



MARINE LOUNGE BAR

KITCHEN OPEN DAILY
FROM 12PM TO 9PM

ENTRÉE

WARM CRUSTY BAGUETTE (V) Served with salted butter	9
CHEESY GARLIC PANINI (V)	11
SEASONAL SOUP OF THE DAY With crispy baguette	16
SEARED SCALLOPS & PRAWNS (I,FL) Chilli butter, crispy kale, lemon	24
ROASTED CAULIFLOWER (V,FL) Hummus, dukkah, pickled onion	18
EGGPLANT BRUSCHETTA (VGN) Eggplant, onion, celery, tomato, capers	18
SALT & PEPPER SQUID, AIOLI (I)	20
OYSTER MUSHROOMS (V,FL) Preserved lemon, garlic butter, parmesan crisp	19
SNACK SIZE CRISPY FISH (I) Served with side of chips and salad	24

MAINS

BATTERED BARRAMUNDI (I,FL GRILLED) Fries, garden salad, tartare	30
GRILLED FISH OF THE DAY (FL) Bok choy, miso beurre blanc, potato gratin, crispy kale	MP
LOVE LOCAL BURGER 100% Australian Angus beef, Australian cheese, soft milk bun, cos, tomato, in-house burger sauce, fries	30
STEAK SANDWICH Charred Rump 180g, bacon, green tomato relish, mesculin, tomato, aioli, cheese and fries	30
GRILLED CHICKEN BREAST (FL) Broccolini, sweet potato mash, Italian salsa verde	37
TWICE COOKED PORK BELLY (FL) Potato gratin, sauteed garlic kale, apple sauce	38
BEEF CHEEK PAPPARDELLE Vegetable ragout, parmesan	36
VEGETARIAN PAPPARDELLE (V) Vegetable ragout, crispy tofu, tomato & basil	32

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 can not guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc

FL- flourless : V - vegetarian : VGN - vegan

A- Australia I- Imported M- Mixed Origin

ALL PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

SALADS

ROASTED PUMPKIN SALAD (FL,V) 27
Pumpkin, beetroot, feta, mixed seeds,
mesculin, honey vinaigrette

THAI BEEF SALAD (FL) 30
Beef, Nam Jim dressing, mixed
greens, cherry tomato, rice noodles,
cucumber, mint, chilli, crispy shallots

CHARGRILLED PRIME CUTS

**180g STIRLING RANGES ANGUS EYE
FILLET** 48

250g MSA SIRLOIN STEAK 46

All grills accompanied with creamy
mash potato, sauteed broccolini and
choice of sauce:

Green peppercorn | Red wine beef jus |
Italian salsa verde (FL)

KIDS MENU

*AVAILABLE FOR CHILDREN UNDER 12 YEARS

KIDS CRISPY CHICKEN NUGGETS 16
With chips and salad

KIDS FISH & CHIPS 16
Battered fish with chips and salad

KIDS BEEF BURGER & CHIPS 16
Potato brioche bun, burger pattie,
grilled cheese, chips and tomato
sauce

KIDS HAM AND CHEESE SANDWICH 16
With chips and tomato sauce

PIZZA

*FLOURLESS BASE AVAILABLE | VEGAN CHEESE +3

SUPREME 29
Roasted chicken, ham, mushrooms,
capsicum, olives, pineapple &
mozzarella

MEAT LOVERS 29
Chorizo, honeyed ham, pepperoni,
bacon, mozzarella served on a BBQ
base

MARGHERITA (V) 28
Tomato, oregano, basil & mozzarella

SIDES

CRISPY FRIES, AIOLI (V, FL) 10

**SAUTEED CARROTS, CUMIN
CAMEL, DUKKAH (FL)** 10

**STEAMED BROCCOLINI, GOCHUGARU,
SESAME SEEDS (FL)** 10

SWEET POTATO MASH (FL) 10

DESSERT

**RHUBARB, APPLE AND ALMOND
CRUMBLE (V)** 18
Served with vanilla ice cream

**WHITE CHOCOLATE CREME BRULEE
(V,FL)** 18
Served with macerated raspberries

WARM PECAN PIE (V) 18
Served with whipped cream

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