



# HOTEL ESPLANADE

18 — *St. Kilda* — 78



## SNACKS

Crispy polenta chips w. pepper mayonnaise (V) (GF) .....	10
Cheese arancini w. mayonnaise (V) .....	11
Grilled cheese w. cucumber, dill & lemon (V) (GF) .....	11
Whipped tarama dip w. olive oil & focaccia .....	9
Espy crispy Moreton Bay bug roll (1) .....	16
Wood roasted pork meatballs w. San Marzano tomato sauce (GF) .....	14
Cured tuna flatbread w. horseradish (1) .....	9
Espy fried chicken w. green chili mayonnaise (GF) (DF) .....	16
Beef tartare w. toasted kale & fennel pollen (DF) .....	15
Wagyu croquettes w. tartare sauce (4) .....	11

## ESPY CLASSICS

Chicken parmigiana w. chips & leaves.....	24
Market fish & chips w. leaves .....	26
Espy cheeseburger w. chips .....	22
250g porterhouse w. chips & slaw (GF) .....	30
Spiced lentil burger w. chips (V) .....	20

## SALADS & SIDES

Winter leaves w. salted ricotta & pear (V) (GF) .....	12
Roasted beetroots w. mandarin & goat curd dressing (V) (GF) ..	12
Wood roasted cauliflower w. ajo blanco & mint (VG) (GF) .....	11
Grains salad w. tahini dressing & dukkah (VG) .....	14
Roasted root vegetables w. yoghurt dressing (V) (GF) .....	11
Caramelised Brussels sprouts w. XO sauce (DF) .....	13
Chips w. pepper mayonnaise (V) (GF) .....	9

## SEAFOOD BAR

Oyster w. vinaigrette (DF) (GF) .....	4.5
Grilled Hervey Bay scallop w. spring onion & ginger (DF) (GF) .....	5.5
Espy seafood platter (DF) (GF) .....	42
Crispy lime & pepper squid w. fragrant leaves (DF) (GF) .....	20
Octopus carpaccio w. green olive, lemon & chili (DF) (GF) ...	21

## 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

## WOOD FIRED PIZZA

Vegan options available, please speak to one of our team

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

## Grill & Rotisserie

BBQ eggplant w. chickpea & sumac (VG) (GF) .....	24
Grilled swordfish w. miso butter, shiitake & radish .....	29
1/2 roast chicken w. chips, chimichurri & gravy (GF) (DF) ..	30
Slow roasted Flinders Island lamb w. borlotti beans & salsa verde (GF) (DF) .....	28
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

### To Share

1.5kg whole roast chicken w. market vegetables, chips chimichurri & gravy (GF) (DF) .....	64
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## SWEETS

Vanilla soft serve w. salted whiskey caramel & honeycomb .....	10
Vanilla crème brûlée (GF) .....	10
Chocolate tart (GF) .....	11
Raspberry jam brioche donuts (4) .....	12
Handcrafted local cheese platter (3) .....	24

### Slow Roasted Sundays - \$30

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

## SHARE WITH ME

CHEF'S SELECTION OF 3 COURSES ..... 47ea  
(minimum four people)

► (V) Vegetarian ► (GF) Gluten Free ► (VG) Vegan ► (DF) Dairy Free

Please advise of any allergies or intolerances  
All food is prepared in a kitchen containing nuts, gluten, dairy & soy products  
0.7% surcharge applies to all EFTPOS & credit card transactions, 15% surcharge on public holidays