

# HOTEL ESPLANADE

18 — *St. Kilda* — 78



## MOTHER'S DAY MENU

### SHARED MENU

\$75 pp

(Includes a glass of Chandon Brut Rose)

Spring Onion Flatbread w. Soured Cream + Cheddar

Hiramasa Kingfish w. Green Goddess + Cucumber (GF) (GF)

Pine Mushrooms w. Stracciatella + Toasted Nori (GF) (V)

Baked Victorian Snapper w. Caramelised Cauliflower + Roasted Onion (GF)

Roast Heritage Pumpkin w. Pepita Dressing (VG) (GF)

Green Leaves w. Red Grape Dressing + Manchego (V) (GF)

Chocolate Mousse w. Toasted Meringue + Raspberry (V)

Vegetarian (VG) Gluten Free (GF) Gluten Free Option (GFO) Dairy Free (DF) Vegan (V)

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.

|   |            |
|---|------------|
| 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