

## THE ESPY KITCHEN

Food, for me, is all about produce, ethos, and technique. For a dish to be memorable, it has to highlight all three.

From co-ops in Northern Victoria, to the rugged coastlines of Flinders Island, each element on our menu tells a story of local farmers and their dedication to our land. We have taken great care in respecting their passion through our craft.

Designed for the soul, the social and the socially conscious, our menu and ethos revolve around sharing.

Shared knowledge, shared stories, shared dining.

I hope that you love the menu as much as I have loved preparing it for you.

Share and enjoy.

Ash Hicks

Executive Chef



Appellation Oysters, Natural .....	6/30 12/58
Kilpatrick Oysters .....	6/28 12/54
Mount Zero Olives (GF) (VG) .....	9
Spring Onion Flatbread W. Soured Cream + Cheddar (V) (O) .....	12
Coal Grilled Swordfish Belly Skewer (GF) (DF) .....	13
Fried Chicken w. Tarama + Caviar .....	16
Espy Bay Bug Roll .....	18
Grilled Port Philip Calamari w. Fennel + Miso Butter (GF) .....	21
Beef Tartare w. Pickled Peppers + Potato Crisps (DF) .....	19
Cured Kingfish w. Cucumber, Toasted Seaweed + Dried Chilli (GF) (DF) .....	21
Burrata w. Summer Zucchini, Green Olives + Grilled Focaccia (V) (O) .....	21
Sweet Corn Risotto w. Toasted Almonds + Red Pepper (VG) (GF) .....	20
Coal Grilled Eggplant w. King Brown Mushroom + Bean Curd (VG) (GF) .....	29
250g Vintage Beef Rump Cap w. Chimichurri + Lemon (DF) (GF) .....	31
300g Flat Iron w. Peppercorn Sauce (GF) .....	35
1/2 Rotisserie Chicken w. Baby Gem, Tarragon + Shallot Dressing .....	30
Grilled Swordfish w. Confit Fennel, Lemon + Curry Butter (GF) .....	32
500g Slow Roasted Lamb Shoulder on the bone w. Beans + Salsa Verde (GF) ...	56
Dutch Cream Potato Gratin w. Sour Cream + Chives Seasoning (V) (GF) .....	15
Summer Tomato Salad w. Shiso Soy (VG) (GF) .....	14
Roasted Beetroots w. Macadamia + Orange (VG) (GF) .....	14
Iceberg Lettuce w. Red Grape Dressing + Manchego (V) (GF) (O) .....	11
Fries w. Aioli .....	10

## SHARE WITH ME

\$65 pp

Why not enjoy a shared 3 course menu inclusive of snacks, starters, main, sides + dessert all designed to share for the whole table

Craving the Espy's classics? Speak with your server.

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



#THEESPYSTKILDA

15% surcharge applies on public holidays  
0.7% surcharge applies to EFTPOS & credit card transactions

COCKTAILS

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Dirty Martini - Plymouth Gin, Dolin Dry Vermouth, Olive Brine .....	22
Spicy Margarita - Herradura Plata Tequila, Cointreau, Lime, Agave, Thai Chilli, Sriracha Salt .....	20
Lemon Myrtle Sour - Four Pillars Rare Dry Gin, Lemon Myrtle, Pineapple, Citrus, Mint, Egg White .....	20
Pomegranate Punch - Mt Gay Blk Rum, Pomegranate, Bitters, Agave, Lime, Soda .....	18
Sticky Carpet Shuffle - Four Pillars Sticky Carpet Gin, Ginger, Cucumber, Lime, Passionfruit, Soda .....	20
St Kilda #75 - Moët & Chandon, Belvedere Vodka, Strawberry, Rosemary, Lime, Agave ..	22
Mint Julep - Woodford Reserve Bourbon, Mint, Sugar .....	20
Tattletale - Chivas 12YO, Ardbeg 10YO, Honey, Bitters .....	20
Wattleseed Americano - Campari, Sweet Vermouth, Wattleseed Cola .....	18
Espresso Martini - Absolut Elyx Vodka, Kahlua, Coffee .....	22
<b>NON-ALCOHOLIC</b>	
Garden Julep - Seedlip Garden, Mint, Sugar .....	14
Passionfruit Smash - Seedlip Garden, Cucumber, Passionfruit, Ginger .....	14

