiian - ham, pineapple, mozzarella, San Marzano	18

Grill & Rotisserie

Half or whole chicken w. chips, slaw & gravy (GF) (DF) 30/50	
Grilled swordfish w. miso butter, shiitake & radish	29
Slow roasted Wagyu w. celeriac, horseradish & pepper sauce (GF)	28
300g grass fed Scotch fillet w. chimichurri (GF) (DF)....	34
250g dry aged Wagyu porterhouse w. horseradish (GF) (DF)	48
BBQ eggplant w. chickpea & sumac (VG) (GF).....	24
Slow roasted Flinders Island lamb w. borlotti beans & salsa verde (GF).....	34

SWEETS

Vanilla soft serve w. salted whiskey caramel & honeycomb	10
Ricotta cheesecake w. strawberries & vanilla shortbread ..	12
Coconut mousse w. roasted pineapple & passionfruit (VG) (DF)	14
Raspberry jam brioche donuts (4)	12

Slow Roasted Sundays - \$30

Chef's roast selection w. sides, a glass of house wine or pot of local tap beer

FEED ME

CHEF'S SELECTION OF 3 COURSES 45ea
(minimum four people)