



ESPLANADE HOTEL
◆ FREMANTLE ◆

by RYDGES

IN ROOM DINING
MENU

RYDGES
HOTELS · RESORTS

PLEASE DIAL 1 FOR ROOM SERVICE

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BREAKFAST	7AM - 10AM	LUNCH DINNER	
		MAIN	12PM - 9:30PM
CONTINENTAL BREAKFAST 27		BATTERED BARRAMUNDI, FRIES, GARDEN SALAD, TARTARE (I, FL GRILLED)	32
Freshly sliced seasonal fruit & pastries			
<i>Plus your choice of:</i>			
Juice Orange Apple Pineapple		GRILLED FISH OF THE DAY, BOK CHOY, MISO BEURRE BLANC, FRIES, CRISPY KALE (FL)	MP
Toast White Wholemeal Gluten Free			
Cereal Weet-Bix Sultana Bran Carman's Gluten Free Granola		TWICE COOKED PORK BELLY, POTATO GRATIN, SAUTEED GARLIC KALE (FL)	40
		LOVE LOCAL SIGNATURE BURGER	32
GRAND BREAKFAST 33		Rangers Valley wagyu beef, Australian cheese, soft milk bun, cos lettuce, tomato, in-house burger sauce and fries	
Freshly sliced seasonal fruit & pastries			
<i>Plus your choice of:</i>			
Juice Orange Apple Pineapple		STEAK SANDWICH	32
Toast White Wholemeal Gluten Free		Chargrilled sirloin with greens, tomato, cheese, pickled cucumbers, aioli and chips	
Cereal Weet-Bix Sultana Bran Carman's Gluten Free Granola		GRILLED CHICKEN BREAST, BROCCOLINI, SWEET POTATO MASH, ITALIAN SALSA VERDE (FL)	39
<i>Eggs of your preference:</i>			
Poached Fried Scrambled		PAPPARDELLE, BEEF CHEEK AND VEGETABLE RAGOUT, PARMESAN	38
Bacon Chicken Chipolata, Grilled Tomato, Hash Brown		PAPPARDELLE, VEGETABLE RAGOUT, CRISPY TOFU, TOMATO AND BASIL	34
		ROASTED PUMPKIN SALAD	29
LUNCH DINNER ENTRÉE	12PM - 9:30PM	Pumpkin, beetroot, feta, mixed seeds, mesculin, honey vinaigrette (F,V)	
WARM CRUSTY BAGUETTE SALTED BUTTER (V)	10	THAI BEEF SALAD	32
CHEESY GARLIC PANINI (V)	13	Beef, Nam Jim dressing, mixed greens, cherry tomato, rice noodles, cucumber, mint, chilli, crispy shallots (FL)	
ROASTED CAULIFLOWER, HUMMUS, MIXED SEEDS, PICKLED ONION (V,FL)	20	CHAR-GRILLED PRIME CUTS (FL)	
SALT AND PEPPER FRIED SQUID, AIOLI (I)	22	All grills accompanied with creamy potato mash, broccolini and choice of sauce	
OYSTER MUSHROOM, PRESERVED LEMON, SALTED BUTTER, PARMESAN CRISP (V, FL)	21	Green Peppercorn Red Wine Jus Italian Salsa Verde (all sauces are FL)	
		180GM STIRLING RANGES ANGUS EYE FILLET	50
		250GM MSA STRIPLOIN STEAK	48

PIZZA	12PM - 9:30PM	BEVERAGE MENU	12PM - 9:30PM
<i>Flourless Base & Vegan Cheese add-on 3</i>		HOUSE WINE	12 48
SUPREME	31	Sparkling Sauvignon Blanc	
Roast chicken, honey ham, mushrooms, green capsicum, olives, pineapple, mozzarella with a tomato base		Shiraz	
MEAT LOVERS	31	PREMIUM WINE	
Chorizo, Ham, pepperoni, bacon, mozzarella with a BBQ base		NV Dal Zotto Prosecco	13 56
MARGHERITA(V)	30	2025 Mount Riley Sauvignon Blanc	13 56
Tomato, oregano, mozzarella with tomato base		2025 Deep Woods Estate Chardonnay	15 65
SIDES	12PM - 9:30PM	2024 Chaffey Bros Riesling	14 63
CRISPY FRIES, AIOLI (V, FL)	12	2024 Thistledown 'Gorgeous' Rosé	13 58
SAUTEED CARROTS, CUMIN CARMEL, MIXED SEEDS (FL)	12	2024 Leeuwin Estate 'Siblings' Shiraz	14 62
STEAMED BROCCOLINI, GOCHUGARU, SESAME SEEDS (FL)	12	2021 Angove Family Cabernet Sauvignon	13 56
SWEET POTATO MASH (FL)	12	2023 Dandelion Vineyards GSM	14 62
KIDS MENU	12PM - 9:30PM	BEER & CIDER	13
KIDS CRISPY CHICKEN NUGGETS 18		Asahi Super Dry 5% Btl	
Chips & Garden Salad		Balter Cerveza 4% Can	
KIDS FISH & CHIPS 18		Mountain Goat Organic Steam Ale 4.2% Can	
Battered Fish, chips & garden salad		James Squire Orchard Crush Cider 4.8% Can	
KIDS BEEF BURGER & CHIPS 18		James Squire Ginger Beer 4% Can	
Potato brioche bun, burger pattie, grilled cheese, chips and tomato sauce		MINI BAR	
KIDS HAM AND CHEESE SANDWICH 18		StrangeLove Still Water Can 5	
With chips and tomato sauce		StrangeLove Sparkling Water 5	
DESSERT	12PM - 9:30PM	Aperol Spritz 15	
WHITE CHOCOLATE CREME BRULEE	20	Stone & Wood Pacific Ale 12	
Served with macerated raspberries (V,FL)		Asahi Extra Dry 12	
WARM PECAN PIE	20	Red Wine 375ml Half Bottle 26	
Served with whipped cream (V)		White Wine 375ml Half Bottle 26	
LATE NIGHTS	10PM - 5AM	Sparkling Wine 200ml Mini Bottle 15	
CRISPY FRIED CHIPS & AIOLI (fl,v) 10		Spirits (50ml) 12	
CHICKEN, CHEESE & AVOCADO TOASTIE 16		Bottle Opener 8	
with Fries		Soft Drinks 5	
GRILLED CHICKEN TENDERLOINS 24		Potato Chips 6	
Cherry Tomatoes, Red Onion, Cucumber & Baby Leaves		Nuts 5	
		Protein Bar 5	
		Candy Bar 5	

Dietary Disclaimer: Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.

dietary key: fl = flourless flo=flourless option
v = vegetarian vgn - vegan df = dairy-free
A- Australia I- Imported M- Mixed Origin

*PLEASE NOTE THAT CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE
ALL PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

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