



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, salted 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, 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	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 : 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

SALADS

- ROASTED PUMPKIN SALAD (F,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

- STIRLING RANGES ANGUS EYE FILLET** 48
- 250GM 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

DESSERTS

- 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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