

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 Beef Skewer w. Toasted Black Bean + Mayonnaise	12
Fried Chicken w. Tarama + Caviar	16
Espy Bay Bug Roll	16
Local Calamari w. Fennel, Celeriac + Horseradish (GF)	21
Beef Tartare w. Pickled Peppers + Potato Crisps (DF)	19
Cured Kingfish w. Cucumber, Toasted Seaweed + Dried Chilli (GF) (DF)	21
Heirloom Zucchini's w. Stracciatella, Green Olive + Basil (V) (O) (GF)	20
Sweet Corn Risotto w. Toasted Almonds + Red Pepper (VG) (GF)	20
Coal Grilled Eggplant w. King Brown Mushroom + Bean Curd (VG) (GF)	29
250g Bass Straight Rump Cap w. Chimichurri + Lemon (DF) (GF)	33
300g Altair Wagyu Flank w. Peppercorn Sauce (GF)	35
1/2 Rotisserie Chicken w. Baby Gem, Tarragon + Shallot Dressing (GF) (DF)	30
BBQ Market Fish w. Cauliflower + Mushroom XO (GF)	34
400g Slow Roasted Lamb Shoulder w. Grilled Beans + Salsa Verde (GF)	56
Dutch Cream Potato Gratin w. Sour Cream + Chives Seasoning (V) (GF)	15
Baked Heritage Pumpkin w. Toasted Pumpkin Seed (VG) (GF)	14
Roasted Beetroots w. Macadamia + Orange (VG) (GF)	14
Baby Gem Lettuce w. Red Grape Dressing + Manchego (V) (GF) (O)	11
Fries w. Green Pepper Mayonnaise	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



#THEESPSTKILDA

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

COCKTAILS

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
NON-ALCOHOLIC	
Garden Julep - Seedlip Garden, Mint, Sugar	14
Passionfruit Smash - Seedlip Garden, Cucumber, Passionfruit, Ginger	14

WINE

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

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

