



HOTEL ESPLANADE

18 — *St. Kilda* — 78



SNACKS

Crispy polenta chips w. pepper mayonnaise (V) (GF)	10
Cheese arancini w. mayonnaise (1) (V) (GF)	6
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
Battered whiting w. chips, tartare & cos	28
Espy cheeseburger w. chips	22
250g porterhouse w. chips & slaw (GF)	30
Spiced lentil burger w. chips (V)	20

SALADS & SIDES

Espy Caesar salad w. anchovy, parmigiano & crumbs (O)	12
Roasted beetroots w. mandarin & goat curd dressing (V) (GF) ..	9
Wood roasted cauliflower w. ajo blanco (VG) (GF)	9
BBQ zucchini lentil bowl w. tahini & coriander (VG) (GF)	10
Shaved broccoli salad w. avocado, hazelnut & raisin dressing (VG) (GF)	10
Caramelised Brussels sprouts w. XO sauce (DF)	11
Chips w. pepper mayonnaise (V) (GF)	9

SEAFOOD BAR

Oyster w. vinaigrette (DF) (GF)	4.5
BBQ 1/2 shell scallop w. chili & spring onion (DF) (GF)	5.5
Kingfish crudo w. bonito cream & furikake	18
Local mussels escabeche w. aioli & toasted crumbs	18
Fried spiced squid w. mayonnaise	20
Octopus carpaccio w. green olive, lemon & chili (DF) (GF) ...	21
Espy seafood platter (DF) (GF)	42

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, fior di latte, basil (V)	16
Salami - San Marzano, mozzarella, salami, parmesan, basil ..	18
Spicy Pork - San Marzano, nduja, fior di latte, red onion ..	19
Puttanesca - San Marzano, white anchovy, caper, black olive, parsley, lemon (O)	20
Cacio e Pepe - fior di latte, pecorino, black pepper (V) ..	17
Roman Artichoke - artichoke, fior di latte, pecorino, prosciutto (O)	19
Greens - kale, broccolini, pecorino, basil (V) (O)	16
Espy Hawaiian - San Marzano, mozzarella, mortadella, pineapple	18

Grill & Rotisserie

Smoked eggplant w. chickpea, macadamia & sumac (VG) (GF) ..	24
Split Skull Island prawn w. chimichurri & lime (1) (GF) (DF)	11
Swordfish w. red pepper, almonds & BBQ greens (GF) (DF) ..	29
Ocean trout w. cucumber, yoghurt & curry vinaigrette ..	29
Butterflied spiced quail w. broken grape dressing ...	26
1/2 or whole rotisserie chicken w. slaw, chips & gravy (GF) (DF)	30/58
Sticky soy braised Wagyu w. green chili, sesame & nashi salad (GF) (DF)	28
300g grass fed Scotch fillet w. chimichurri (GF) (DF)	34
250g dry aged Wagyu porterhouse w. horseradish (GF) (DF) ..	48

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
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 2 COURSES 47ea
ADD DESSERT 10ea
(minimum four people)

▶ (V) Vegetarian ▶ (GF) Gluten Free ▶ (VG) Vegan ▶ (DF) Dairy Free
▶ (O) Alt. Options Available

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