WINE

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Ottilie Brut NV .....	Multi-Regional, AUS ...	45	9.5
Sec & Co Prosecco Brut NV .....	King Valley, VIC .....	55	11.5
Chandon Brut Rosé NV .....	Yarra Valley, VIC .....	75	13.5
Arras "Grand Vintage" 2009 .....	Pipers River, TAS .....	110	
Moët & Chandon Reserve Imperiale NV .....	Epernay, France .....	98	18
Moët & Chandon Brut Imperial NV - Magnum 1500ml.....	Epernay, France .....	190	
Jacqueson 742.....	Marne, France .....	175	
Pol Roger White Label Brut NV - Half Bottle 375ml.....	Epernay, France .....	80	
Laurent- Perrier Cuvee Rose NV.....	Tours-Sur-Marne, France	165	
Krug Grand Cuvee MV.....	Reims, France .....	435	
Moët & Chandon Grand Vintage 2012.....	Epernay, France .....	125	
Dom Perignon Brut Vintage 2009.....	Epernay, France .....	395	



WINE

821 South Sauvignon Blanc 2019 .....	Marlborough, NZ .....	54	
Heatherlie Sémillon Sauvignon Blanc 2019 .....	Multi-Regional, AUS ...	45	9.5
Dom. Christian Salmon Sancerre 2018 .....	Loire Valley, France ..	90	
Adelina Watervale' Riesling 2020 .....	Clare Valley, SA .....	60	12.5
Von Hovel 'Feinherb' Riesling 2018 .....	Mosel, Germany .....	85	
Hugel 'Gentil' 2018 .....	Alsace, France .....	75	
Pieropan Soave Classico DOC 2018 .....	Veneto, Italy .....	89	
Mandoleto Pinot Grigio DOC 2018 .....	Delle Venezia, Italy ..	54	
The Pass Pinot Gris 2019 .....	Marlborough, NZ .....	62	13
Ocean Eight Pinot Gris 2017 .....	Mornington Peninsula ..	80	
Dappled Chardonnay 'Les Verges' 2018 .....	Yarra Valley, VIC .....	90	
Shaw & Smith M3 Chardonnay 2015 - Magnum 1500ml .....	Adelaide Hills, SA ....	175	
Cape Mentelle 'Brooks' Chardonnay 2019 .....	Margaret River, WA ....	66	13.5
Dom. Bernard Defaix Chablis 2019 .....	Burgundy, France .....	110	
Dom. Paul Pilliot Bourgogne Blanc 2018 .....	Burgundy, France .....	125	
Eye Spy Rosé .....	Multi-Regional, AUS ...	45	9.5
Debussy Reverie Pays d'Oc Rosé 2018 .....	Languedoc, France .....	66	13.5
Triennes Rosé IGP 2018 - Magnum 1500ml .....	Provence, France .....	125	
The Hare & The Tortise Pinot Noir 2019 .....	Yarra Valley, VIC .....	58	12.5
Montalto 'Pennon Hill' Pinot Noir 2018 .....	Mornington Peninsula ..	76	
Sailor Seeks Horse Pinot Noir 2017 .....	Huon Valley, TAS .....	110	
Dom. Matrot Bourgogne Rouge 2018 .....	Burgundy, France .....	125	
Dominique Piron Beaujolais-Villages 'Les Chanise' 2017 .	Beaujolais, France ....	75	
Clonakilla 'Hilltops' Shiraz 2018 .....	Canberra District, ACT.	74	
Heathcote Estate Shiraz 2016 .....	Heathcote, VIC .....	98	
Semprevino 'McLaren Vale' Shiraz 2019 .....	McLaren Vale, SA .....	66	13.5
Penfolds St Henri Shiraz 2015 .....	Barossa Valley, SA ....	250	
Guigal Cotes du Rhone 2017 - Magnum 1500ml .....	Southern Rhone, France.	130	
Henry & Eliza Cabernet Sauvignon 2016 .....	Multi-Regional, AUS ...	45	9.5
Vasse Felix 'Filius' Cabernet Sauvignon 2016 .....	Margaret River, WA ....	68	
Fiorini Chianti Superiore DOCG 2016 .....	Tuscany, Italy .....	82	
G.D Vajra Langhe Rosso 2016 .....	Piedmont, Italy .....	90	
Terazzas Reserva Malbec 2017 .....	Mendoza, Argentina ....	68	14

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Ask your server for Beer + Cider selection.



COCKTAILS

<b>Dirty Martini</b> .....	22
Perfect way to start dinner. <i>Plymouth Gin, Dolin Dry Vermouth, Olive Brine</i>	
<b>Spicy Margarita</b> .....	20
Who doesn't like a Margarita? Some like it hot! <i>Herradura Plata, Cointreau, Lime, Agave, Thai Chilli, Sriracha Salt</i>	
<b>Lemon Myrtle Sour</b> .....	20
Light & refreshing - a great palate cleanser. <i>Four Pillars Rare Dry Carpet Gin, Lemon Myrtle, Pineapple, Citrus, Mint, Egg White</i>	
<b>Pomegranate Punch</b> .....	18
Juicy & refreshing. <i>Mt Gay Blk Rum, Pomegranate, Bitters, Agave, Lime, Soda</i>	
<b>Sticky Carpet Shuffle</b> .....	20
Sweet & sour - energising with a hint of ginger. <i>Four Pillars Sticky Carpet Gin, Ginger, Cucumber, Passionfruit, Lime, Soda</i>	
<b>St Kilda #75</b> .....	22
Rich & fizzy. Take on the world-famous French #75. <i>Moet &amp; Chandon, Belvedere Vodka, Strawberry, Rosemary, Lime, Agave</i>	
<b>Mint Julep</b> .....	20
The official drink of the "Kentucky Derby". Ready, set, go! <i>Woodford Reserve Bourbon, Mint, Sugar</i>	
<b>Barrel Aged Tattletale</b> .....	20
Smoky & boozy. Aged for 4 weeks in new medium charred American oak. <i>Chivas 12YO, Laphroaig 10YO, Honey, Bitters</i>	
<b>Wattleseed Americano</b> .....	18
Bitter & revitalising, slightly bitter - morish. <i>Campari, Sweet Vermouth, Wattle Seed Cola</i>	
<b>Espresso Martini</b> .....	22
Created in the 80's by bartender Dick Bradhell. A must have on a night out. <i>Absolut Elyx, Kahlua, Coffee</i>	
<b>Non-Alcoholic</b>	
<b>Garden Julep</b> .....	14
Refreshing & herbaceous. <i>Seedlip Garden, Mint, Sugar</i>	
<b>Passionfruit Smash</b> .....	14
Sweet & sour - refreshing ginger kick. <i>Seedlip Garden, Cucumber, Passionfruit, Ginger</i>	



# HOTEL ESPLANADE

18 — *St. Kilda* — 78



#THEESPLANADE

## GOOD FRIDAY MENU

### SEAFOOD FEAST

\$65 pp

Freshly Shucked Oysters w. Finger Lime Dressing

Hiramasa Kingfish w. Toasted Seaweed, Green goddess + Cucumber

Port Philip Calamari w. Fennel + 'Nduja dressing

BBQ Tasmanian Striped Trumpeter w. Shiitake Mushrooms

Slow Roasted Brussel Sprouts w. Crayfish Vinaigrette

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy products.

Menu is a sample only and is subject to change.